

Smoked Shotgun Shells

Smoked in a Cook & Hold Smoker Oven
Finished in a Moisture Temp Retherm Oven



COOKING GUIDE



PREP TIME

30 mins
+8hr overnight



COOK TIME

1hr 40mins



COURSE

Appetizer



CUISINE

American



SERVINGS

40 People



Model **LCH-6-6-SK-G2** USED FOR SMOKING

1. Set the Smoke Time to 1 hr 30 mins at 250°F
2. Set the Cook Time to 1 hr 30 mins at 250°F
3. Set the Hold Temperature to 140°F
4. Set Vent Schedule to:
Closed, Closed, Open, Closed
5. Load your preferred wood chips into the chip drawer. (Wood chips should be soaked in water for about 30 minutes and the chip drawer should be about 1/3 full)
6. Once preheated, load the Shotgun Shells directly onto the racks in the oven and press the start "▶" button to begin the cook.
7. Once the cook cycle is complete, remove the Shotgun Shells from the oven and brush them with BBQ sauce.



Model **RH-18-MT** USED FOR FINISHING

1. Preheat the oven to 350°F
2. Set the Cook Time to 10 - 15 mins
3. Once the oven is preheated, load the Smoked Shotgun Shells into the oven on a large baking sheet.
4. Once the cook cycle is complete, remove them from the oven and enjoy!

Ingredients

- ◆ 2lbs Ground Beef
- ◆ 2lbs Ground Italian Sausage
- ◆ 2lbs Bacon
- ◆ 3 Cups Cheddar Cheese
- ◆ Slap Ya Mama Cajun Seasoning
- ◆ 24 oz Manicotti Pasta Shells
- ◆ Preferred BBQ Brisket Rub
- ◆ Preferred BBQ Sauce

Instructions

- ◆ In a medium-sized mixing bowl, combine the ground beef, cheese, and 3 tablespoons of the barbecue rub. Mix with your hands until well-incorporated. Lay out your uncooked manicotti shells and stuff each one full of the ground meat mixture.
- ◆ Once they are stuffed, wrap each manicotti shell in 2 slices of bacon and sprinkle the tops with the remaining barbecue rub.
- ◆ Store in the fridge for 4 to 6 hours.
- ◆ Preheat your smoker to 250°F.
- ◆ Transfer the shotgun shells to a jerky tray or wire rack and place them on the smoker.
- ◆ Let them smoke for 1.5 hours, then increase the temperature on the smoker to 350°F.
- ◆ Let them cook for another 10 minutes, then brush each one with barbecue sauce, and let them cook for another 10 minutes.
- ◆ Serve immediately and enjoy!

VIEW SPEC SHEETS AND
INSTRUCTIONAL VIDEO



fwe.com/smoked-shotgun-shells

