

How to do a Summertime Cold Smoke With a Propane Smoker

I've been getting lots of questions about how I cold smoke cheese, bacon and fish in my Camp Chef 24" propane smoker. Well it's easy but takes a little setup.

First off - I only use the propane fire long enough to light two chunks of charcoal and one chunk of wood while holding them over the flame with tongs.

Then I lay the chunk of wood on the hot coal and let it burn. I lay about 12 coals around the pan just touching each other and one touching the lit coal. I place other chunks of wood on an unlit coals a few inches away.

What this does is one coal will light the next coal touching it and when it burns down the next and so on just a few at a time keeping the temperature down. When the coals with the wood on them finally light they light the wood sitting on top and the smoke continues. This will usually last for about 6 to 8 hours. Plenty long enough to cold smoke almost anything. For bacon you may have to refill the pan once.

