

TURN ANY GRILL
INTO A BBQ SMOKER

A-MAZE-N[®]
SMOKIN' PRODUCTS

**GET
FIRED UP
about
WOOD SMOKE
FLAVOR!**

Instruction Manual

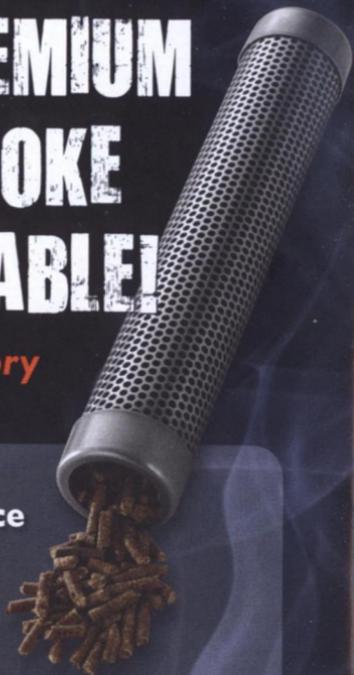
*...and a few EXCLUSIVE recipes
to get you started!*

ALL NATURAL!
No Artificial Colors or Flavors

14 PREMIUM BBQ WOOD SMOKE FLAVORS AVAILABLE!

*Try our premium quality savory
BBQ Wood-Smoking Pellets:*

- Alder
- Apple
- Beech
- Cherry
- Chili Pepper Spice
- Corn Cob
- Garlic Spice
- Hickory
- Italian Spice
- Mesquite
- Oak
- Pecan
- Pitmasters Choice
(Cherry/Hickory/Maple)
- Sugar Maple



See page 19 for a detailed description of each flavor!

Visit www.amazenproducts.com to see our entire product line & order your favorite wood pellet flavors. And check out more of our delicious smokin' recipes on-line!

Got questions? Call 651-352-2831 to speak with our friendly staff or with help placing your order.



A-MAZE-N® Products Inc.
1932 Shawnee Road
Eagan, MN 55122

Our A-MAZE-N Smokin' Products. Your A-MAZE-N® Manual.

A note from
Todd and Rhonda Johnson,
BBQ Pitmasters and the originators
of A-MAZE-N Smokin' Products:

GREETINGS!

We want to say thank you for purchasing your A-MAZE-N SMOKER. It is our goal to assist you in becoming a BBQ Pitmaster and share your passion for wood smoke flavor with family and friends.

Our desire to eat healthier and try new foods, brought us to the world of smoking. We were disappointed in the hassle of filling the chip drawer and the lack of smoke flavor that our smoker was producing. From this frustration, we created the A-MAZE-N SMOKER MAZE. This simple maze resolved both the lack of smoke and hassle. It also opened up the doors for longer smoke times and the ability to cold or hot smoke. After success with the MAZE, we developed the A-MAZE-N SMOKER TUBE to use with ANY grill.

The following pages include recipes that are used frequently in our household and have become favorites of our guests. We hope that these recipes will become staples in your home too!

Sincerely,

Here's just a sample of what
you can master with your
A-MAZE-N SMOKER!



Pork Butts, page 9



Salmon, page 10



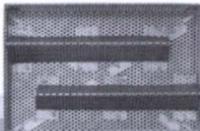
Smoked Cheese, page 12



Chicken, page 13



A-MAZE-N-BBQ RUB,
page 14



Instructions for A-MAZE-N® SMOKER MAZE

The A-MAZE-N SMOKER MAZE adds wood smoke flavor to any meat, vegetable or cheese – Works on most outdoor grills or smokers. Follow the simple directions below to get the most out of your A-MAZE-N SMOKER MAZE – and the best in unbelievable wood smoke flavor.

Before you use your new smoker: Burn the residual oil off your new A-MAZE-N SMOKER in your grill or smoker for 30 minutes at 275°. Let cool before handling. Or wash thoroughly with hot water & dish soap.

