

weber®



The Weber®
Smokey Mountain Cooker™



WARRANTY

Weber-Stephen Products Co (Aust.) Pty Ltd of Level 1, 142-144 Fullarton Road, Rose Park SA 5067, Telephone: (08) 8221 6111, Facsimile: (08) 8221 6211, Email: custserv@weberbbq.com.au and Weber-Stephen Products New Zealand of Unit D, 86 Highbrook Drive, Highbrook Park, East Tamaki, Auckland 2013, Telephone: 0800 493 237, Email: custserv@webernz.co.nz, hereby warrants to the original purchaser of the Weber Barbecue (providing it is assembled and operated in accordance with the printed instructions accompanying it) that it will be free from defects in material and workmanship from the date of purchase.

Weber shall at no cost to the consumer, upon such defects occurring, at its option repair or replace such faulty materials or workmanship.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. This limited warranty does not cover any defects, failures, operating difficulties or damage caused due to accident, abuse, misuse, alteration, misapplication, improper installation, connection of any other apparatus other than authorised Weber products, improper maintenance or service or failure to perform normal and routine maintenance.

Weber may require proof of the date of purchase of the Weber barbecue and therefore the consumer should retain the sales docket and return the Weber Customer Care Card immediately.

The benefits conferred by this warranty are in addition to all the other rights and remedies to a consumer under the Commonwealth of Australia Competition and Consumer Act 2010 or other Commonwealth or State legislation and this warranty does not purport to limit or exclude such rights and remedies.

THANK YOU

Thank you for choosing a Weber® Smokey Mountain Cooker™. Whether you're just getting started with low and slow smoking, or you're already a competition grade barbecuer, the Smokey Mountain Cooker is the perfect piece of equipment for creating beautifully smoked barbecue food. Since 1981, the Smokey Mountain Cooker has been loved by casual backyard barbecuers, Barbecue Grand Champions and everyone in between. The Smokey Mountain Cooker is specifically designed to produce the low, even heat needed to create perfect pork ribs, beef brisket, smoked fish and more. Filling the water pan helps create this even heat, and the steam produced when cooking mingles with smoke and encircles your food, producing amazing flavours and wonderfully moist meat.

If you ever have any questions, suggestions or need any advice, please call or email our customer service team. You'll find they'll go out of their way to try to help you.

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Getting to know your smoker

Your Weber® Smokey Mountain Cooker™ is a special piece of equipment, and it's important to know how all of the parts work together to produce incredible smoked food.

1. Charcoal Chamber

This is where the barbecue fuel and smoking wood smoulders as it cooks your food. The charcoal chamber prevents barbecue fuel or smoking wood from blocking any of the bottom vents.

2. Water Pan

The water pan is filled with water to keep temperatures low and even throughout the cooking process. The water pan may need to be checked and refilled during longer cooks. As the water is heated it becomes steam, keeping the air in your smoker moist - this helps to prevent your food from drying out.

3. Cooking Grills

Two cooking grills provides plenty of space to cook your food.

4. Centre Ring

The centre ring supports the water pan and two cooking grills.

5. Lid Thermometer

Monitor the temperature in the smoker so you can make adjustments to the vents, water or fuel as necessary.

6. Vents

The vents are crucial for controlling the cooking temperature in your smoker. The vents can control the amount of heat produced by increasing or decreasing the flow of oxygen to the fire. You can increase the temperature by opening the vents, or decrease the temperature by closing them a little. Remember, if you completely close the vents you will put out the fire.

Door

The door on your smoker gives you access to the charcoal chamber and water pan while cooking, so you can add fuel, smoking wood or water as needed.

Probe Grommet

The probe grommet allows you to run a digital meat thermometer to your food so you can keep track of the cooking progress.



