



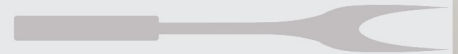
*Presented by*

**CHRANE**

ALTO-SHAAM.

**SCHOOL OF BBQ**

K-12 SMOKING 101



**K-12 Recipes for your  
Cook and Hold Smoker Oven**







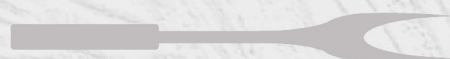
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# K-12 RECIPES

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# K-12 SPICE MIX FOR BBQ BEEF

*This recipe yields 1 cup of spice mix.*

## ***Ingredients and Measures:***

- » (½ cup) Sugar, Brown Light
- » (1 tablespoon) Spice, Chili Powder Dark
- » (1 tablespoon) Spice, Cinnamon Ground
- » (1 tablespoon) Spice, Cumin Ground
- » (1 tablespoon) Spice, Garlic Granulated
- » (1 tablespoon) Spice, Ginger Ground
- » (1 tablespoon) Spice, Paprika Ground
- » (1 tablespoon) Spice, Pepper Black Ground
- » (1 tablespoon) Spice, Salt Table

## ***Assembly Instructions:***

1. Combine all ingredients
2. Mix well
3. Cover
4. Use as directed in recipe



*Dallas ISD likes to put their BBQ Beef in tacos. Check them out!*



# SMOKED BBQ BEEF

4

For one portion, serve one 3 oz ( $\frac{3}{8}$  cup) spoodle with 1 tbsp of BBQ sauce.

**Number of Portions:** 120

**Wood Type:** Optional, Hickory

**Cook Temp:** 225°F

**Hold Temp:** 180°F

**Internal Temperature:** 180°F

## Ingredients and Measures:

- » (19.75 lb) Beef, Shoulder Clod - Thawed
  - » Sysco Universal Product Code (UPC): #4126041
- » (1 cup) K-12 Spice Mix for BBQ Beef
- » (7  $\frac{1}{2}$  cups) Sauce, Barbecue Original

## Assembly Instructions:

Thaw the beef clod under refrigeration at 41°F or lower

Hold the beef clod at 41°F or lower until you're ready to prepare it for service

1. Soak 1  $\frac{1}{2}$  cups of wood chips of your choosing for a minimum of 24 hours in enough water to cover the chips.
2. Remove the racks and wood chip box from the smoker.
3. If you have filled your racks with beef clod, open all four vents on the inside of the smoker's door. If you are not utilizing all of your racks, you will only need to open the top two vents.
4. Press the small recipe book icon on the screen, next press the BBQ beef recipe icon, and lastly, press the green start button. The unit will now begin to preheat.
5. Place the smoker rack on a full size sheet pan.
6. Coat each thawed beef clod with 1 cup of 'K-12 Spice Mix for BBQ Beef.' Place on the smoker rack.
7. Insert the probe into the thickest part of the beef clod.
8. Fill the smoker chip box with the 1  $\frac{1}{2}$  cups of presoaked wood chips.
9. When the smoker has preheated, it will start beeping. Once the smoker starts beeping, place the wood chip box in the smoker over the heating element.
10. Insert the rack with your beef clod into the smoker; connect the probe to the smoker; close the smoker door; and press the little red hand on the top right of the screen.
11. The smoker will go into hold mode when the beef clod reaches 180°F, and will hold it at that temperature until you are ready to take your beef clod out.
12. Remove the BBQ beef from the smoker and shred it in a stand mixer with a paddle attachment on low speed, or with two forks.
13. Incorporate 1 quart of BBQ beef drippings into the shredded beef for every clod.
14. Cover. Keep hot for service or use as directed in this recipe.