- 1. FILL.** Fill the MAZE with approximately 1 lb. of A-MAZE-N Pellets. Be sure to keep the pellets below the tops of the dividers. (Other pellets may be used, but results may vary.)
- 2. LIGHT.** Set your MAZE on a level surface or on the grates. With a Propane Torch on low, light pellets through the starter hole for 45 seconds. A small flame will appear on top of the pellets. **Allow this flame to burn for 10 minutes.** You can softly blow on the embers to make sure it's burning well but **DO NOT RUSH THIS STEP!**

Optional starting method for using Gel Alcohol (available on our website): Squeeze a liberal amount of gel alcohol over the pellets near the starter hole. Start gel alcohol with lighter or match to ignite.

- 3. SMOKE.** After *allowing your pellets to burn for 10 minutes* and they are burning well, blow the flame out. Make sure that the MAZE is placed in your smoker/grill, in an area that will have good ventilation. *Use caution when handling the unit, as the metal can be hot!*

Your A-MAZE-N SMOKER MAZE will produce strong, flavorful wood smoke for up to **12 hours** on 1 lb. of BBQ pellets!

Each row of the MAZE will produce smoke for 3-4 hours during Cold Smoking (no heat from grill, just the MAZE) and 2-3 hours at 225°+.

Duration of smoke will depend on the pellets used, heat, draft and turbulence inside your smoker or grill.

Need to smoke for only 3-4 hours? Simply fill 1-2 rows.

Need more smoke? Light both ends, however, you'll get half the burn time.

For more info and suggestions on how to get the most out of your A-MAZE-N SMOKER MAZE, and to see all our A-MAZE-N® PELLET flavors, visit us at www.amazenproducts.com.



Instructions for 6" & 12" A-MAZE-N® SMOKER TUBE

The A-MAZE-N SMOKER TUBE adds wood smoke flavor to any meat, vegetable or cheese – Works on outdoor grills or smokers. Follow the simple directions below to get the most out of your A-MAZE-N SMOKER TUBE – and the best in unbelievable wood smoke flavor.

Before you use your new smoker: Burn the residual oil off your new A-MAZE-N SMOKER in your grill or smoker for 30 minutes at 275°. Let cool before handling. Or wash thoroughly with hot water & dish soap.

- 1. FILL.** Hold the TUBE with the open end facing up and fill with A-MAZE-N Pellets, 1" from the top. (Other pellets may be used, but results may vary.)
- 2. LIGHT.** Set your TUBE horizontally on a level surface or grates. With a Propane Torch on low, light pellets through the open end for 45 seconds. A small flame will appear on top of the pellets. **Allow this flame to burn for 10 minutes.** You can softly blow on the embers to make sure it's burning well but **DO NOT RUSH THIS STEP!**

Optional starting method for using Gel Alcohol (available on our website): Squeeze a liberal amount of gel alcohol over the pellets just inside the opened end. Start gel alcohol with lighter or match to ignite.

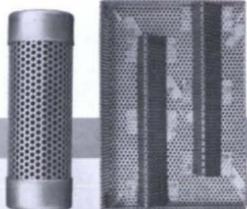
- 3. SMOKE.** After *allowing your pellets to burn for 10 minutes* and they are burning well, blow the flame out. Make sure that the TUBE is placed in your smoker/grill, in an area that will have good ventilation. *Use caution when handling the unit, as the metal can be hot!*

Your A-MAZE-N SMOKER TUBE will produce strong, flavorful wood smoke. The 6" TUBE will smoke for approximately **2 hours** on 1/2 lb. of pellets, the 12" TUBE for approximately **4 hours** on 3/4 lb. of pellets.

Duration of smoke will depend on the pellets used, heat, draft and turbulence inside your smoker or grill.

Need less smoke? Pack the tube half full with pellets, however, you'll get half the burn time.