Dry runs

It's a good idea to really understand how to control your fire when you first start using the Weber Smokey Mountain Cooker. One way to do that is to try a "dry run". This means lighting a fire in the smoker as if you were cooking, but don't add any food. Experiment with opening and closing the vents to see what the effect on the temperature is (always allow at least 15 minutes for any vent adjustments to have an effect). A "dry run" will give you the freedom to play with the vents and start understanding your cooker and your fire before you cook on it. A "dry run" will also season your Smokey Mountain Cooker and ensure that any dust or residue left on your cooker from manufacturing is removed.

Using your Smokey Mountain Cooker™

The suggested method

There are lots of different theories out there on how best to use a Weber Smokey Mountain Cooker. The suggested method here is one that we've found to be really effective (particularly when using Weber Barbecue Briquettes) and is relatively simple. It is by no means the only way to set up and use your smoker, feel free to experiment with other methods if you like.

There are a number of important steps to follow when using your smoker. The steps are outlined below and more detail on each process follows.

- 1. Cleaning your Smokey Mountain Cooker
- 2. Preparing and lighting your fire
- 3. Filling the water pan
- 4. Setting the vents and monitoring the temperature
- 5. Adding smoking wood and food
- 6. Monitoring and adjusting your Smokey Mountain Cooker

1. Cleaning your Smokey Mountain Cooker

Before you get started, it is important to ensure that your smoker is clean.

- a. The bowl of the charcoal chamber should be clear of any ash or debris.
- b. The water pan should be cleaned every time you cook. Remove any water, fat or food from previous cooks. To clean, simply use hot water, detergent and a nylon scourer.
- c. The cooking grills must be clean and free of any old food residue, grease or sauce, every time you cook. For any solid debris on your cooking grills, you can use a wire brush. Again, clean your grills after use with hot water, detergent and a nylon scourer.
- d. Clean the thermometer probe.

Once your smoker is clean, it is time to prepare and light the fuel.

2. Preparing and lighting your fire

The following instructions and quantities are designed to be used with Weber® Barbecue Briquettes.

When building your fire, we suggest you use a combination of lit and unlit fuel. Unlit fuel is placed around the inside of the charcoal

chamber on the charcoal grate. The lit fuel can be prepared and lit in a Weber Rapidfire™ Chimney Starter. The lit fuel will provide the heat to start cooking and smoking, while the unlit fuel provides a reserve that will slowly burn and maintain heat over the duration of the cooking time.

Regular Cook (6-8 hours) Suggested Fuel Quantities

	37 cm Smoker	47 cm Smoker	57 cm Smoker
Unlit fuel (Weber BBQ Briquettes)	30 Briquettes	40 Briquettes	50 Briquettes
Lit fuel (Weber BBQ Briquettes)	30 Briquettes	40 Briquettes	50 Briquettes

Extended Cook (10-12 hours) Suggested Fuel Quantities

	37 cm Smoker	47 cm Smoker	57 cm Smoker
Unlit fuel (Weber BBQ Briquettes)	50 Briquettes	65 Briquettes	80 Briquettes
Lit fuel (Weber BBQ Briquettes)	30 Briquettes	40 Briquettes	50 Briquettes

To light your fire:



- a. Remove the lid and centre ring from your smoker to access the charcoal chamber.
- b. Place the recommended amount of unlit fuel into the charcoal chamber, as illustrated.

c. Place the recommended amount of fuel to be lit into a Rapidfire™ Chimney Starter.



d. Light the fuel in the chimney in accordance with the chimney starter instructions.



e. After 10 to 20 minutes, the fuel in the chimney will be ready to use (Weber® Barbecue Briquettes are ready when the briquettes have mostly covered over in grey/brown ash). Using heat proof gloves, tip the lit fuel in a pile in the centre of the charcoal grate.

3. Filling the water pan

Once your fire is prepared in the charcoal chamber, it is time to reassemble and add water to your smoker.

a. While the centre ring is off the smoker, place the water pan inside.



b. Place the centre ring (with water pan inside) on to the base of the smoker.



c. Fill the water pan with water, approximately $\frac{3}{4}$ full. Be careful not to spill any water around the edges of the pan. If water spills onto the lit fuel, very hot ash and steam will rise very quickly.



d. Reassemble the remaining parts of your smoker.

