



TRUE NORTH



SMOKED CHEESE

INGREDIENTS

Cheese*

True North Wood Bits (Hickory)

INSTRUCTIONS

1. Cut cheese into 1 1/2 inch cubes. Crimping wire window screening onto your smoker racks will help to contain smaller pieces.
2. Place rack on top-most rack position, and smoke long enough to exhaust 1 panful of hickory wood chips.
3. Remove from smoker and allow to set in the refrigerator.
4. Smoked cheese has a variety of uses; use it to make a cheese ball, slice cubes for cracker snacks, or eat as is. Experiment and enjoy.

HINTS

- *The harder cheeses like Cheddar, Swiss, Mozzarella, etc., lend themselves well to smoking.
- Propping the door open a small amount will help to regulate the temperature, if you find the cheese is melting.

MY NOTES

