

Hickory liquid smoke is a concentrated flavoring that imparts a smoky, hickory aroma to dishes. Here are some uses for hickory liquid smoke:

- **Marinades:** Add a few drops to marinades for meats, poultry, tofu, or vegetables for a smoky flavor.
- **BBQ Sauces:** Enhance homemade or store-bought BBQ sauces with a smoky depth.
- **Soups and Stews:** Stir into hearty soups, chili, or stews to give them a rich, smoky taste.
- **Vegetables:** Drizzle over roasted, grilled, or sautéed vegetables for a smoky kick.
- **Meat Rubs and Bastes:** Use in rubs or basting sauces for grilling or smoking meats to intensify the smoky flavor.
- **Burgers and Sausages:** Mix into ground meat for burgers, meatloaf, or homemade sausages to add a smoky edge.
- **Beans and Lentils:** Incorporate into baked beans, lentil dishes, or bean soups for a deeper flavor.
- **Salad Dressings:** Add a touch to vinaigrettes or creamy salad dressings for a unique smoky twist.
- **Cheese Dishes:** Enhance cheese sauces, mac and cheese, or cheese dips with a smoky undertone.
- **Seafood:** Apply to fish or shrimp marinades to give seafood a smoky flavor without grilling.
- **Tofu and Tempeh:** Marinate tofu or tempeh with liquid smoke for a plant-based smoky flavor.
- **Homemade Jerky:** Use in the marinade for homemade beef or turkey jerky for a robust smoky flavor.

Hickory liquid smoke is potent, so start with a small amount and adjust to taste.

Hickory Liquid Smoke



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Seasoning

Mix 1-2 TSP of liquid smoke into ground meat for burgers, meatloaf, stews, chili, soups, sauces and dips.

Marinades

Mix 1 part liquid smoke to 2 parts water. Marinade ribs, beef, steak and poultry 10-15 min per side. Fish and fillets 5-10 min per side.

Smoked Honey Glaze

Mix 3 parts honey to 1 part liquid smoke.

Smoky Cheese Dip

- 2 cups shredded cheddar cheese
- 1 cup sour cream
- 1 teaspoon hickory liquid smoke

In a microwave-safe bowl, combine the cheddar cheese, sour cream, and hickory liquid smoke. Microwave in 30-second intervals, stirring in between, until the cheese is melted and the mixture is smooth. Serve warm with chips, crackers, or vegetables.

Smoky BBQ Chicken

- 4 boneless, skinless chicken breasts
- 1/4 cup BBQ sauce
- 1 teaspoon hickory liquid smoke

Preheat your grill or oven to medium-high heat.

In a bowl, mix the BBQ sauce with the hickory liquid smoke.

Brush the mixture over the chicken breasts.

Grill or bake the chicken until fully cooked, about 6-8 minutes per side on the grill or 25-30 minutes in the oven.