

## WHY WE'RE DIFFERENT

Joe's Smoke BarrelBQ is unique. Most commercial smokers are made from either metal or ceramic materials, while Joe's Smoke BarrelBQ is constructed from an authentic wooden oak wine barrel. Made of wood, our smoker utilizes the old world approach to smoking meat and fish.

*"I am picky about what I eat, and believe me, this is the best smoked food I have ever eaten!"*



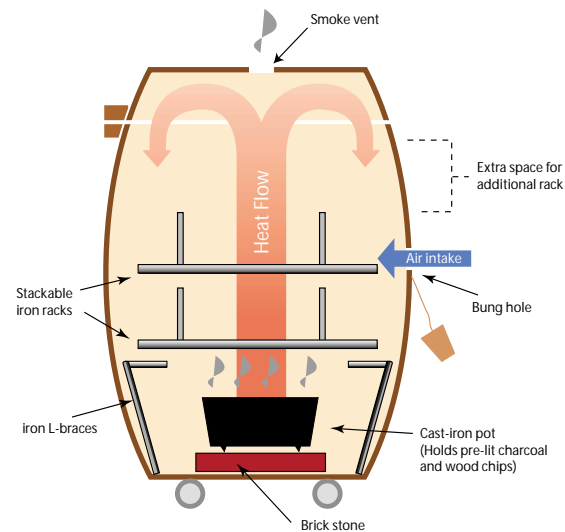
When smoking food items in a wooden container, the foods gain a natural smoked flavor that is unlike any other. In fact, you can't find a more natural smoke flavor from any other smoker available.



## HOW IT WORKS

People always ask "How does it work?" Good question. Because the smoker is made of wood the concern is that it will burn up or it won't last. Used properly and with care, your smoker should last for many years. Our original smoker has been smoking meats for over 35 years—and that is a lot of cooking!

Our smokers are made from wooden oak wine barrels that are carefully fabricated to ensure years of use. Each smoker comes complete with sturdy iron steel racks, a cast iron pot and stone. The stone is positioned on the bottom of



the smoker and acts as an insulator between the pot holding the briquets and the smoker. The heat from the lit charcoal rises up evenly over the meat racks and circulates within the smoker which provides even cooking of the food.

## GET READY TO COOK

Because of its size, a fully loaded Joe's Smoke BarrelBQ can hold 4 whole chickens, 10 pounds of porkloin, 4 pounds of sirloin tri-tip, and 10 pounds of sausage. Entertaining a large crowd was never easier. Once you experience the outstanding flavor of meats cooked in our smoker, you will want to experiment on your own.

*"I hunt a lot. My smoker is perfect for cooking the variety and quantity of meat that I bring home, in fact my barbecued meat has never tasted so good."*

Here are just a few ideas of some foods that can be smoked in your smoke barrel:

- Chicken
- Sausage
- Porkloin
- Tri-tip Steak
- Wild Game
- Salmon
- Turkey
- Beef Roasts
- Pork Ribs
- Beef Ribs
- Pork Roasts
- and lots more....

*"I love cooking with Joe's Smoke BarrelBQ. It's so easy to use. My smoker cooks meat that is lean and juicy—great food, time and time again. My wife just loves it!"*