Heat to 165°F for 15 seconds

Hold at 140°F or higher in a holding cabinet for service



*You can also toss your BBQ beef on a baked potato! See this menu item plated from Midway ISD.*



# SMOKED BBQ BEEF SANDWICHES

*For one portion, serve one sandwich.  
Number of Portions: 24*

## ***Ingredients and Measures:***

- » (2 qt, 1 cup) Beef Clod, Smoked
  - » Sysco Universal Product Code (UPC): #4126041
- » (1 ½ cup) Sauce, Barbecue Original
- » (24 roll) Bun, Hamburger - Thawed

## ***Assembly Instructions:***

*FOR EACH SANDWICH:*

1. Layer the following on the bottom half of one bun:
  - a. 3 oz spoodle beef ( $\frac{3}{8}$  cup)
  - b. 1 tbsp barbecue sauce
  - c. Top half of bun
2. Wrap Sandwich in approved packaging.

Hold at 140°F or higher in a holding cabinet for service



*YUM. Dallas ISD killed this  
BBQ Beef Sandwich!*



*Chef Robby and Chef  
Trina of Dallas ISD  
smoking beef clod at  
Chrane's "The Mix"  
Test Kitchen.*



# K-12 SPICE MIX FOR CHICKEN THIGHS

*This recipe yields ¼ cup of spice mix.*

## ***Ingredients and Measures:***

- » (2 tablespoons) Sugar, Brown Light
- » (¾ teaspoon) Spice, Chili Powder Dark
- » (¾ teaspoon) Spice, Cinnamon Ground
- » (¾ teaspoon) Spice, Cumin Ground
- » (¾ teaspoon) Spice, Garlic Granulated
- » (¾ teaspoon) Spice, Ginger Ground
- » (¾ teaspoon) Spice, Paprika Ground
- » (¾ teaspoon) Spice, Pepper Black Ground
- » (¾ teaspoon) Spice, Salt Table

## ***Assembly Instructions:***

1. Combine all ingredients
2. Mix well
3. Cover
4. Use as directed in recipe



*Dorito taco anyone? Check out this menu item plated from Dallas ISD.*



# SMOKED CHICKEN THIGHS

7

*For one portion, serve one boneless skinless chicken thigh.*

**Number of Portions:** 24

**Wood Type:** Optional, Hickory

**Cook Temp:** 300°F

**Internal Temperature:** 165°F

**Hold Temp:** 170°F

## **Ingredients and Measures:**

- » (24 each) Chicken, Boneless Skinless Thigh - Thawed
  - » Sysco Universal Product Code (UPC): #7750112
- » (¼ cup) K-12 Spice Mix for Chicken Thighs
- » (3 cups) Sauce, Barbecue Original

## **Assembly Instructions:**

Thaw the chicken thighs under refrigeration at 41°F or lower

Hold the chicken thighs at 41°F or lower until you're ready to prepare it for service

1. Soak 1 ½ cups of wood chips of your choosing for a minimum of 24 hours in enough water to cover the chips.
2. Remove the racks and wood chip box from the smoker.
3. If you have filled your racks with chicken, open all four vents on the inside of the smoker's door. If you are not utilizing all of your racks, you will only need to open the top two vents.
4. Press the small recipe book icon on the screen, next press the Smoked Chicken Thigh recipe icon, and lastly, press the green start button. The unit will now begin to preheat.
5. Place the smoker rack on a full size sheet pan.
6. Coat the thawed chicken thighs with ¼ cup of 'K-12 Spice Mix for Chicken Thighs.' Place on the smoker rack.
7. Insert the probe into the thickest part of the largest chicken thigh.
8. Fill the smoker chip box with the 1 ½ cups of presoaked wood chips.
9. When the smoker has preheated, it will start beeping. Once the smoker starts beeping, place the wood chip box in the smoker over the heating element.
10. Insert the rack with your chicken thighs into the smoker, connect the probe to the smoker, close the smoker door, and press the little red hand on the top right of the screen.
11. The smoker will now smoke your chicken thighs until the internal temperature reaches 165°F, 30 to 45 minutes.
12. When the chicken thighs have finished cooking, the smoker will go into hold mode at 170°F.
13. Cover. Keep hot for service or use as directed in this recipe.

