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1.800.423.0698 or
order online at
www.cookshack.com



Seafood Grill

Instruction Sheet

Cookshack's Seafood Grill is great for making fish, vegetables and other small or delicate items. The small mesh grid prevents food from falling through the grills. Available for all Cookshack smoker models.



How to Use:

1. To prevent food from sticking to the grill, use a vegetable spray.
2. Remove existing grill from side rack.
3. Slide Seafood grill into place.

Try this great recipe!

Cookshack Smoked Crawfish, Shrimp and Scallops

What you will need:

Shelled crawfish, shrimp and scallops
Olive oil
Flour
1 c. heavy cream
Salt and pepper to taste
4 to 8 oz. Hickory wood

Directions:

Put wood in smoker's woodbox. Place shellfish in smoker. Set temperature to 225° F. Remove shellfish from smoker and move to stove top. Sauté in olive oil. Add small amount of flour. Add cream, salt and pepper. Cook until heated through, stirring constantly.