

# Make a Simple Smoker from an Electric Fry Pan

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You can make a simple and very cheap smoker from an electric fry pan with a domed lid, a cake rack and an old metal jar lid (similar to a preserving lid). The electric fry pan allows you to control the temperature as you smoke your meat, chicken or fish, essential for a properly smoked and preserved product. Use an old frying pan, preferably not non-stick. I used an old Sunbeam electric fry pan I picked up for \$5 and it worked like a charm.

## **You will need:**

- 1 electric fry pan
- 1 cake rack to fit the fry pan
- 1 metal lid about 5cm diameter
- 1 shallow metal dish about 1 cup capacity
- Foil for lining the frying pan
- Wood chips for smoking (you can buy them at any hardware or barbecue store and some specialty food stores)

## **Step 1.**

Set up the frying pan on a level surface outside (you don't want to do this indoors, the odour is very strong). Line the base and sides of the pan with a double layer of the foil. This makes clean-up easier.

## **Step 2.**

Measure 1/3 cup of smoke chips (or the amount suggested on the packet) into the tin lid. This lid needs to be all metal, not a plasticized or rubber lined lid. Place it to one side of the frying pan. Fill the shallow metal dish with water, placing it in the centre of the pan. This stops any fat from dripping down and burning.

## **Step 3.**

Place the cake rack in the frying pan, over the lid and water dish. Make sure it is raised above the top of the lid and the dish.

## **Step 4.**

Prepare your food for smoking.

## **Step 5.**

Make sure the lid is on the frying pan and the vent (if it has one) is closed. Heat the frying pan to the temperature recommended in the recipe you are following.

## **Step 6.**

When the wood chips start to smoke and the frying pan has reached temperature quickly lift the lid and place the meat on the cake rack, replacing the lid immediately. Cook the meat for the recommended time, adjusting the temperature if necessary. If you are cooking for longer than two hours you will need to replenish the wood chips to maintain the smoking process.

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