

List of smoked foods

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This is a **list of smoked foods**. Smoking is the process of flavoring, cooking, or preserving food by exposing it to smoke from burning or smoldering material, most often wood. Foods have been smoked by humans throughout history. Meats and fish are the most common smoked foods, though cheeses, vegetables, and ingredients used to make beverages such as beer,^[1] smoked beer, and *lapsang souchong* tea are also smoked. Smoked beverages are also included in this list.

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Smoked meats



Fish being smoked in Tanji, The Gambia

Smoked foods

Beverages

- Islay whisky
- Lapsang souchong
- Mattha
- Smoked beer – beer with a distinctive smoke flavor imparted by using malted barley dried over an open flame^[2]

- Grätzer
- Suanmeitang

Smoked beverages



Lapsang souchong tea leaves.
Lapsang souchong is sometimes referred to as smoked tea.



Schlenkerla Rauchbier, a smoked beer, straight from the cask



Suanmeitang is a beverage that is prepared with smoked Chinese plums

Cheeses

Smoked cheese is any cheese that has been specially treated by smoke-curing. It typically has a yellowish-brown outer pellicle which is a result of this curing process.

- Ardrahan Cheese – a company that produces a smoked variety of their Ardrahan cheese
- Bandel cheese
- Brânză de coșuleț
- Brie^{[3][4]}
- Chechil



Brânză de coșuleț cheese

- Cheddar cheese – some versions are smoked^{[5][6]}
- Circassian smoked cheese
- Corleggy Cheese – a company that produces some versions of smoked cheese, such as their Corleggy, Drumlin and Creeny varieties
- Gamonéu cheese
- Gouda cheese
 - Burren Gold
- Gubbeen Farmhouse Cheese
- Idiazabal cheese
- Korbáčik – a type of string cheese made from steamed cheese interwoven into fine braids. Common flavors include salty, smoked and garlic.
- Kwaito cheese
- Lincolnshire Poacher cheese
- Metsovone – has been a European protected designation of origin since 1996^[7]
- Mozzarella – *mozzarella affumicata* is a term for the smoked variety
- Oscypek – smoked sheep milk cheese, made exclusively in the Tatra Mountains region of Poland
- Oštiepok
- Palmero cheese
- Parenica – a traditional Slovakian cheese; a semi-firm, non-ripening, semi-fat, steamed and usually smoked cheese, although the non-smoked version is also produced
- Provolone – some versions are smoked^[8]
- Pule cheese – reportedly the "world's most expensive cheese" priced at 1,000 Euros per kilogram; ^{[9][10][11]} a smoked cheese made from the milk of Balkan donkeys from Serbia
- San Simón cheese
- Rauchkäse
- Ricotta
- Scamorza
- Tesyn
- Wensleydale cheese – produces Oak Smoked Wensleydale



Smoked Gouda cheese



Some varieties of Wensleydale cheese are smoked

Smoked cheeses



Gamonéu cheese



Smoked Gruyère cheese



Smoked Lincolnshire Poacher cheese

Desserts

- Smoked salmon cheesecake



A smoked salmon cheesecake cupcake

Fish

Smoked fish is fish that has been cured by smoking. This was originally done as a preservative.

- African longfin eel – has fatty flesh which is prized in a smoked or jellied dish^[12]
- Arbroath smokie
- Atlantic mackerel
- Bokkoms
- Bonga shad
- Buckling
- Cakalang fufu
- Caviar substitutes
 - Lysekil Caviar
- Cod
- Finnan haddie
- Goldeye
- Gwamegi
- Herring
 - Bloater
 - Blueback herring
 - Craster kipper
 - Kipper
- Katsuobushi
- Saramură
- Sardine
- Scad
 - Tinapa
- Smoked salmon
 - Lox
- Smörgåskaviar
- Traditional Grimsby smoked fish
- Trout



Hot-smoked chum salmon



Traditional Grimsby smoked fish, prepared with haddock. Cod is also used in this product, which has Protected Geographical Indication status in the European Union.



Kippered "split" herring



Equipment for curing fish used by the North Carolina Algonquins, 1585

Seafood

- Smoked oyster
- Smoked scallop

Meats

Smoked meat is a method of preparing red meat (and fish) which originates in prehistory. Its purpose is to preserve these protein-rich foods, which would otherwise spoil quickly, for long periods. There are two mechanisms for this preservation: dehydration and the antibacterial properties of absorbed smoke. In modern days, the enhanced flavor of smoked foods makes them a delicacy in many cultures.

