

## I love my Brinkmann All-In-One!

It was my first smoker and I still use it often even though I now have 2 additional smokers. I use it from time to time to grill steaks, burgers and hot dogs or sausages and peppers. With the addition of a few drilled holes I'll get into later it's a great little smoker, a great 160,000 BTU turkey fryer / steamer / beer brewing stove and a very convenient portable beach grill.

I found it very easy to use and I guess I've mastered its use. It holds heat well for long smokes and I learned to grill on a Hibachi – it's very similar in that respect.



Mine is propane, charcoal or electric. I haven't used the electric thingy so I can't comment on that and I seem to have lost it in that safe you put things in and never find again.

### Modifications:

I drilled about 10 tiny 1/8 inch holes around the top on the lid and around the center tube about half way up the tube. I also use a metal pizza pan that came full of holes to hold the charcoal up from the bottom of the charcoal ring. With a bit of a kick to the leg it helps drop the ash from the coals so they aren't smothered by ash. That's it!

### This is how I Use the All-In-One to smoke:

I almost always smoke using exclusively charcoal - I just love the taste. I use the propane to get about 10 to 12 coals going red hot, scoot them to the side using long tongs, add big pile of fresh coals to the middle, mix in a few wood chunks, put the hot ones on top and throw in two to three

chunks of wood around the coals. This is a kind of modified Minion method. It lasts a good while about 2 1/2 hours or so. When the coals burn down I lift the center tube up and off, place it on a solid surface, add more coals and put it back in place.

I've stuffed that smoker silly with meat and had to pry open spaces for the smoke to get through and it's always perfectly juicy and smoky! It works great for hot smoking and cold smoking if you know what to do!

When the temperatures outside get down below 5°F I use the propane on low to help keep the temperatures up.

### Grilling:

For grilling burgers and such you have to take the main tube out and drop the grate to the silver charcoal basket to get a good burn. You can use the tube on the first rack position but it really slows things up. Charcoal or gas it doesn't matter at the basket level but charcoal is best if you use the center tube.

Here are the recommended grilling positions:



Gas/Charcoal/Electric



Charcoal/Electric



Charcoal/Electric

NOTE: I highly recommend you make sure to have this smoker on a fire proof surface such as sand or cement and use the round pizza looking pan under it to catch any hot ashes that may fall from the smoker to prevent fires!

Here is a picture of my Brinkmann All-In-One Stuffed with an 10 lbs brisket (pastrami), three 3 lbs tenderloins (Canadian Bacon), a fatty, and on the bottom shelf is a 12 lbs turkey split down the middle. Roughly 33 lbs of meat!



Yeah .... I love my Brinkmann All-In-One!