



101 THINGS® TO DO WITH A  
**SMOKER**

These easy, flavor-packed recipes for rubs, brines, and sauces, breakfasts, sandwiches, appetizers and snacks, sides and salads, main courses, and desserts and sweets are SMOKIN'!

**RECIPES INCLUDE:**

- #17 Smoked Bacon Candy
- #33 Bacon Cheddar Smokehouse Burgers
- #43 Tex-Mex Smoked Cream Cheese
- #80 Twice Smoked Maple Bourbon Ham
- #98 Smoky Peanut Butter Cup S'mores
- ... and 96 more!

\$12.99 U.S.

Paperback,  
Concealed Spiral  
5 ¼ x 7 ¼ in, 128 Pages  
Pub Date: May 2023

ISBN-13: 978-1-4236-6245-7



5 1299

9 781423 662457

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ELIZA  
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# Helpful Hints

- 🔪 When choosing wood for your smoker, consider how much smoke flavor you want in the finished dish.
  - Milder woods include maple, apple, cherry, peach, and pecan.
  - Moderately flavored woods include oak, and alder.
  - More strongly flavored woods include hickory and mesquite.
- 🔪 Whether you're smoking with pellets, disks, chips, or chunks, be sure your wood is dry for the best smoke and temperature control.
- 🔪 Some foods absorb smoke more easily than others. Chicken, other poultry, and fattier fish tend to absorb smoke, so you may wish to use milder woods when smoking them.
- 🔪 In general, smoking at a lower temperature will add a more pronounced smoke flavor, while cooking at a higher temperature will add subtle smokiness.
- 🔪 The recipes in this book use the hot-smoking method. About 30 to 45 minutes before smoking, light or preheat the smoker to the desired temperature according to the manufacturer's instructions. Allow plenty of time for smoking, since temperatures can vary throughout the process. For slow-cooked foods with longer cooking times, check the fuel every hour or so and refuel as needed.
- 🔪 An instant-read food thermometer is a must for smoking meats, poultry, and fish to perfection. For larger cuts of meat and longer cooking times, use a heat-safe probe

thermometer. Always cook foods to the proper internal temperature when specified in the recipe, as cooking times may vary.

- 🔪 Brining meat or poultry before smoking can help keep it moist and add additional flavor. This cookbook includes several basic brines that are easy to use.
- 🔪 Spice mixes and rubs add additional flavor. If you prefer to salt the ingredients to your own preference prior to smoking, you can omit the salt from the spice blend and rub recipes.
- 🔪 Some meats can dry out with long, slow heat exposure. A water pan in the smoker can help maintain humidity. If your smoker doesn't have a built-in water pan, you can simply fill a pan with water and place it in the smoker during cooking. This will also help stabilize the temperature for more even cooking.
- 🔪 The vents in your smoker can be used to control the cooking temperature. Opening the vents to introduce more air into the smoker will raise the heat and temperature. Adjusting the vents to reduce airflow will lower the heat and temperature.

## RESOURCES

For detailed information and complete smoking techniques, I recommend these books:

*Project Smoke*, Steven Raichlen, Workman Publishing Company, 2016.

#9

## Ancho Chili Garlic Rub

MAKES ABOUT 1½ CUPS

- 1 cup** packed dark brown sugar
- ¼ cup** kosher salt
- 2 tablespoons** coarsely ground black pepper
- 2 tablespoons** regular or smoked paprika
- 2 tablespoons** ancho chili powder
- 2 tablespoons** dry mustard
- ½ tablespoon** granulated garlic or garlic powder
- 1 teaspoon** onion powder

In a medium bowl, whisk together brown sugar, salt, pepper, paprika, chili powder, mustard, garlic, and onion powder. Use as a dry rub for cuts of pork such as shoulder roast, ribs, and tenderloin. Store in a glass jar in a cool place.

