

# Smoked Shotgun Shells

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

## COOKING GUIDE

				
PREP TIME	COOK TIME	COURSE	CUISINE	SERVINGS
30 mins +8hr overnight	1hr 40mins	Appetizer	American	40 People



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

1. Set Smoke Time to 1 hr 30 mins at 250°F (121°C)
2. Set Cook Time to 1 hr 30 mins at 250°F (121°C)
3. Set Hold Temperature to 140°F (60°C)
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 (177°C)
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 (121°C).
- ♦ 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 (177°C).
- ♦ 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!

