

Meatapalooza: Up in Smoke

Written by Debbi Covington

Tuesday, 11 August 2015 14:35 - Last Updated Wednesday, 12 August 2015 06:24



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Every summer, our friends Jon and Lolita throw a party that



features culinary creations from Jon's smoker. Friends and guests share appetizers, side dishes, desserts (and copious amounts of adult beverages) to complete the annual feast. Over the years, Jon has smoked just about every type of meat that you can think of. His lasagna is my personal favorite. Always a fun event, we all eat way too much and smell like smoke for at least a week. This year, I asked Jon if he would be willing to share some of his recipes with my readers. He graciously agreed. These are a few of the offerings from this year's soiree.

Smoked Ham with Apple-Bourbon Glaze

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1/2 Pork butt full smoked ham shank, bone in [http://www.missourian.com/recipe/30-45 minutes to Cook in the Slow Cooker](#)



Smoked Chicken Salad [http://www.missourian.com/recipe/30-45 minutes to Cook in the Slow Cooker](#)



Smoked Chicken Stuffed with Spinach and Italian Sausage [http://www.missourian.com/recipe/30-45 minutes to Cook in the Slow Cooker](#)

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For the original recipe, visit <http://www.cateringbydebbicovington.com> or email dbc@cateringbydebbicovington.com