#10

## Bourbon Brown Sugar Barbecue Sauce

MAKES ABOUT 4 CUPS

- 1 cup** ketchup
- 1 cup** apple cider vinegar
- ¾ cup** regular (not blackstrap) molasses
- ¾ cup** packed brown sugar
- ½ cup** honey
- 1 teaspoon** liquid smoke flavoring
- ½ teaspoon** salt
- ¼ teaspoon** freshly ground black pepper
- ¼ teaspoon** garlic powder
- ¼ teaspoon** onion powder
- ¼ teaspoon** hot pepper sauce
- 1½ tablespoons** bourbon

Combine ketchup, vinegar, molasses, brown sugar, honey, liquid smoke, salt, pepper, garlic powder, onion powder, and hot pepper sauce in a medium saucepan and whisk until well blended. Cook over medium heat until mixture begins to bubble. Reduce heat to low and simmer uncovered, stirring frequently until sauce thickens and coats the back of a spoon, about 1 hour.

Add bourbon, stir to combine, and continue cooking for 5 minutes. Remove from heat and cool to room temperature. Use as a condiment and basting sauce for smoking meats and poultry. Store in a tightly sealed glass jar in the refrigerator for up to 4 weeks.

#21

## Smoky Ham and Cheddar Quiche

MAKES 6 SERVINGS

- 1 (9-inch) uncooked pie crust**
- 6 eggs, beaten**
- 1 cup half-and-half**
- 1/4 teaspoon salt**
- 1/4 teaspoon freshly ground black pepper**
- 1 cup shredded extra sharp cheddar cheese**
- 1/2 cup diced smoked Black Forest ham**
- 2 tablespoons finely chopped pimientos, drained**
- 1 tablespoon finely chopped fresh chives or green onion**

Preheat smoker and add wood following the manufacturer's instructions. Heat to 350 degrees F. Place the pie crust in the smoker, put the lid down, and smoke for 10 minutes. Meanwhile, combine the eggs, half-and-half, salt, and pepper in a medium bowl and whisk to combine. Stir in the cheese, ham, and pimientos.

Remove the pie crust from the smoker, pour in the egg mixture, and return it to the smoker. Close lid and cook until the filling is set, 45 to 60 minutes. Cool for 5 minutes. Garnish with chives or green onions, cut into wedges, and serve.

#22

## Sausage-Sun-Dried Tomato Mini Frittatas

MAKES 12 SERVINGS

- 1/2 pound ground pork sausage**
- 1 small onion, chopped**
- 12 eggs, beaten**
- 1/3 cup milk**
- 1/3 cup sun-dried tomatoes in oil, drained and finely chopped**
- 1 teaspoon garlic powder**
- 1/4 teaspoon salt**
- 1/8 teaspoon pepper**
- 1 cup grated cheddar cheese**
- fresh basil leaves for garnish**

Preheat smoker and add wood following the manufacturer's instructions. Heat to 350 degrees F.

Grease 12 muffin cups.

In a large skillet, cook sausage on the stovetop over medium-high heat until browned. Remove with a slotted to paper towels to drain. Pour out all but 2 teaspoons drippings, add the onion and cook over medium heat until translucent, about 5 minutes; set aside.

In a large bowl, combine eggs, milk, sun-dried tomatoes, garlic powder, salt, pepper, sausage, and onion and mix well. Spoon about 1/4 cup of sausage mixture into each prepared muffin cup. Place in the middle rack of the smoker and close the lid. Cook until the egg has set in the middle of the frittatas, 20 to 30 minutes. Cool for 5 minutes, loosen edges with a sharp knife, and garnish with fresh basil.

#31

## Smoked Egg Salad Sandwiches

MAKES 6 SERVINGS

**12** hardboiled eggs, peeled  
**2/3 cup** mayonnaise  
**2 teaspoons** yellow mustard  
**1/2 teaspoon** salt  
**1/2 teaspoon** freshly ground black pepper  
**1/2 cup** finely chopped celery  
**1 tablespoon** dill relish  
**12 slices** potato bread  
**6** crisp lettuce leaves

Preheat smoker and add wood following the manufacturer's instructions. Heat to 175 degrees F.

Place the hardboiled eggs on the grill grates over indirect heat and smoke for 30 minutes. Remove from the smoker and cool in the refrigerator for 15 minutes.

