

What is the difference between The Smoking Gun and a traditional smoker?

The Smoking Gun is complementary to a traditional smoker. It produces cold smoke, which allows it to be used for any kind of food or liquid. As a flexible handheld device, it is easy to use for infusion or finishing with a variety of smoky aromas.

Which foods are best for applying The Smoking Gun technique?

You can smoke any food or liquid. We encourage you to explore which of your favorite foods you think would benefit from a smoky aroma.

Which woods and flavors can be used with The Smoking Gun?

Any wood chips or other smoking ingredients, small enough to fit in the smoking chamber. You can try out more creative flavors, such as dried tea leaves, herbs, spices or cigars.

What is the correct way of using The Smoking Gun?

Load the smoking chamber with wood chips, switch the unit on, then light, point, and shoot smoke into covered container. For video demos visit cuisinetechology.com

How much time does food need to be exposed to smoke?

It depends on your preference. Typically from 30-60 seconds. For more smoke flavor, repeat with fresh smoke.

What is the best way to maintain The Smoking Gun?

Periodically clean the screens of the smoking chamber and run it only in short bursts according to the manual.

What is included with The Smoking Gun?

It includes a storage stand, 0.5 oz jars of natural applewood and hickory smoking chips, a flexible tube for directing smoke into liquids, and 4 AA batteries.



★ AN EASY WAY TO GIVE YOUR FAVORITE FOODS AND BEVERAGES A SMOKY FLAVOR!

★ QUICKLY FINISH FOODS WITH NATURAL COLD SMOKE.

★ GREAT FOR FOODS YOU CANNOT USUALLY SMOKE

★ INFUSE SMOKE INTO BEVERAGES, SOUPS, SAUCES AND MARINADES

★ ENHANCE INTENSITY OF SMOKE AROMA

★ SURPRISE GUESTS WITH TABLESIDE SMOKING

★ APPLY YOUR FAVORITE SMOKE FLAVORS

SMOKING GUN

INFUSE FOODS WITH
SMOKY FLAVOR **AND** AROMA



FAST & EASY

5 TECHNIQUES TO TRY WITH THE SMOKING GUN



CONTAINER OR BAG



When smoking cooked foods, apply smoke after cooking



Place food in container, cover with plastic wrap, insert tube, and fill with smoke



Alternatively place food in sealable bag, insert tube and fill bag with smoke

Let food absorb smoke for 1 minute and repeat 2-3 times for a stronger smoke flavor



TABLESIDE



Plate food for serving



Hold drinking glass upside down and fill with smoke



Place glass over food and let smoke absorb while serving

Lift glass at table in front of your guests



STAND MIXER



Whip or beat food in a stand mixer



Spread food evenly on bowl walls for maximum surface area



Cover with plastic wrap, insert tube and fill with smoke

Let food absorb smoke for 1 minute and repeat 2-3 times for a stronger smoke flavor



BLENDER



Fill blender with liquid to be smoked (sauce, soup, marinade, etc.)



Insert tube into hole in blender lid



Blow smoke into blender, replace cap and blend

Repeat 2-3 times for a stronger smoke flavor



SHAKER OR GLASS



Prepare beverage



Fill shaker with smoke, remove tube and shake



Insert tube into liquid and blow smoke while stirring

Aerate smoke into liquid while blending



RECIPE IDEAS FOR THE SMOKING GUN

COCKTAILS

- Bourbon
- Bloody Mary
- Dark Ale Beer

FISH & SEAFOOD

- Fresh Oysters
- Beer Steamed Mussels
- Dungeness Crab

VEGETABLES & SALADS

- Spinach Salad
- Tuna Salad
- Grilled Artichokes

SNACKS & APPETIZERS

- Hummus
- Arbequina Olives
- Cheddar Cheese

SOUPS & DRESSINGS

- Potato-Leek Soup
- Mushroom Soup
- Bacon Vinaigrette

SALTS & SPICES & TEAS

- Sea Salt
- BBQ Spice Mix
- Chinese Tea Leaves

MEAT & MARINADES

- Roasted Chicken
- Meatballs
- BBQ Marinade

DESSERTS

- Smoked Marshmallow
- Chocolate Ice Cream
- Baked Bananas

For more recipe ideas and video demonstrations visit:
www.cuisinetechology.com/thesmokinggun

