

FIRST-

Make sure everything is turned off. Remove wood chip tray from your Masterbuilt® Digital Electric Smoker and store in a safe place. Open your air damper all the way. Add wood chips to your slow smoker. Power on slow smoker.

NEXT STEPS-

- ① Cutting cheese into smaller pieces will provide more smoke infusion into each piece of cheese.
- ② Ideal internal smoker temperature is approximately 70°F. *Avoid melting cheese by not exceeding temp of 90°F.
- ③ Smoke for 2-6 hours.
 - A. Wood selections are based on preference - apple or hickory are typically preferred.
 - B. Soft cheeses absorb more flavor than harder cheeses.
 - C. Remove any protective coatings around the cheese for maximum smoke infusion.
- ④ Allow cheese to completely cool.
- ⑤ Dry any excess moisture from the cheese.
- ⑥ Wrap in plastic wrap or sealable bag. (Don't forget to label and date!)
- ⑦ To maximize flavor, store cheese in refrigerator for two weeks prior to eating.