Meanwhile, combine the mayonnaise, mustard, salt, and pepper and whisk until smooth. Add the celery and relish, and mix well. Chop the eggs finely and add to the mayonnaise mixture. Cover and refrigerate for 30 minutes.

To make the sandwiches, divide the egg salad among 6 pieces of bread and spread to the edges. Top with lettuce and remaining bread slices. Cut on the diagonal and serve.

#32

## Bacon Cheddar Smokehouse Burgers

MAKES 6 SERVINGS

**2 pounds** 80% lean ground beef chuck  
**2 teaspoons** salt  
**2 teaspoons** freshly ground black pepper  
**1/2 teaspoon** onion powder  
**1/2 teaspoon** garlic powder  
**6 slices** Colby cheese  
**9 strips** thick-cut bacon, cooked, drained, and cut in half  
**6** hamburger buns  
**2** large tomatoes, thinly sliced  
**11** large red onion, sliced  
**6 leaves** crisp lettuce  
ketchup, mayonnaise, and mustard, to taste

Preheat smoker and add wood following the manufacturer's instructions. Heat to 225 degrees F.

In a large bowl, combine the ground beef, salt, pepper, onion powder, and garlic powder. Mix with hands just until combined. Form the mixture in 6 (1/2-inch-thick) patties. Place the patties on the grill grates and smoke the burgers until they reach an internal temperature of 150 to 160 degrees F (depending on your desired doneness), 60 to 90 minutes. Top each burger with a cheese slice and 3 half-strips bacon during the last 15 minutes of cooking.

Serve on buns topped with tomatoes, onion, lettuce, ketchup, mayonnaise, and mustard.

#38

## Smoky Artichoke Dip

MAKES 12 SERVINGS

- 2 cans (14 ounces each)** quartered artichoke hearts, drained and chopped
- 1½ cups** mayonnaise
- 1½ cups** shredded Monterey jack cheese
- 1½ cups** shredded Parmesan cheese
- 3** green onions, finely chopped
- 2** garlic cloves, peeled and minced
- pita chips for dipping**

Preheat smoker and add wood following the manufacturer's instructions. Heat to 350 degrees F. Grease a 9- x 13-inch metal baking pan.

In a large bowl, combine the artichoke hearts, mayonnaise, cheeses, green onions, and garlic. Stir until well blended. Spread into the prepared baking pan.

Place the pan inside the smoker and close the lid. Cook until mixture is hot and bubbling, 30 to 40 minutes. If you wish, you can also smoke the pita chips by spreading them on a baking pan and cooking in the smoker for about 20 minutes. Cool dip for 10 minutes and serve with pita chips for dipping.

#39

## Sticky Peach Wings

MAKES 8 SERVINGS

- 3 pounds** chicken wing flats and drumettes
- 2 tablespoons** All-Around Rub (page 12) or your favorite rub
- vegetable oil, for oiling the rack**
- 1 cup** peach preserves
- 2 tablespoons** honey
- 1 tablespoon** balsamic vinegar
- 1 tablespoon** soy sauce
- 1** clove garlic, minced
- ¼ teaspoon** salt
- ¼ teaspoon** freshly ground black pepper

Put the wings in a large bowl and sprinkle all over with rub, tossing to coat. Cover the bowl and refrigerate for 60 minutes.

Add wood to the smoker following the manufacturer's instructions. Oil the smoker rack and arrange the wings on the cold rack. Heat the smoker to 375 degrees F. After 30 minutes, flip the wings and continue cooking until the internal temperature of the wings is about 175 degrees F, 20 to 35 more minutes.. Remove from smoker and cool for 3 minutes.

While wings are cooking, combine the peach preserves, honey, vinegar, soy sauce, garlic, salt, and pepper in a small saucepan and cook over medium heat, stirring, until mixture bubbles and thickens slightly, about 8 minutes. Remove from heat, cover, and set aside until the wings are done.

In a large bowl, toss the hot wings with the peach sauce until coated. Transfer to a serving platter.

