



HANG EM' HIGH BARRELS

**GETTING STARTED
AN INTRODUCTON TO YOUR NEW BARREL**

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**BARRELS, HOOKS, RUB AND SAUCE ARE
ALWAYS AVAILABLE FOR ORDER
THROUGH OUR WEBSITE OR CONTACTING
US DIRECT**

WWW.HANGEMHIGBARRELS.COM

SCOTT – 209-623-7852

WHAT EXACTLY DO YOU HAVE HERE?

Congratulations, you are now the proud owner of a custom hand built HANG EM HIGH BARREL. With the proper care and maintenance your barrel will last you for years to come. Barrels are great for slow cooking, grilling or low heat smoking all types of meats. Please take the time to read the following pages for some pointers on getting started with using your new barrel.



THE BARREL

Lets start with the barrel. HANG EM HIGH offers 3 types of barrels ranging in size from 15-55 gallons based on your needs. While the largest barrel is *Standard Barrel* at 55 gallons we also have the *Happy Camper* at 35 gallons and the *Baja Barrel* at 15 gallons. Please see the website for additional information on barrel sizes.

Regardless of the barrel size the basic components are all as follows:

- 2 hanging rods
- 5 stainless steel hooks
- 1 grill

THE BASICS

FUEL SOURCES

Charcoal, lump coal and Mesquite are all fine sources of fuel to use for all your barrel cooking needs. With some practice you will develop a personal preference to what types of fuel you use for certain types of cooking vs others.



SMOKING WOODS

Most woods used for smoking are best added to a small bed of charcoal. Start your coals and simply add your favorite wood to the hot coals for smoking needs. Additionally, the use of a smoking tinder box is a simple tool for adding some smoke flavor without overdoing it.

SAFETY WHEN LIGHTING COALS

There is no better way to ruin a great time using your new smoker than to burn yourself by being careless while lighting your smoker. Please use a charcoal chimney or match start coals when using your barrel smoker.

DO NOT USE LIGHTER FLUID IN THE BARREL

The use of lighter fluid within the barrel poses a serious risk of burn injuries. If you prefer to use lighter fluid with your coals, prep the coals outside of the barrel and then add them to the barrel when they are hot.

GRILL PLACEMENT

Hang Em High Barrels feature removable grills that can be used for grilling, keeping meats from meeting coals, and prepping veggies and appetizers.

Grills are typically placed in the mid section of the barrel and rest on top of the posts inside the barrel. Grills can be removed and placed atop the hanging rods for prep of appetizers, veggies, fish, etc.

BUNG VENTS

Most barrels have removable bung covers on the lid and bottom of the barrel. These bungs can be used to gauge temperature and smoke as desired. The lid bungs have been ground down so that the threads are removed while the lower barrel bung remains threaded.

HOW TO HANG MEATS

Hanging meats is relatively simple. Here is a guide for the most common meats and how to hang them. Instructional videos are available at: WWW.HANGEMHIGHBARRELS.COM



CHICKEN

Whole chickens are a popular item for barrel cooking.

Chickens are typically hooked through the breast plate. To ensure that a whole chicken does not fall into the coals below leave the grill in place. If you are hanging multiple cuts of meat this may not be feasible.

TRI TIP STEAKS

Tri tip steaks are amazing when they are cooked in a barrel.

Tri tip steaks are hooked through and through on the fattest part of the longest side of the steak.

RACK OF RIBS

Racks of ribs are generally hung vertically. The hooks are inserted between the 2nd and 3rd rib, sometimes 2 hooks is necessary based on weight and cooking time. If you are concerned about the bottom of the rack hanging too deep in the barrel simply cut the rack in half and hang.

CARE & MAINTENANCE

Hang Em High Barrels are custom hand built and are made to be easily cared for and maintained. Here are some pointers to get the best out of your barrel.

- Do not use barrel on grass or potentially moist surfaces, cinder blocks or brick can be used to elevate the barrel above such applications
- Remove ash and unburnt coals after they are cool using a scoop shovel and the access door.
- Barrels may have some blemishes, minimal dents, etc upon delivery as they are recycled or refurbished *food grad* barrels.
- Rustoleum High Heat BBQ Black spray paint is used for touch up of scratches or discoloring. Available at most hardware stores.

RECIPE RESOURCES

While everyone knows that a true magician never gives up his secrets, here are a few references for finding terrific recipes.

- WWW.HANGEMHIGHBARRELS.COM
- WWW.THESMOKERING.COM
- WWW.YOUTUBE.COM