Heat to 165°F for 15 seconds

Hold at 140°F or higher in a holding cabinet for service



*See this Smoked Chicken Thigh Sandwich plated from Midway ISD.*



# BBQ CHICKEN SANDWICHES <sup>8</sup>

*For one portion, serve one sandwich.  
Number of Portions: 24*

## ***Ingredients and Measures:***

- » (24 each) Chicken Thigh, Smoked
  - » Sysco Universal Product Code (UPC): #7750112
- » (1 ½ cup) Sauce, Barbecue Original
- » (24 roll) Bun, Hamburger - Thawed

## ***Assembly Instructions:***

*FOR EACH SANDWICH:*

1. Layer the following on the bottom half of one bun:
  - a. 1 smoked chicken thigh
  - b. 1 tbsp barbecue Sauce
  - c. Top half of bun
2. Wrap Sandwich in approved packaging.

Hold at 140°F or higher in a holding cabinet for service.



*Watch Chef Robby Hooker smoke boneless skinless chicken thighs at Chrane's "The Mix" Test Kitchen.*



# K-12 SPICE MIX FOR BBQ PULLED PORK

9

*This recipe yields 1/3 cup of spice mix.*

## ***Ingredients and Measures:***

- » (2 tablespoons) Sugar, Brown Light
- » (3/4 teaspoon) Spice, Chili Powder Dark
- » (3/4 teaspoon) Spice, Cinnamon Ground
- » (3/4 teaspoon) Spice, Cumin Ground
- » (3/4 teaspoon) Spice, Garlic Granulated
- » (3/4 teaspoon) Spice, Ginger Ground
- » (3/4 teaspoon) Spice, Paprika Ground
- » (3/4 teaspoon) Spice, Pepper Black Ground
- » (3/4 teaspoon) Spice, Salt Table

## ***Assembly Instructions:***

1. Combine all ingredients
2. Mix well
3. Cover
4. Use as directed in recipe



*I have no words... But I should probably think of some since this is an E-Book. Check out this MOUTH WATERING loaded baked potato by Dallas ISD.*



# BBQ PULLED PORK

10

For one portion, serve one 3 oz scoop.

**Number of Portions:** 24

**Wood Type:** Optional, Hickory

**Cook Temp:** 250°F

**Internal Temperature:** 185°F

**Hold Temp:** 150°F

## **Ingredients and Measures:**

- » (5 lb) Pork Shoulder, Boston Butt Boneless - Thawed
  - » Sysco Universal Product Code (UPC): #2317071
- » (1/3 cup) K-12 Spice Mix for BBQ Pulled Pork
- » (3 cups) Sauce, Barbecue Original



*What's all the  
hype about?*

## **Assembly Instructions:**

Thaw the pork butt under refrigeration at 41°F or lower

Hold the pork butt at 41°F or lower until you're ready to prepare it for service

1. Soak 1 ½ cups of wood chips of your choosing for a minimum of 24 hours in enough water to cover the chips.
2. Remove the racks and wood chip box from the smoker.
3. If you have filled your racks with pork butt, open all four vents on the inside of the smoker's door. If you are not utilizing all of your racks, you will only need to open the top two vents.
4. Press the small recipe book icon on the screen, next press the BBQ Pulled Pork recipe icon, and lastly, press the green start button. The unit will now begin to preheat.
5. Place the smoker rack on a full size sheet pan.
6. Coat each thawed pork butt with 1/3 cup of 'K-12 Spice Mix for BBQ Pulled Pork.' Place on the smoker rack.
7. Insert the probe into the thickest part of the pork butt.
8. Fill the smoker chip box with the 1 ½ cups of presoaked wood chips.
9. When the smoker has preheated, it will start beeping. Once the smoker starts beeping, place the wood chip box in the smoker over the heating element.
10. Insert the rack with your pork butt into the smoker, connect the probe to the smoker, close the smoker door, and press the little red hand on the top right of the screen.
11. The smoker will go into hold mode when the pork butt reaches 150°F, and will hold it at that temperature until you are ready to take your pork butt out.
12. Remove the pork butt from the smoker and shred it in a stand mixer with a paddle attachment on low speed, or with two forks.
13. Incorporate ½ quart of pork butt drippings into the shredded pork for each butt.
14. Cover. Keep hot for service or use as directed in this recipe.