4. Setting the vents and monitoring the temperature

When cooking low and slow, factors like wind, rain, and ambient temperature can all affect the smoker's temperature. The vents on the lid and base of your smoker can be used to increase or decrease the cooking temperature. By opening the vents you allow more air to reach the fire, and the temperature will increase. By closing the vents you restrict air to the fire, and the temperature will fall.

The ideal temperatures for most low and slow smoking is 110°C to 135°C. Use this reading on your lid thermometer as your target temperature range.

We recommend that you start with all vents set open. Allow at least 15 to 20 minutes for the smoker to warm up and then check the temperature on the lid thermometer. Once the smoker has reached the temperature close the vents approximately halfway to maintain that temperature. If the temperature rises higher than desired, slightly close each vent, wait another 15 minutes and recheck the temperature. Alternatively, if the temperature falls lower than desired, slightly open each vent. Repeat the process until your smoker reaches and maintains the desired temperature.

Important: ensure you always wear heatproof gloves when handling the vents or other parts of the Smokey Mountain Cooker™.

5. Adding smoking wood and food

Once the smoker has reached your desired temperature, it's time to add the smoking wood. When smoking meat, the smoke flavours added by wood are absorbed within the first couple of hours of the cooking process. For maximum effect, add the meat shortly after the wood has started to smoke.

The amount and type of wood you use will determine the strength and flavour of smoke in your food. For each of the recipes in this book, we recommend a type and quantity of wood. You will find a recommended smoking wood guide on page 7 of this booklet. As always, we encourage you to experiment and be guided by your taste. Combinations of different woods can be a great way to create your own flavours.

To add wood to your smoker:

- a. Open the front door to access the fire.
- b. Using tongs, add the wood chunks directly onto the lit coals.

c. Close the front door. In just a few minutes the wood will begin to smoke.

We recommend that you use Weber® Firespice™ smoking wood chunks in your Smokey Mountain Cooker as there is no need to soak the chunks before use.

Once the smoking wood has been added, it's time to put the food on.

- a. Open the lid.
- b. Using tongs and heatproof gloves, remove the top grill and place the food on the lower grill (if you are only using one cooking grill, we recommend you skip this step and only use the top grill for ease of access).
- c. Replace the top cooking grill.
- d. Place food on the top grill.
- e. Replace the lid.

6. Monitoring and adjusting your Smokey Mountain Cooker

Your smoker will maintain low temperatures needed for low and slow cooking for hours on end. It is a good idea to monitor the temperature throughout the cooking process, once every hour if possible. If you notice that the temperature starts to change significantly there are a few things to do:

- a. Open the front door and check the water pan. If all or most of the water in the pan has evaporated, the temperature of your smoker will rise. Add more warm water to the pan if necessary. A check every 2½ to 3 hours is advisable.
- b. Open the front door and check the fuel. If the temperature is falling, it could be because the fuel is running low. Add more unlit briquettes to the fire if necessary. Start with 5 to 10 briquettes and recheck the temperature in 15 minutes.
- c. Adjust the vents. Over the course of a long cook, outside weather conditions will influence the temperature in your smoker. Adjust the vents as necessary to maintain the desired temperature.

Cooking tips to remember

- Both cooking grills may be used for food at the same time. If only using one cooking grill, we recommend that you use the top cooking grill for easier access to your food.
- Adding extra food to the smoker will decrease the temperature inside and additional cooking time may be required.
- Always cook with the lid on the smoker.
- Resist the temptation to lift the lid during cooking. Each time the lid is removed, it will take 3 to 5 minutes for the temperature to recover.
- External temperatures and location will affect how your smoker performs. Adjust your cooking times accordingly.
- Remember to occasionally check the water level in the water pan, especially if you notice the temperature inside the smoker significantly rising. Always use warm water to replenish the water pan. Use the front door to access the water pan.
- Smoking is truly an adventure. Once you are familiar with how your smoker works, we encourage you to experiment with different cooking temperatures, woods and meats. It's a good idea to keep a smoking journal (found at the end of this book) while experimenting. Write down ingredients, wood quantities, combinations, and results so you can repeat successes or tweak your method if required.

