



## **Lots of people have asked if they can use their Cameron's Stovetop Smoker in the oven... the answer is YES!**

The Cameron's Stovetop Smoker can be used in two different manners in the oven:

### **1) One-Step Method – Oven Only:**

- a) Place an oven rack in the lowest possible position in your oven
- b) Turn the oven up to approximately 500°F leaving the door all the way open.
- c) Prepare the smoker as you would regularly for the stovetop.
- d) When the lower element turns red hot place the smoker onto the lowest shelf. (For gas ovens no pre-heat is necessary.)
- e) Close the oven door to the "Broil Position". (Most ovens will lock in this position where the door is approximately 2"-5" open. If your oven does not do this, place the handle of a wooden spoon between the door and the frame to hold it open for the short time of smoking.)
- f) Leave the oven door in this partially open "Broil Position" for about 10 - 15 minutes. This should allow the wood chips in the bottom of the unit to start the smoking process.
- g) Now close the oven door completely and turn down to 325°F – 350°F. The smoking/cooking time should be calculated from the time you place the smoker in the oven. Follow the cooking guide for the appropriate times for your food product.

### **2) Two-Step Method - Stovetop and Oven:**

- a) Smoke on the stovetop for 10-15 minutes. (For larger items that might use the tent method\* please allow 25-40 minutes of smoking time depending on the size of the food product.)
- b) Finish in a pre-heated 325°F – 350°F. The smoking/cooking time should be calculated from the time you place the smoker on the stovetop. Follow the cooking guide for the appropriate times for your food product.

\*Tent Method. If the food item is too large and the lid will not work, make a foil tent (works for both the One-Step and the Two-Step Methods). Turkey done with the Two-Step Method is absolutely fantastic!! Your results will be "Perfect every time!"