



A Recipe from Old Smokey Products Company

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RECIPES // Roast Beef

Recipe for the Old Smokey Electric Smoker

Ingredients

- roast beef
- salt
- pepper
- marinade for beef

Directions

When smoking roast beef, the thickness of your roast will determine how long it needs to cook. In general, cook on high for no more than 20 minutes per pound, but you'll probably want to turn the temperature gauge to 2/3 along the way. Check it after a couple of hours regardless, because it might get done faster. You can simply add salt and pepper to the roast, or you might want to try our marinade for beef.