Maintaining your Smokey Mountain Cooker™

To keep your Smokey Mountain Cooker looking and cooking at its best, there are a few simple maintenance tips you need to follow. If you clean and maintain your new smoker on the inside and the outside, your cooker will look and perform like new for years.

It is a good idea to give your smoker a thorough clean about once a year.

1. Make sure the smoker is cool and coals are totally extinguished.
2. Remove the cooking grills and charcoal grate.
3. Remove any ashes.
4. Wash your smoker with a mild detergent or mild degreasing cleaner. We recommend Weber® All Purpose Cleaner for the inside and outside of your smoker and water pan.

Troubleshooting

Problem	Solution
Temperature keeps getting higher even though bottom vents are closed.	Check water level in water pan. Add warm water if water level is low.
Temperature is too low.	a) Open bottom vents. b) Using tongs, stir up the coals to dislodge accumulated ash around them. c) During longer cooks (12 hours plus), check the coals every 3 to 4 hours and add 5 to 10 Weber Barbecue Briquettes if necessary. d) Check the thermometer is clean.
Temperature is reading lower than expected.	Check and clean the probe of the lid thermometer. With use, grime and smoke residue can accumulate on the thermometer probe and can affect the reading.

Smoking wood guide

Wood Type	Characteristics	Good Food Matches
Hickory	Rich, smoky flavour	Pork, chicken, beef, wild game, cheese
Mesquite	Big bold flavour	Beef, lamb, game, pork
Apple	Slightly sweet but dense fruit flavour	Pork, ham, chicken, fish, vegetables
Cherry	Sweet, subtle fruity flavour, produces a rich dark colour	Pork, chicken, fish, vegetables
Pecan	Rich, nutty smoke	Chicken, pork, fish, lamb, cheese



Pulled Pork

Cooking time 10 to 12 hours

Cooking temperature 110°C to 135°C

Ingredients

Pork Scotch 2 to 2.5 kg

For the spice rub

- ¼ cup brown sugar
- ¼ tsp freshly ground black pepper
- ½ tsp salt
- ½ tsp onion powder
- ½ tsp garlic powder
- 1 tsp ground cumin
- 1 tsp ground coriander seeds
- 1 tsp smoked paprika
- 1 tsp dried thyme leaves
- 1 tsp ground cayenne pepper

For the sauce

- 3 tbsp butter
- 1 brown onion, diced
- 4 garlic cloves, crushed
- ½ tsp fine salt
- ½ tsp ground black pepper
- ½ tsp Tabasco sauce
- 2 cups tomato sauce
- ½ cup Jack Daniel's® Old No. 7 Tennessee Whiskey
- cup apple cider vinegar
- ¼ cup pizza sauce
- 3 tbsp Worcestershire sauce
- ¾ cup treacle
- ½ cup brown sugar

Method

Mix the spice rub ingredients together in a large bowl. Massage the spice rub into the pork and cover with plastic wrap.

Set up and light your Smokey Mountain Cooker™ as per the instructions in this handbook. Once the smoker has reached the desired temperature (110°C to 135°C), add 4 chunks of Weber® Firespice™ Apple or Hickory wood (or a combination of both) through the front door. Close the door.

After 5 minutes, smoke should be visible and coming out of the top vent. Place the pork on the top cooking grill and close the lid.

Cook the pork for 10 to 12 hours or until the internal temperature has reached approximately 93°C. Note: For longer cooking times like this, remember to check the temperature of the smoker every hour and ensure the water pan does not run dry.

While the pork is cooking, make the sauce: Place the butter in a saucepan and melt over medium heat. Once the butter has melted, add the onion, garlic, salt and pepper. Cook for a few minutes or until the onion and garlic has softened.

