



A Recipe from Old Smokey Products Company

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RECIPES // Roast Beef

Recipe for the Old Smokey Electric Smoker

Ingredients

- fish fillets
- melted butter
- salt
- pepper
- garlic
- lemon juice

Directions

Fillets will cook more quickly than whole fish, so watch them to see that they don't become too dry. Fish should maintain some moisture when it is done. Wash fillets, then brush with melted butter seasoned with salt, pepper, garlic and lemon juice. Cook on high until fish flakes easily with a fork. They should be done after no more than 15 minutes per pound.