Benefits of Using a Smoker

A smoker is a type of cooking appliance used outdoors that cooks your food in a long and slow method, as opposed to rapid cooking like with an oven, stove, or grill. It provides a lot of unique benefits that you won’t get from any other method of cooking.

**It is Small Enough For Any Outdoor Space**

First of all, smokers are small cooking appliances, making it easy to incorporate it into any space. Even a compact outdoor kitchen has room for a smoker. You can also use a smoker right on your grill so that it doesn’t take up any extra space. While a small appliance, it packs a heavy punch of flavor with your smoked meats.

**You Get Tender, Juicy Meat**

If you have ever tried to rapidly cook your meat on a grill, you know that while it has a nice charred flavor, it tends to be a little tough. There are ways to still make it juicy, but for the most part, your hamburgers and steak is on the rough side. There is much less chance of this happening when you cook meat with a smoker, since it takes a long time to cook. You are smoking it at lower temperatures for a longer period of time. This allows the meat to cook fully while still retaining many of its natural juices.

**Your Food Has a Natural Smoky Flavor**

You might have been to a restaurant who have smoked meat on the menu, especially if it was an authentic barbecue place. These restaurants often use real smokers either inside or outside the kitchen area. The smokers give the food a very distinct flavor that is almost impossible to mimic with other cooking options. When you use a smoker in your outdoor kitchen, you get that charred and smoky flavor of the hamburgers, hot dogs, steak, and other meat dishes that you get from the authentic barbecue restaurants.

**Tips For Choosing a Smoker**

Like barbecue grills, there are a variety of different smokers to choose from. You can find electric smokers if these are more convenient to you, or get more of a natural smoky taste by going with a charcoal or gas smoker. There are also pellet smokers and wood smokers. Many smokers are stand-alone cooking appliances, but some of them can be placed right on top of your grill if that is a better option for you. Take a look at the different methods of cooking with the smokers, along with their size, difficulty of use, and cost when deciding which one is the best fit for you.