Heat to 165°F for 15 seconds

Hold at 140°F or higher in a holding cabinet for service



# BBQ PULLED PORK SANDWICHES

11

*For one portion, serve one sandwich.*

*Number of Portions: 24*

## ***Ingredients and Measures:***

- » (2 qt, 1 cup) Pork, Smoked
  - » Sysco Universal Product Code (UPC): #2317071
- » (1 ½) Sauce, Barbecue Original
- » (24 roll) Bun, Hamburger - Thawed

## ***Assembly Instructions:***

*FOR EACH SANDWICH:*

1. Layer the following on the bottom half of one bun:
  - a. 3 oz (3/8 cup) pork
  - b. 1 tbsp barbecue Sauce
  - c. Top half of bun
2. Wrap Sandwich in approved packaging.

Hold at 140°F or higher in a holding cabinet for service.

*Tune in to learn more about how Midway ISD  
implemented their barbecue program!*



*Brush up on your knowledge of the basic operation  
of the Alto-Shaam Cook and Hold Smoker Unit.*



# SMOKED TURKEY BREAST 12

*For one portion, serve 2.5 oz of sliced turkey.*

**Number of Portions:** 46

**Wood Type:** Optional, Hickory

**Cook Temp:** 250°F

**Internal Temperature:** 165°F

**Hold Temp:** 160°F

## **Ingredients and Measures:**

- » (8 lb) Turkey, Bone-In, Skin-On - Thawed
  - » Sysco Universal Product Code (UPC): #1802871
- » (¼ cup) Poultry Seasoning

## **Assembly Instructions:**

Thaw the turkey breast under refrigeration at 41°F or lower

Hold the turkey breast at 41°F or lower until you're ready to prepare it for service

1. Soak 1 ½ cups of wood chips of your choosing for a minimum of 24 hours in enough water to cover the chips.
2. Remove the racks and wood chip box from the smoker.
3. If you have filled your racks with turkey, open all four vents on the inside of the smoker's door. If you are not utilizing all of your racks, you will only need to open the top two vents.
4. Press the small recipe book icon on the screen, next press the Smoked Turkey Breast recipe icon, and lastly, press the green start button. The unit will now begin to preheat.
5. Place the smoker rack on a full size sheet pan.
6. Coat each thawed turkey breast with ¼ cup poultry seasoning and place on the smoker rack.
7. Insert the probe into the thickest part of the turkey breast.
8. Fill the smoker chip box with the 1 ½ cups of presoaked wood chips.
9. When the smoker has preheated, it will start beeping. Once the smoker starts beeping, place the wood chip box in the smoker over the heating element.
10. Insert the rack with your seasoned turkey breast into the smoker, connect the probe to the smoker, close the smoker door, and press the little red hand on the top right of the screen.
11. The smoker will hold the turkey breast at 160°F, once it reaches an internal temperature of 165°F, and will hold it at that temperature until you are ready to take your turkey out.
12. Cover. Keep hot for service or use as directed in this recipe.

Heat to 165°F for 15 seconds

Hold at 140°F or higher in a holding cabinet for service



*Versatile and tasty! Check out  
this menu item plated from  
Midway ISD.*



# SMOKED CORN ON THE COB <sup>13</sup>

*For one portion, serve one corn on the cob.*

**Number of Portions:** 24

**Wood Type:** Optional, Hickory

**Cook Temp:** 250°F

**Cook Time:** 1 hour and 50 minutes

**Hold Temp:** 140°F

## ***Ingredients and Measures:***

» (24 each) Corn on the Cob

## ***Assembly Instructions:***

Thaw the corn on the cob under refrigeration at 41°F or lower

Hold the corn on the cob at 41°F or lower until you are ready to prepare it for service