Once the onion and garlic are cooked, add the remaining sauce ingredients. Cook over low heat for 10 minutes, stirring regularly. Remove the sauce from the heat and set aside to cool.

Once the sauce has cooled, process in a blender until it has a smooth consistency.

Once the pork is cooked, remove from smoker and tightly wrap in foil. Let the pork rest for at least 30 minutes.

Pull the pork using a couple of forks and mix with the sauce in a large bowl.



Beef Short Ribs

Cooking time 8 to 10 hours

Cooking temperature 110°C to 135°C

Ingredients

2 racks of beef short ribs, with 3 ribs per rack

Salt

Freshly ground black pepper

For the glaze

1 tbsp butter

½ brown onion, diced

3 garlic cloves, crushed

1 can (225 g) pineapple pieces in juice

½ cup pineapple juice

¼ cup teriyaki sauce

2 tbsp brown sugar

½ tbsp light soy sauce

½ tbsp lemon juice

¼ tsp cayenne pepper

Method

Remove the beef ribs from the fridge. Remove the membrane from the back of the ribs [or ask your butcher to do so].

Give the ribs a generous coating of freshly ground black pepper and gently massage a little salt into the flesh of the ribs.

Set up and light your Smokey Mountain Cooker™ as per the instructions in this handbook.

Once the smoker has reached the desired temperature (110°C to 135°C), add 3 chunks of Weber® Firespice™ Mesquite wood through the front door. Close the door.

After 5 minutes, smoke should be visible and coming out of the top vent. Place a rack of ribs on each cooking grill and close the lid.

Cook the ribs for 8 to 10 hours or until the meat has reached an internal temperature of approximately 93°C.

[Note: For longer cooking times like this, remember to check the temperature of the smoker every hour and ensure the water pan does not run dry]

While the ribs are cooking, make the glaze: Place the butter in a saucepan and cook over low heat, until melted.

Once the butter has melted, add the onion and garlic. Cook for a few minutes, or until the onion and garlic has softened.

Once the onion and garlic have softened, add the remaining glaze ingredients.

Cook, uncovered, for a further 10 minutes over high heat or until the glaze is thick and sticky, stirring regularly. Remove the glaze from the heat and set aside to cool. Once the glaze has cooled, process in a blender until it has a smooth consistency.

Glaze the ribs during the last hour of cooking.

Once the ribs have reached an internal temperature of approximately 93°C, remove them from the smoker. Wrap in foil and leave to rest for 30 minutes.



Apple Glazed Ham

Cooking time 5 to 6 hours

Cooking temperature 110°C to 135°C

Ingredients

4 to 6 kg pickled front leg of pork/picnic ham (Note: For the 37cm Smokey Mountain Cooker™ ensure the ham is no larger than 32 cm wide)

For the glaze

½ cup quince jelly

½ cup apple juice

½ cup pineapple juice

2 tbsp brown sugar

1 tbsp Dijon mustard

Method

Using a sharp knife cut the skin of the pork down the centre and around the bone to help with removing the skin later.

Set up and light your Smokey Mountain Cooker as per the instructions in this handbook.

Once the smoker has reached the desired temperature (110°C to 135°C), add 4 chunks of Weber® Firespice™ Hickory wood through the front door. Close the door.

After 5 minutes, smoke should be visible and coming out of the top vent. Place the ham on the top cooking grill and close the lid. Cook the ham for 5 to 6 hours or until the internal temperature has reached approximately 65°C to 68°C.

While the ham is cooking, make the glaze:

Place all of the glaze ingredients into a saucepan and mix well. Cook over low heat, bring to a gentle simmer. Cook for a further 15 minutes, or until it has thickened. Set aside to cool completely.

When the ham has reached 65°C to 68°C remove the skin using tongs.

Once the skin is removed score the fat in a diamond pattern.

Add 2 chunks of Weber Firespice™ Apple Wood to the smoker and continue to cook the ham for a further 15 minutes.