#62

## Smoked Mashed Potatoes

MAKES 6 SERVINGS

- 2 pounds** russet potatoes, peeled and quartered
- 9 tablespoons** butter, cut into 1/2-inch slices, divided
- 1** medium sweet yellow onion, such as Vidalia, finely chopped
- 1/3 cup** cream cheese, cut into 1-inch cubes
- 1 cup** half-and-half, warmed, divided
- 1 teaspoon** salt, plus more to taste
- 2** garlic cloves, minced

Put potatoes in a large pot and cover with cold water to cover by 1 inch. Bring to a boil over high heat. Reduce heat to simmering and cook until potatoes are fork-tender, 20 to 25 minutes.

While the potatoes are cooking, heat 1 tablespoon butter in a small skillet over medium-low heat. Add the onion and cook, stirring occasionally, until translucent, about 5 minutes. Add the cubed cream cheese and stir until cream cheese melts. Cover and set aside. Preheat smoker and add wood following the manufacturer's instructions. Heat to 225 degrees F. Grease a 12-inch cast iron skillet.

Drain potatoes to remove all the liquid so the potatoes are very dry. Return to the pot, add the remaining sliced butter, and lightly mash with a potato masher until the butter is all melted and incorporated. Add 7/8 cup of the half-and-half, the salt and garlic, and continue mashing. Add the onion mixture and continue mashing. Add remaining half-and-half if needed to make a smooth, creamy mixture. Spread the mashed potatoes in the prepared skillet, place in the smoker, and close the lid. Smoke until potatoes are hot and bubbling, about 1 hour.

#63

## Smokehouse Brussels Sprouts

MAKES 8 SERVINGS

- 1 1/2 pounds** Brussels sprouts, trimmed and halved
- 1 tablespoon** extra virgin olive oil
- 1 teaspoon** salt
- 1 teaspoon** freshly ground black pepper
- 2 tablespoons** balsamic vinegar
- 2 tablespoons** honey
- 6 strips** thick-sliced smoked bacon, cooked and crumbled

Preheat smoker and add wood following the manufacturer's instructions. Heat to 225 degrees F.

Spread the Brussels sprouts in a 9- x 13-inch metal baking pan. Drizzle with olive oil and stir to coat. Sprinkle with salt and pepper, stirring to coat. Place pan, uncovered, in smoker and cook until sprouts are fork-tender, 75 to 90 minutes.

In a small dish, whisk together the vinegar and honey until smooth. Drizzle over sprouts and stir to coat. Add the crumbled bacon and stir to combine. Smoke for 10 more minutes. Remove from smoker, cool for 10 minutes, and serve.



#75

## Smoked Prime Rib with Horseradish Cream

MAKES 6 SERVINGS

**1/2 cup** stone-ground mustard  
**2 tablespoons** Worcestershire sauce  
**4** garlic cloves, minced  
**1 lean end (6 pounds)** 3-bone prime rib, excess fat trimmed  
 kosher salt and ground black pepper for sprinkling  
 Horseradish Sauce (page XX)

One hour before cooking, remove the prime rib from the refrigerator and bring to room temperature. Preheat smoker and add wood following the manufacturer's instructions. Heat to 250 degrees F.

In a small bowl combine the mustard, Worcestershire sauce, and garlic. Spread the mixture evenly over the prime rib and season liberally with salt and pepper.

Place the roast on the grill grates, insert a probe thermometer, and close the lid. Smoke until the internal temperature reaches 120 to 125 degrees F for rare or 130 to 135 degrees F for medium. Cooking time for medium rare is approximately 3 to 3 1/2 hours, but exact time will vary depending on size and thickness of roast. (The meat will continue cooking as it rests.)

Remove the roast from the smoker and transfer to a rimmed baking sheet. Tent loosely with aluminum foil, and allow to rest for 20 minutes before slicing. Serve with Horseradish Sauce.

#76

## Bacon Green Chile Mac & Cheese

MAKES 8 SERVINGS

**16 ounces** dry elbow macaroni  
**4 tablespoons** butter  
**1/4 cup** flour  
**2 cups** whole milk  
**1 cup** chicken stock or broth  
**1/2 cup** heavy cream  
**2 cups each** shredded white cheddar Gruyere and American cheeses  
**8 strips** thick-sliced bacon, cooked and crumbled  
**1/2 cup** diced roasted green chiles  
**1/4 cup** panko or breadcrumbs  
**1/4 cup** shredded Parmesan cheese

Preheat smoker and add wood following the manufacturer's instructions. Heat to 180 degrees F and lightly grease a 9- x 13-inch metal baking pan. Prepare macaroni according to package directions, drain and run under cool water; set aside.