For more info and suggestions on how to get the most out of your A-MAZE-N SMOKER TUBE, and to see all our A-MAZE-N® PELLET flavors, visit us at www.amazenproducts.com.



What is Cold Smoking? What is Hot Smoking?

COLD SMOKING is the process of adding wood smoke flavor to food without exposing it to heat, while maintaining temperatures below 100° F. It is ideal to cold smoke when the outdoor temperatures are cooler.

There are a wide variety of foods to cold smoke: salt, peppercorns, spices, garlic, paprika, nuts, cheese, vegetables, fish and even fruit. The options are endless. Cold smoking items such as fish will require a brine (Page 16). If cold smoking bacon or ham, these will require a cure (Page 8).

Typical cold smoke times range from 2 to 12 hours, however, some cold smoke times may be longer. The amount of time you cold smoke depends on the food that is being smoked. Foods such as cheese, spices and vegetables typically require less smoke time. Meats, such as bacon and ham, will be smoked for a longer period of time.

Another great use of cold smoking is adding wood smoke flavor to your steaks, hamburgers or chicken **before** cooking them on your grill. Place the meat on your grill, light your A-MAZE-N SMOKER (*not the grill*) and cold smoke the meat for an hour or two before firing up your grill for cooking. This method adds a great smoky flavor to your ordinary grilled meat.

HOT SMOKING is a method of enhancing your food with wood smoke flavor, while cooking it to a safe internal temperature. Hot Smoking is also known as "Smoking Low & Slow". You smoke at lower cooking temps for a longer period of time. This method tenderizes the meat, and reduces shrinkage. Normal cooking temps for Low & Slow are between 175° and 275° F.

Your food will absorb the wood smoke flavor and also deepen in color. The amount of time you hot smoke can range from 2-12 hours, but will depend on the amount of smoke flavor you prefer.

Tips and Tricks for A-MAZE-N® SMOKERS

- Direct heat from an electric element, gas burner, charcoal or burning wood can reduce the burn time. **DO NOT PLACE DIRECTLY ABOVE OR ADJACENT TO A HEAT SOURCE OR OPEN FLAME.** Doing so can cause the pellets to ignite, and cause damage to your smoker. If using the A-MAZE-N SMOKER with heat, you may need to fabricate a small heat shield to protect it from direct heat. This will slow the burning process, by deflecting the radiant heat and turbulence away from the A-MAZE-N SMOKER. Each smoker/grill is different, so you may have to try different locations, in-order to get the best performance out of your A-MAZE-N SMOKER.
- Intake & exhaust vents should be wide open to start, and adjusted to produce "Thin Blue Smoke".
- Do not use water in the water pan. Additional moisture can affect the burning process. If water is necessary, we suggest you use a small disposable foil pan, filled with water, on a rack above the A-MAZE-N SMOKER.
- Arrange your meat so juices won't drip onto the A-MAZE-N SMOKER, or protect it with a drip pan above.
- Store your pellets in a cool dry place. Pellets can absorb moisture from the air, and this can affect the burning process. Some customers store their pellets in plastic containers.
- Cherry, Bourbon Barrel & Wine Barrel Pellets can be difficult to burn on their own. You may have to place a layer of hickory, maple or oak down first, for them to burn properly.
- A-MAZE-N SMOKERS are smoke generators, and designed to produce smoke only. They do not produce enough heat to cook your food. You still need a heat source for cooking.

Mouth Watering, Finger Lickin' Good! Our Original Recipes to try with the **A-MAZE-N® SMOKER MAZE & TUBES**

BACON CURE

CURE is a process of preserving meat and fish by using nitrates and salt. The meat or fish is then smoked or dried.

Ingredients

- 12 lbs. pork shoulder or pork bellies (skin removed)
- 4 oz Country Brown Cure*
- 1 cup brown sugar
- 2 tsp allspice (optional ginger)
- 2 Tbsp cracked black pepper (CBP)
- 2 tsp garlic powder
- 2 tsp onion powder
- 2 tsp cayenne pepper
- 1 Tbsp Kosher or sea salt (optional 2-3 Tbsp salt)

Directions

Mix all ingredients thoroughly in a bowl. If brown sugar has clumps, break them up. Spread dry cure mix liberally on all exposed meat. Place in Ziploc bag and in fridge for 7-10 days and turn daily.