After the 15 minutes, brush an even layer of the glaze over the ham using a basting brush.

Continue to cook the ham for a further 20 minutes. Then apply the glaze again. Repeat this process one more time.

Once the ham has reached an internal temperature of 71°C, remove it from the smoker.

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Maple Brined Smoked Chicken with Gravy

Cooking time 2½ to 3½ hours

Cooking temperature 130°C to 150°C

Ingredients

2 kg whole chicken

Note: You will need a clean bucket to brine the chicken in.

For the brine

2 tbsp pickling spice

½ cup table salt

1 cup maple syrup

½ cup bourbon

500 ml boiling water

4 L cold tap water

For the gravy

2 tbsp butter

½ brown onion, diced

Fine sea salt, to taste

Freshly ground pepper, to taste

500 ml chicken stock

Pan juices from chicken

1 tbsp cornflour

2 tbsp water

Method

In a small jug, combine the pickling spice, salt, maple syrup, bourbon and boiling water. Stir until the salt has dissolved and set side in the fridge to cool. Once the water is cool, add the mixture to 4 L of cold tap water in the bucket. Place the chicken in the brine breast end first so the legs just poke out the top of the liquid.

Place the bucket in the fridge to brine the chicken overnight.

Once ready, remove the chicken from the brine and rinse. Pat the chicken dry with paper towel and return to the fridge.

Set up and light your Smokey Mountain Cooker™ as per the instructions in this handbook.

(Note: For this recipe we recommend you use 5 - 8 more briquettes of lit fuel, reducing the unlit fuel by the same amount to produce a higher cooking temperature of approximately 130°C to 150°C)

Once the smoker has reached the desired temperature (130°C to 150°C), add 4 chunks of Weber® Firespice™ Cherry or Apple wood (or a combination of both) through the front door. Close the door.

After 5 minutes, smoke should be visible and coming out of the top vent. Place a small drip pan on the lower cooking grill to catch the juices and place the chicken on the top cooking grill, directly above the drip pan. Cook the chicken for 2 ½ to 3 ½ hours or until the chicken has reached an internal temperature of 74°C.

Remove chicken from the smoker and set aside to rest. While the chicken is resting, make the gravy.

Melt the butter in a saucepan over medium heat. Add the onion, salt and pepper. Cook for 5 minutes, or until the onion has softened. Add the chicken stock and juices from the drip pan.

Cook over high heat for 10 minutes, or until the gravy has reduced by half. In a separate bowl, combine the cornflour and water.

Add the cornflour mixture to the gravy and stir well until thickened. Cook until the gravy comes to the boil again. Serve with the smoked chicken.

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Sweet and Spicy Barbecue Pork Ribs

Cooking time 3 to 4 hours

Cooking temperature 110°C to 135°C

Ingredients

2 or 3 racks of American ribs (baby back or spare ribs) approx. 800g each

For the spice rub

2 tbsp brown sugar

1 tsp salt

1 tbsp smoked paprika

1 tsp garlic powder

1 tsp onion powder

1 tsp ground cumin

½ tsp freshly ground black pepper

½ tsp cayenne pepper

For the sauce

2 tbsp butter

1 brown onion, diced

¾ cup tomato sauce

¼ cup Jack Daniel's® Old No. 7

Tennessee Whiskey

cup apple cider vinegar

cup brown sugar

2 tbsp honey

1 tsp cayenne pepper

1 tsp garlic powder

Method

Mix all the spice rub ingredients together in a large bowl.

Remove the membrane from the back of the ribs (or ask your butcher to do so) and coat both sides with the spice mix. Gently rub the seasoning into the meat.

Set up and light your Smokey Mountain Cooker™ as per the instructions in this handbook.

Once the smoker has reached the desired temperature (110°C to 135°C), add 3 chunks of Weber® Firespice™ Apple or Hickory (or a combination of both) wood through the front door. Close the door.