In a large saucepan over medium heat, melt butter. Sprinkle with the flour, whisk for 1 minute, and add milk, chicken stock, and cream. Stir in cheeses, a handful at a time, whisking after each addition until incorporated and sauce is smooth.

Spread half the cooked macaroni in prepared baking pan. Ladle half the cheese sauce over macaroni. Sprinkle evenly with half the bacon and half the chiles. Spoon the rest of the macaroni on top, followed by the remaining bacon and chiles. Ladle the remaining cheese sauce over the top and sprinkle with panko and Parmesan. Place pan in smoker, close lid, and smoke for 15 minutes. Increase heat to 375 degrees F and continue cooking until mixture is hot and bubbling and crumb topping is lightly browned, 20 to 30 minutes. Remove and cool for 10 minutes.

#97

## Peach Bourbon Skillet Upside-Down Cake

MAKES 6 SERVINGS

For topping

**2 cups** peeled sliced fresh or frozen  
and thawed peaches  
**2 tablespoons** bourbon  
**1/4 cup** butter, melted  
**1/2 cup** packed brown sugar

For cake

**1/2 cup** butter, softened  
**3/4 cup** sugar  
**1** egg, room temperature  
**1 teaspoon** vanilla  
**1 1/4 cups** flour  
**1 1/4 teaspoons** baking powder  
**1/4 teaspoon** salt  
**1/2 cup** milk

In a medium bowl, combine the peaches and bourbon and let stand for 10 minutes. Preheat smoker and add wood following the manufacturer's instructions. Heat to 350 degrees F. Pour melted butter in a 10-inch cast iron skillet and sprinkle evenly with brown sugar. Arrange peach slices over brown sugar.

In a large bowl, cream the butter and sugar with an electric mixer on medium speed until fluffy, about 5 minutes. Beat in egg and vanilla. In a medium bowl, whisk flour, baking powder, and salt; add to the butter mixture alternately with milk, beating to combine after each addition. Smooth batter over peaches.

Put the skillet in the smoker, close lid, and cook until a toothpick inserted in cake comes out clean, 40 to 45 minutes. Remove the skillet from the smoker and cool on a wire rack for 10 minutes.

#98

## Brown Butter Chocolate Chip Cookies

MAKES 36 COOKIES

**1 cup** unsalted butter  
**1 cup** packed brown sugar  
**1/3 cup** sugar  
**2** eggs  
**2 teaspoons** vanilla  
**2 cups** flour  
**1 teaspoon** baking soda  
**3/4 teaspoon** salt  
**1 1/2 cups** semisweet chocolate chips  
**2 (1 1/4-ounce)** chocolate toffee candy bars,  
chopped into 1/4-inch pieces

In a medium saucepan over medium heat, melt the butter and cook, stirring often, until it foams, then browns, 5 to 8 minutes. Pour into a mixing bowl; cool for 5 minutes. Add the sugars to the browned butter and beat with an electric mixer on medium speed until blended, about 1 minute. Add the eggs and vanilla and beat on medium-high until mixture thickens, about 1 minute.

In a medium bowl, combine the flour, baking soda, and salt and whisk to blend. Add flour mixture to the egg mixture and stir just until combined. Stir in chocolate chips and toffee pieces. Let dough rest, covered, at room temperature for 30 minutes.

Meanwhile, preheat smoker and add wood following the manufacturer's instructions. Heat to 350 degrees F. Roll the dough lightly into tablespoon-size balls, and arrange on a paper-lined baking sheet about 3 inches apart. Flatten tops slightly. Put baking sheet in smoker, close lid, and smoke until edges of cookies are lightly browned and firm but centers are still soft, 12 to 18 minutes. Cool on baking sheet for 3 minutes and transfer to a wire rack to cool completely. Repeat with remaining dough.