The meat will "sweat" as moisture is drawn out. This will mix with the dry cure and spices to form a brine solution. If the meat does not sweat, add 1-2 oz. of water to each bag. We add 1-2 oz. of water up front.

Remove from the fridge after 7-10 days and rinse thoroughly under cold water. Test fry. If salt is too strong, soak for an hour in cold water.

Towel dry and place in fridge overnight, to form pellicle. You can speed up this process by placing slabs in front of a fan, or hang inside smoker for approximately 1 hour without smoke.

We prefer to Cold Smoke BBB (Buckboard Bacon) or Belly Bacon for 12 hours at temps below 100°, using Apple pellets. We've also smoked bacon at 140°-160°, to an internal temp of 120°. Again, 8-12 hours of good clean smoke is necessary. The color should be almost mahogany red as it nears completion.

Ends and pieces will have a stronger smoke flavor, and can be used for beans or other foods where bacon is used.

Optional:

Before the pellicle is formed, sprinkle cracked black pepper (CBP) liberally on one side.

Spread honey or maple syrup on one side, with or without CBP.

Inject slabs with a diluted mixture of maple syrup and water.

*Country Brown Cure is available from Butcher & Packer at <http://tinyurl.com/oqoyxna>

BASIC JERKY

For classic jerky in a class of its own.

Ingredients

- 5 lbs. eye of the round, flank steak or lean venison
- Trim all fat and slice ¼ thick
- 1 cup soy sauce or teriyaki sauce
- ¼ cup Worcestershire sauce
- 2-3 Tbsp Red's Hot Sauce
- 1 tsp garlic powder
- 2 tsp black pepper
- 2 Tbsp brown sugar
- 1 tsp Cure #1

Optional:

- 1-2 Tbsp liquid smoke if dehydrating without smoking
- For mild jerky, omit Red's Hot Sauce

Directions

- Mix sliced meat, liquid and spices in a bowl well. Cover and place in fridge overnight.
- Lay on racks in your smoker, dehydrator or oven.
- Dry at 165° +/- until jerky has the consistency of soft leather.
- Smoke with any wood, but woods like Hickory or Mesquite can leave a strong smoke flavor.

PORK BUTTS

The taste is A-MAZE-N – no ifs, ands, or...

Directions

- Purchase a bone-in pork butt. Remove the fat cap, leaving approximately ¼" fat.
- Inject the meat evenly with Pork Injection/Spritz (Page 16), then apply rub generously to all sides.
- Smoke at 250-275° F to an internal temp of 140°, then place in foil pan to catch the drippings. Occasionally spray with apple juice or Pork Injection/Spritz (Page 16).
- Smoke at 275° to an internal temp of 165°, add 1-2 cups apple juice to pan, then cover with foil.
- Cook to an internal temp of 195° or until you can easily remove the bone.
- Remove from the heat and let it rest for 30 minutes before pulling the meat.
- Pour the drippings into a bowl and place into your freezer. When the fat hardens, scrape it off and dispose.
- Pull or shred the pork and mix well. Add some of the drippings back into the pork.

For pork butts, we suggest using a wood like Hickory for a strong, smoky flavor. We serve our pulled pork on a hard roll, drizzled with some A-MAZE-N-BBQ-SAUCE and topped with coleslaw. A pickle and some kettle chips added on the side serves this dish up right.

SALMON

It's easy to turn this everyday fish into everyone's favorite.

