

Smoked Garlic, Salt, Chillies and Olives



Ingredients

5 whole heads of garlic

2 cups rock or flaked sea salt

600g red chillies with stems

4 cups brined green olives

Directions

For Garlic:

Step 1 – Soak approximately 2 cups of your preferred wood chips (we recommend apple, cherry or maple chips) for at least 1 hour in water.

Step 2 – Prepare the BBQ grill for indirect cooking over low heat (120°C). Set up your barbecue with a convection tray and trivet.

Step 3 – Drain the wood chips and add 1 cup of chips to your smoker box. Add the smoker box to your BBQ and allow the chips to reach temperature and start to smoke.

Step 4 – Carefully cut the tops or heads off the top of each garlic bulb. Drizzle each bulb with a little extra virgin olive oil.

Step 5 – Once the chips are smoking, place the bulbs of garlic, cut side up, directly on the trivet and close the BBQ lid. Smoke the garlic for 1 hour.

Step 5 – After 1 hour, top up the smoker box with the remaining wood chips and close the lid.

Step 6 – After 2 hours of smoking, remove the garlic from the BBQ and allow them to cool. Either store the whole garlic bulbs, or squeeze the individual cloves of garlic from the bulbs, in an airtight container or jar, covered in olive oil. The garlic will keep for up to 4 weeks.

Uses for smoked garlic: Use smoked garlic in place of fresh garlic in any recipe, but it is ideal for sauces, gravy, marinades, soups, mashed potatoes, sauteed mushrooms, garlic bread, or as a part of a cheese or antipasto platter. Add a few cloves to a bottle of good quality extra virgin olive oil for a smokey garlic oil.



For Salt:

Step 1 – Soak approximately 2 cups of your preferred wood chips (we recommend apple, mesquite or hickory chips) for at least 1 hour in water.

Step 2 – Prepare the BBQ grill for indirect cooking over low heat (150°C). Set up your barbecue with a convection tray and trivet.

Step 3 – Drain the wood chips and add 1 cup of chips to your smoker box. Add the smoker box to your BBQ and allow the chips to reach temperature and start to smoke.

Step 4 – Spread the salt evenly across a flat tray. Once the chips are smoking, place the tray of salt on top of your trivet and close the BBQ lid. Smoke the salt for 1 hour.

Step 5 – After 1 hour, top up the smoker box with another ½ cup of wood chips. Stir the salt on the tray and close the lid. Repeat with the remaining wood chips after another hour, stirring the salt again.

Step 6 – After 3 hours of smoking, remove the tray from the BBQ and allow the salt to cool completely. Store your smoked salt in an airtight container or jar, it will keep indefinitely.

Uses for smoked salt: Add smoked salt to grilled food to really amp up the flavour, use it in soups, stews, sauces and marinades, add to a rub for meats prior to cooking, season snacks such as nuts or hot chips, rim your cocktail glass when making a Bloody Mary or Margarita, or finally, add to a caramel for the perfect salted caramel sauce!

For Chillies:

Step 1 – Soak approximately 2 cups of your preferred wood chips (we recommend cherry, maple or mesquite chips) for at least 1 hour in water.

Step 2 – Prepare the BBQ grill for indirect cooking over low heat (150°C). Set up your barbecue with a convection tray and trivet.

Step 3 – Drain the wood chips and add 1 cup of chips to your smoker box. Add the smoker box to your BBQ and allow the chips to reach temperature and start to smoke.

Step 4 – Once the chips are smoking, place the chillies in a single layer directly on the trivet and close the BBQ lid. Smoke the chillies for 1 hour.

Step 5 – After 1 hour, top up the smoker box with the remaining wood chips and close the lid.

Step 6 – After 2 hours of smoking, remove the chillies from the BBQ and allow them to cool. Store the whole chillies in an airtight container or jar, covered in olive oil. The chillies will keep for up to 6 months.

Uses for smoked chillies: Use smoked chillies in place of fresh chillies in any recipe, but they are great in sauces, marinades, soups, curries, and pasta dishes. Dehydrate the chillies and grind to a powder for rubs or seasoning, or reconstitute smoked chillies with a little hot water and blitz them with your favourite mayonnaise for homemade sriracha! Add a few chillies to a bottle of good quality extra virgin olive oil for a smokey and spicy oil.

For Olives:

Step 1 – Soak approximately 2 cups of your preferred wood chips (we recommend apple, maple or mesquite chips) for at least 1 hour in water.

Step 2 – Prepare the BBQ grill for indirect cooking over low heat (120°C). Set up your barbecue with a convection tray and trivet.

Step 3 – Drain the wood chips and add 1 cup of chips to your smoker box. Add the smoker box to your BBQ and allow the chips to reach temperature and start to smoke.

Step 4 – Once the chips are smoking, place the olives in a single layer on a flat tray. Place the tray on top of your trivet and close the BBQ lid. Smoke the olives for 1 hour.

Step 5 – After 1 hour, top up the smoker box with the remaining wood chips and close the lid.

Step 6 – After 2 hours of smoking, remove the olives from the BBQ and allow them to cool. Store the olives in an airtight container or jar, covered in olive oil. The olives will keep for up to 6 months.

Uses for smoked olives: Use smoked olives in place of fresh olives in any recipe, but they are great on pizzas, in salads and pasta dishes. Add smoked olives to your favourite cocktails or to an antipasto platter. Or replace fresh olives with smoked olives in your favourite tapenade recipe, perfect with bruschetta or grilled fish.

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