After 5 minutes, smoke should be visible and coming out of the top vent. Place the ribs on the cooking grills, making sure that they are not overlapping, and close the lid. Cook the ribs for 2 to 3 hours.

While the ribs are cooking, make the sauce: Place all the sauce ingredients in a small saucepan. Cook over low heat for 10 minutes, or until thick and sticky, stirring regularly.

Divide the sauce in half, reserving half for dipping.

After the ribs have been cooking for 2 to 3 hours, baste the ribs with the sauce using a basting brush.

Continue to cook for a further 60 minutes, basting the ribs every 20 minutes.

Once the ribs are cooked remove them from the smoker. Tightly wrap in foil and allow to rest for 20 minutes before slicing. Serve with the reserved sauce.



Baked Beans with Tangy BBQ Sauce

Cooking time 3 hours

Cooking temperature 110°C to 135°C

Ingredients

1 can (400 g) cannellini beans, rinsed and drained

2 rashers rindless bacon, thinly sliced

1 cup Tangy BBQ Sauce (see recipe page 21)

¼ cup water

Method

Place the beans in a small aluminium drip pan.

Cook the bacon in a frying pan over high heat until crisp and golden. Add the bacon to the beans.

Add the tangy BBQ sauce and the water to the beans and mix well.

Set up your Smokey Mountain Cooker™ as per the instructions in the front of this handbook.

Once the smoker has reached the desired temperature (110°C to 135°C), add 2 chunks of Weber® Firespice™ Apple or Hickory wood (or a combination of both) through the front door. Close the door.

After 5 minutes, smoke should be visible and coming out of the top vent. Place the drip pan with the beans on the cooking grill and close the lid.

Cook the beans in the smoker for 3 hours making sure to stir them every hour.



Tangy BBQ Sauce

Ingredients

2 tbsp vegetable oil
½ medium brown onion, diced
1 garlic clove, crushed
1 jalapeno, cored, seeded and diced
1 cup tomato sauce
3 tbsp apple cider vinegar
3 tbsp Worcestershire sauce
2 tbsp fresh lemon juice
½ tsp Tabasco sauce
3 tbsp brown sugar
2 tbsp treacle
2 tbsp American style mustard
1 tsp dry mustard powder
½ tsp freshly ground black pepper
Salt
1 cup water

Method

Heat the oil in a small saucepan over low heat. Add the onion, garlic, jalapeno and cook until softened, about five minutes. Stir in the rest of the ingredients and bring to the boil over high heat.

Reduce the heat to low and let the sauce simmer uncovered, for about 10 minutes, or until thickened. Stir often to prevent the bottom from sticking or burning.

Remove the barbecue sauce from the heat and set aside to cool for 10 minutes.

Once the sauce has cooled, process the sauce in a blender until smooth.



Accessories

Rapidfire™ Chimney Starter

The easy way to get charcoal fired up and ready to use quickly. The chimney is specially designed to draw heat up through your fuel, meaning charcoal is ready to cook on in 10-20 minutes!



High Temperature gloves

These gloves protect you from the high heat of barbecuing. Sizes S/M or L/XL.

Firespice™ Smoking Wood Chunks

Enjoy the full flavour of smoked hams, poultry and fish with pecan, hickory, apple, cherry or mesquite smoking woods. Use a combination of different woods to create your own unique flavours. You just can't beat food smoked on your barbecue.

iGrill® Bluetooth® thermometers

The difference between good and great is only a few degrees. Measuring internal temperatures to get great results has never been easier. These Bluetooth thermometers will make sure your meat is cooked just the way you like it. iOS and Android compatible.





Small Grill Brush

This grill brush features a round head full of metal bristles, making it easy to get between the grill bars and other difficult places.



Rib Rack

Allows you to stand ribs, creating 50% more usable cooking area.



Weber® BBQ Briquettes

The perfect fuel for long, low and slow smoking. Available in 4kg and 10kg.

Smoking Journal

Food:	Temp:	Cooking Time:	Wood:
Notes:			

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To learn more or to register your Weber® barbecue online,
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