1–2 large skinned salmon fillets, fresh or thawed

BRINE ingredients

- 16 oz. apple juice
- 6 oz. Yoshida's Sauce
- ¼ cup Kosher, sea or non-iodized salt
- ½ cup brown sugar
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp cayenne pepper
- 1 or 2 crushed dried bay leaves

Directions

Pour apple juice in a 2 quart sauce pan and bring to a boil. Add Yoshida's Sauce and dry ingredients. Return to a boil.

Turn down to low and simmer until all ingredients are dissolved. Remove from stove and immediately add 2 cups of ice. Allow brine to cool down.

Add up to 2 cups of water to the sauce pan.

Remove skin from salmon and slice off belly meat.

Slice remaining salmon into approximately 3"x6" pieces.

Slice belly into 6" long pieces.

Place larger salmon pieces into a "nonferrous bowl" or Ziploc bags.

Separate belly pieces, and place them in a nonferrous Bowl or Ziploc bags. Belly pieces brine quicker.

Pour brine mixture into each nonferrous bowl or Ziploc bag.

Submerge larger fillets in brine for 6 hours in fridge. Smaller pieces and belly pieces will brine quicker.

Remove salmon from the brine and rinse each piece thoroughly. Pat dry with paper towels.

Lay salmon on racks, and place in fridge overnight to form the pellicle.

SMOKING

Pre-heat smoker or grill to 120°–150°. Light the MAZE or TUBE according to the instructions provided on pages 4-5 in this manual.

We like to use Apple or Alder wood for a milder smoke flavor.

Place salmon in smoker or grill and insert temp probe into center of thickest fillet.

Smoke at 120°–150° for the first 2 hours. Bump temp up 10°–20° per hour until fillets reach an internal temp of 145°.

Internal temp above 145° will produce slightly drier texture.

SMOKED ALMONDS

We brought some over to the neighbors, and we all enjoyed them with a couple beers.

Ingredients

- ½ cup honey
- ½ cup brown sugar
- 3 Tbsp melted butter
- 1 Tbsp sea salt
- 1 Tbsp ground cinnamon
- 8 cups unsalted almonds

Directions

Place butter in a large bowl, and microwave for 30 seconds to melt. Add honey, brown sugar, salt and cinnamon to the bowl, and mix well.

Add unsalted almonds and mix thoroughly to completely cover the almonds.

Optional:

- 1 tsp cayenne pepper
- 1 Tbsp garlic powder
- Walnuts, pecans or other nuts

We use Q-MATZ (check our website, it's an A-MAZE-N product!), but you can use aluminum foil or cookie sheets, sprayed with PAM.

Spread nuts evenly over Q-MATZ or lightly coated pans.

Smoke at 100° (low temp) for 2+ hours. We use Apple, Cherry or Maple for light smoke flavor.

Raise temp to 250° for 45 minutes to 1 hour to set the coating on the nuts.

While they are still warm and the coating is gooey, sprinkle some additional sea salt on the nuts. Wait until they cool and break them apart.

Smoking at low temps for 2 hours adds a great smoke flavor to the almonds, and a light sprinkle of sea salt really enhances the flavor.

One night, we left the nuts out overnight in the pan, and was set to vac pack them in the morning. The whole pan of nuts was gooey again! WHAT!!!! The honey must have absorbed moisture from the air that night. Rather than throw the whole batch out, we put about ¼ cup of sugar in a bowl, and threw in a handful of our now gooey nuts.

OMG!!! We added more sugar, and the rest of the gooey nuts, and was able to turn our failure into some of the **BEST SMOKED ALMONDS WE'VE EVER HAD!!!**

Next time we'll use ¼ cup honey and ¾ cup brown sugar, and definitely coat in sugar.

SMOKED CHEESE

The flavor is so mouth watering good, you'll want to try it on every variety. Our favorite is a premium pepper jack.

Directions

Select a good quality cheese. Better quality cheese seems to taste better smoked.

Cut cheese into 2" thick slices. Place cheese on rack inside smoker or grill.

Smoke for 2½ hours or until desired color and flavor are achieved.

Vac seal or use stretch wrap for storage.