- Bacon – a meat product prepared from a pig and usually cured;^{[13][14]} some versions are also smoked for preservation or to add flavor
 - Back bacon
- Brési
- Burnt ends – flavorful pieces of meat cut from the point half of a smoked brisket^[15]
- Cecina – in Spanish, means "meat that has been salted and dried by means of air, sun or smoke"
- Charcuterie
- Chaudin
- Dutch loaf
- Elenski but
- Flurgönder – a smoked head cheese
- Gammon



Smoke cured bacon, then cooked with additional hickory smoke



Smoked eggs: pickled and smoked quail eggs at a restaurant

- Grjúpán
- Hangikjöt
- Horse meat – a major meat in only a few countries, it is sometimes smoked
 - Qarta – boiled and pan-fried horse rectum, it is sometimes smoked
 - Zhal – a Kazakh cuisine dish of smoked horse neck lard ^[16]
- Jeju Black pig
- Jerky
- Kansas City-style barbecue
- Kassler
- Meatloaf
- Montreal-style smoked meat
- New England boiled dinner
- Nueske's Applewood Smoked Meats
- Pastrami
- Pickled pigs' feet
- Pig candy
- Pitina
- Pork jowl
 - *Oreilles de crisse*
- Pork tail
- Salo
- Schäuferle
- Se'i
- Smalahove
- Smoked egg
- Sopocka
- Speck
 - Speck Alto Adige PGI
 - Tyrolean Speck
- Suho meso
- Szalonna
- Turkey bacon
- Zhangcha duck



Kassler served with sauerkraut



Montreal-style smoked meat from Schwartz's in Montreal



Zhangcha duck is a dish of Szechuan cuisine prepared by hot smoking a marinated duck over tea leaves and twigs of the camphor plant.

Hams

- Ham

- Ammerländer Schinken – a type of dry-cured (and normally smoked) ham produced in the Ammerland area of North Germany. It has PGI status under EU law.
- Benton's Smoky Mountain Country Hams
- Black Forest ham
- Christmas ham – some versions are smoked
- Country ham
- Ham hock
 - Eisbein
- Stuffed ham
- Tasso ham
- Westphalia ham

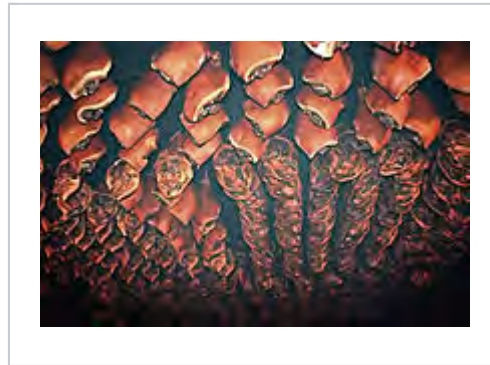


Black Forest ham

Smoked ham products



Ham in a smokehouse in Schleswig-Holstein, Germany



Another image of ham at the same Schleswig-Holstein smokehouse

Sausages

Sausage is a food usually made from ground meat with a skin around it. Typically, a sausage is formed in a casing traditionally made from intestine, but sometimes synthetic. Sausage making is a traditional food preservation technique. Sausages may be preserved by curing, drying, or smoking. Many types and varieties of sausages are smoked to help preserve them and to add flavor.

- Ahle Wurst – a hard pork sausage made in northern Hesse, Germany.^[17] Its name is a dialectal form of *alte Wurst* – "old sausage".
- Alheira
- Amsterdam ossenworst
- Andouille
- Bierwurst



Bockwurst

- Bockwurst
- Bologna sausage
- Breakfast sausage
- Cabanossi
- Chinese sausage – a generic term referring to the many different types of sausages originating in China
- Chorizo
- Ciauscolo
- Debrecener
- Embutido
- Farinheira
- Frankfurter Würstchen
- Half-smoke
- Hungarian sausages – The cuisine of Hungary produces a vast number of types of sausages.
- Isterband
- Kielbasa
- Knackwurst
- Knipp
- Kochwurst
- Kohlwurst
- Krakowska
- Kulen
- Lebanon bologna
- Linguiça
- Liverwurst
 - Braunschweiger
- Loukaniko
- Lucanica
- Mettwurst
- Morteau sausage
- Nădlac sausage
- Pinkel
- Rookwurst
- Salami
- Skilandis
- Sremska kobasica
- Summer sausage
- Teewurst
- Vienna sausage
- Winter salami



Smoked Chinese sausage from Harbin



Spanish chorizo



Raw knipp



Mettwurst with sauerkraut and potatoes

Smoked sausages



Morteau sausage being smoked



Skilandis sausage



Winter salami

Spices

- Liquid smoke
- Merkén
- Paprika
- Smoked salt

Smoked spices



Merkén



Spanish smoked paprika



Mesquite smoked salt

Other

- Alinazik kebab – includes smoked eggplant in its preparation
- Baingan bharta
- Chipotle
- Crazy Good – a brand of hot sauce prepared with smoked pineapple
- Jallab
- Poacher's Relish
- Smoked garlic



Chipotle is a smoke-dried jalapeño chili pepper.



Smoked garlic

See also

- Barbecue
 - Barbecue in the United States
 - List of barbecue dishes
- Brining
- Crazy Snake Rebellion
- Curing
- Drying
- Fumarium
- List of bacon dishes
- List of dried foods
- List of pork dishes
- List of sausage dishes
- List of sausages
- Sausage making
- Smokehouse

In cuisines






- Akan cuisine
- Naga cuisine
- Yamal cuisine – Hot smoked fish

References

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