Ideas & Recipes to Make Money With Cookshack

1

Sell your own custom-smoked jerky. Cookshack customers all across the world make their own profitable jerky. It’s easy and requires little to no cooking skills!

2

Sell Custom Smokehouse Bacon or Sausage

One flavor that all meat eaters enjoy is bacon! And sausage is more popular than ever. Smoke cured slab bacon or stuff your own sausage casings and smoke them to perfection to save money and time by cutting out the middleman!

3

Smoked hams and turkeys for the holidays

Boost holiday profits by providing smoked ham or turkeys to customers. You can either smoke fresh ham and turkey or do “twice smoked” for additional flavor!

4

Smoke a Whole Pig

Whole hogs always gather a crowd! Use a small pig by hooking it and hanging it in a fixed shelf unit or a larger hog using a pig pan in a rotisserie unit.

5

*At Christmas time, wrap hams and turkeys for retail sale in red cellophane ... put red bows on them. A gift for someone who has everything.*

6

Barbecued Ribs With Spicy BBQ Sauce

Trim 2½ lb. pork ribs. Season with Cookshack RibRub. Hang on RibHooks or set in RibRacks in Cookshack SUPER SMOKER. Load wood box with hickory wood. Set temperature to 230F, time to 3½ hours. Remove ribs from smoker at end of cycle. Sell with a portion of Cookshack Spicy Barbecue Sauce.

7

*Vent smoke from your Cookshack smoker into your parking lot. Folks can smell that delicious aroma from far away.*

8

Profit from Smoked Foods At Festivals

Get publicity for your business and make money when you sell smoked foods from your Cookshack smoker at outdoor festivals and fairs. One Cookshack customer sold over 3 tons of smoked turkey legs ... at $3.50 per leg ... at a 5 day arts festival.

9

Smoke Popular Fajitas For Takeout

Season skirt steak with fajita seasoning and marinate for 6 - 8 hours in 1 c. oil mixed with ¼ c. Mexican salsa, 2 smashed garlic cloves, and juice from 2 limes. Smoke in Cookshack smoker for 3 hours at 210F with a blend of hickory and mesquite woods. Meat will be slightly underdone. Remove from smoker, slice ¼" thick and package.

Include instructions for customer to finish on grill. Customer serves with hot flour tortillas, guacamole, chopped onion, sour cream, and pico de gallo.

10

*Insert a flyer with your menu and a special offer coupon in your local "shopper" newspaper. Display your address and phone number prominently!*

11

Louisiana Andouille Sausage

12 lbs. pork butt 2 tsp. cure

1 lb. water ¾ oz. red pepper

5 Tbs. salt 10 tsp. chopped garlic

2 c. soy protein concentrate

1/2 oz. crushed black pepper

Mix well by hand and let season overnight in cooler. Preheat smoker to 130F with dampers wide open. Keep this temperature until casings feel dry (about 1 hour, 15 minutes). Increase temperature to 200F with dampers ¼ open. Apply heavy smoke and keep in smoker until temperature is 150F inside the sausage. Cool under a shower of water until inside temperature is 110F. Let bloom at room temperature for 1 hour and refrigerate overnight before using.

From Jean M. French, C.E.C., Baton Rouge Country Club, Baton Rouge, Louisiana.

12

*Cold smoke your own lox style salmon*

13

Smoked Loin Strips For Takeout

Smoke a whole loin strip in Cookshack smoker to an internal temperature of 110F. Slice into steaks and package. Sell to customers with instructions for finishing on their home grills. They'll love the authentic smoked taste that they can't get on a charcoal grill.

14

*Smoke chicken halves rubbed with ginger, garlic, and black pepper. Sell as a takeout item. Your customers will never want to cook at home again.*

15

Smoked Lamb Rib Roast Will Be a Hit

Smoke 10 lb. lamb rib roasts in Cookshack smoker for 3½ hours at 200F with hickory wood. Appearance and taste will tempt your pickiest customers. You'll be tickled with the low shrink.

🙥🙧

*Smoke your own summer sausage, slice it, put it on a croissant with some lettuce and Dijon mustard. Sell it for a big profit.*

🙦🙤

16

Champion Smoked Pork Shoulder

J. B. Champion says his customers in Alabama love this pork shoulder...

Season 12 - 14 lb. pork shoulders with Cookshack RibRub. Smoke-cook in Cookshack smoker for 10 - 11 hours at 230F. Remove from smoker, season to taste with hot sauce. Wrap immediately. Cool down and refrigerate if not to be used immediately.

17

Ring Bologna from Northern Michigan University

Charles Feher, Instructor at NMU, says he smokes ring bologna in his Cookshack smoker.

Prepare raw bologna as usual. Load wood box with smoking wood, according to instructions in Operator's Manual, and preheat Cookshack smoker to 110F. Cool smoke product 5 hours. Reload wood box, and increase temperature to 160F. Smoke for 1 - 1½ hours, to internal temperature of 160F. Remove from smoker immediately to ice water bath.

If you are successful, we are successful. We want your business to grow, and we'll keep coming up with information and ideas for you.

Call us today and let's talk about how you can make more money while selling the best barbecue and wood smoked foods in town.