Note:

It's very important to maintain the temperature inside your smoker or grill under 90° to keep the cheese from melting.

The smoke flavor will mellow with time.

Careful not to over smoke, as this can cause a bitter flavor.

We prefer using Apple wood for smoking cheese. A strong wood like Hickory can be used, but do not over-smoke.

Place your cheese on Q-MATZ (check our website, it's an A-MAZE-N product!) or cookie cooling racks.

Q-MATZ are teflon coated fiberglass cooking mats. The non-stick properties of Q-MATZ keep food from sticking, and allow for easy clean up. The material used in Q-MATZ is FDA compliant.

SMOKED CORN

Turn their heads with a savory smoked ear.

Directions

Remove the husks from the corn. Place corn on your grill or smoker at 275°+.

Smoke for approximately 15 to 20 minutes with Hickory.

Glaze with butter. Salt to taste.

The corn will have a nice smoky flavor.

SMOKED DEVILED EGGS

Not your parents' deviled eggs. These are so tasty, so good, they should be sainted.

Ingredients

- 6 peeled hard boiled eggs
- ¼ cup mayonnaise
- 1 tsp Dijon or spicy mustard
- ¼ tsp garlic powder
- Salt and pepper to taste
- Smoked paprika for garnish

Directions

Cold smoke peeled hard boiled eggs for 1–2 hours with Apple wood.

Slice eggs lengthwise and remove yolks. Mix yolks, mayonnaise, mustard, garlic, salt and pepper. Fill empty egg halves with the mix. Dust with smoked paprika for garnish.

Optional:

Brine hard boiled eggs for 24 hours... see brine recipe page 16

Add: pickles and/or pimentos.

Add: small piece of smoked salmon and wasabi roe.

Tip:

Fill small plastic bag with mix and cut off a corner.

Use the bag like a pastry bag to fill the egg halves.

SMOKED TURKEY or CHICKEN

This is one of our family favorites – so simple to make, but so complex in taste.

Ingredients

- Whole Chicken, whole Turkey or a whole Turkey Breast
- ½ stick butter
- 4 oz. white wine
- 1 Tbsp garlic

Directions

Clean turkey or chicken. Pat dry with paper towels. Coat skin with olive oil. Sprinkle liberally with your favorite seasoning or rub.

Mix butter, wine and garlic, and inject breasts and legs.

Smoke at 275° until internal temp reaches 165°.

We like to use a mix of Hickory & Cherry pellets, with a little Mesquite at the very end.

Rest for 20 minutes before carving.

Optional:

Brine turkey or chicken with poultry brine overnight.

STUFFED SMOKED PEPPERS

One word: *sofreakingdelicious.*

Ingredients

- Use sweet, banana or jalapeño peppers – cut tops, remove seeds and veins.
- 8 oz. pkg. cream cheese softened
- ½ lb. cooked, drained and chopped bacon
- 6–8 green onions chopped
- 2–3 tsp garlic powder

Directions

In a bowl, mix cream cheese, bacon, onions and garlic powder. Stuff peppers with mix.

Smoke at 275° for approximately 15 minutes.

We prefer strong smoke like Hickory or Mesquite.

Peppers are done when they soften and show grill marks.

A-MAZE-N-BBQ RUB

The most amazing rub for the most amazing results.

ORIGINAL RECIPE

Ingredients

Measure

Brown Sugar	1 cup
Paprika	½ cup
Kosher Salt	2 Tbsp
Coarse Black Pepper	1 Tbsp
Garlic Powder	1 ½ Tbsp
Onion Powder	1 Tbsp
Chili Powder	½ Tbsp
Cumin	½ Tbsp
Dry Mustard	1 tsp
Allspice	1 tsp
Ginger	1 tsp

Optional:

- ½ tsp Cayenne Pepper (Hot)
- or
- ½ tsp Crushed Red Pepper

Directions

Mix sugar and spices thoroughly. Pour liberal coat on meat.