1. Soak 1 ½ cups of wood chips of your choosing for a minimum of 24 hours in enough water to cover the chips.
2. Remove the racks and wood chip box from the smoker.
3. On the inside of the smoker door, open the top two door vents halfway.
4. Press the small recipe book icon on the screen, next press the Smoked Corn on the Cob recipe icon, and lastly, press the green start button. The unit will now begin to preheat.
5. Fill the smoker chip box with the 1 ½ cups of presoaked wood chips.
6. When the smoker has preheated, it will start beeping. Once the smoker starts beeping, place the wood chip box in the smoker over the heating element.
7. Place the corn on the racks and insert into the smoker.
8. Press the red hand in the top right corner. The unit will now smoke your corn on the cob for 1 hour and 50 minutes.
9. When the corn has finished cooking, the smoker will go into hold mode at 150°F.
10. Cover. Keep hot for service or use as directed in this recipe.

Heat to 165°F for 15 seconds

Hold at 140°F or higher in a holding cabinet for service



# PINTO BEANS

*For one portion, serve one 4 oz spoodle.*

**Number of Portions:** 24

**Wood Type:** Optional, Hickory

**Cook Temp:** 300°F

**Cook Time:** 5 hours

**Hold Temp:** 160°F

**Hold Time:** Overnight

## **Ingredients and Measures:**

- » (2 quarts) Pinto Beans, Dry
- » (6 quarts) Stock, Chicken

## **Assembly Instructions:**

Pick out any rocks or debris from dried beans and then clean them under cold running water.

1. Press the small recipe book icon on the screen, next press the Pinto Beans recipe icon, and lastly, press the green start button. The unit will now begin to preheat to 300°F.
2. Place the pinto beans in a 2-inch full hotel pan.
3. Bring the chicken stock to a boil, and add to a hotel pan of dried beans. Cover.
4. Press the red hand in the top right corner. The unit will now cook the beans for 5 hours.
5. When the beans have finished cooking, the smoker will go into hold mode at 160°F
6. Cover. Keep hot for service or use as directed in this recipe.

Heat to 165°F for 15 seconds

Hold at 140°F or higher in a holding cabinet for service



*Introducing The Walking  
Taco by Dallas ISD!*



*Join us for  
A Taste of Alto-Shaam!*



# COLD SMOKED HOT DOGS

15

*For one portion, serve one hot dog.*

**Number of Portions:** 207

**Wood Type:** Optional, Hickory

**Cook Temp:** Cold Smoke

**Cook Time:** 53 minutes

**Hold Temp:** 140°F

**Internal Temperature:** 140°F

## **Ingredients and Measures:**

- » (207) Hot Dogs
- » (207) Hot Dog Buns

## **Assembly Instructions:**

Thaw the hot dogs under refrigeration at 41°F or lower

Hold the hot dogs at 41°F or lower until you're ready to prepare it for service

1. Soak 1 ½ cups of wood chips of your choosing for a minimum of 24 hours in enough water to cover the chips.
2. Remove the racks and wood chip box from the smoker.
3. On the inside of the smoker door, close all four vents.
4. Place 207 hot dogs per smoker on the rack.
5. Press the small recipe book icon on the screen, next press the Cold Smoked Hot Dogs recipe icon, and lastly, press the green start button.
6. Place the wood chip box with the soaked wood chips in the smoker, over the heating element.
7. Insert the rack of hot dogs into the smoker.
8. When the 45 minute timer starts beeping, place the hot dogs on full size sheet pans with parchment paper.
9. Roast the hot dogs in a convection oven at 350°F for 8 minutes until the internal temperature reaches 140°F for at least 15 seconds.
10. Remove the hot dogs from the smoker and place them on a full-size sheet pan with parchment paper.
11. Cover. Keep hot for service or use as directed in this recipe.

Heat to 140°F for 15 seconds

Hold at 140°F or higher in a holding cabinet for service





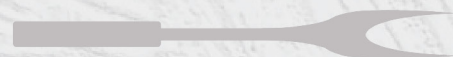
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# THANK YOU!

If you have any further questions, please don't hesitate to reach out to Your Chrane Rep.

Written Specs



Budget Quote



Smoker Oven  
Owner's Manual



Suggested  
Supplementary Items



A Taste of Alto-Shaam



Chrane Line List