Store unused rub in an airtight container.

Good for 10 lb. pork shoulder roast, two racks of ribs or 10 lb. beef brisket.

A-MAZE-N-BBQ SAUCE

There's nothing like homemade BBQ sauce done the A-MAZE-N way.

Ingredients	Measure
Ketchup	1 cup
Apple Juice	½ cup
Apple Cider Vinegar	2 Tbsp
Onion Powder	¼ tsp
Garlic Powder	¼ tsp
Crushed Red Pepper	¼ tsp
Dry Mustard	2 tsp
Light Brown Sugar	2 Tbsp
Molasses	2 Tbsp
Liquid Smoke	1/8 tsp
Lemon Juice	2 Tbsp
Honey	2 Tbsp

Simmer on "Low" heat for 30 minutes.

We make a big batch and give it away as gifts!

Optional:

Add: 1 Extra tsp Liquid Smoke

Add: Extra Crushed Red Pepper

BEEF INJECTION

Injecting beef brisket with our recipe will give your meat more flavor and help keep it moist during and after the cooking process.

Ingredients

- 1 can (14 oz.) Beef Broth
- 1 Tbsp Worcestershire Sauce
- ½ cup Water

Directions

Heat water in a sauce pan, add beef broth and Worcestershire Sauce.

Inject beef brisket. Save excess broth for use during cooking.

Mix with juice from your meat to make an awesome Au jus.

POULTRY/FISH BRINE

BRINE is a solution of salt and water and is commonly used to preserve foods.

Ingredients

- 2 Gallons of Cold Water
- 1 cup Kosher Salt
- 1 cup Brown Sugar

Directions

Pour Cold Water into a plastic or stainless container. Mix $\frac{3}{4}$ cup of the Kosher Salt and 1 cup Sugar thoroughly in the water.

Place a raw egg into the brine. Add remaining salt until raw egg floats to the surface.

Brine overnight.

Optional:

- 1 Tbsp garlic powder
- 1 Tbsp onion powder
- 1 Tbsp Cajun spice (Louisiana Cajun seasoning)
- Sliced lemons or oranges

PORK INJECTION / SPRITZ

A little spritz adds a lotta zest.

Ingredients

- 8 oz. apple juice or cider
- 4 oz. Sprite or 7 Up
- 4 oz. whiskey or rum (optional)
- 2 oz. cider vinegar

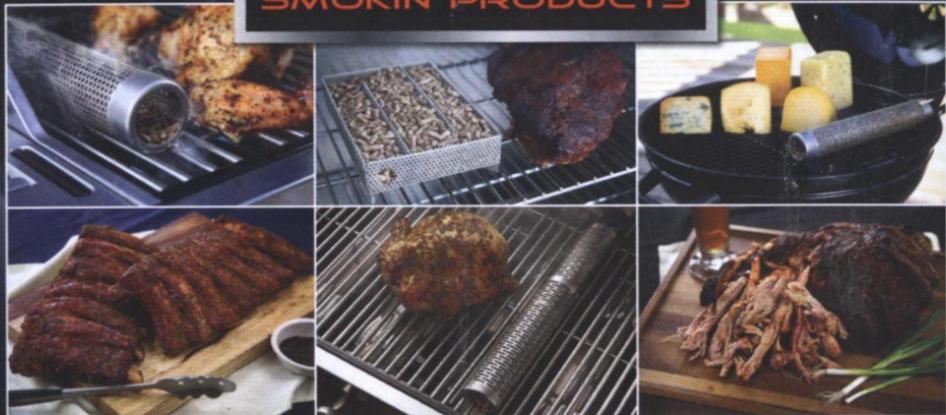
Directions

Use a clean spray bottle to "spritz" your meat.

Tip:

Any unused spritz can be added to pulled pork to enhance the moisture and flavor.

A-MAZE-N®
SMOKIN' PRODUCTS



For Unbeatable Flavor!



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