

## Smoked Bread and Cracker Crumbs

Smoked crumbs make excellent meat coatings for fried chicken, chicken fried steak, fried shrimp, etc.

Using a fine screen on the grills of you smoker (like our [Drying Screens](#)), spread the stale bread or crackers evenly and in one layer only. Smoke for 10 minutes only using Alder, Apple or Hickory flavored “Chips ‘n Chunks.” DO NOT OVERSMOKE, as the bread absorbs smoke quickly and tends to become bitter when too much smoke is applied.

When smoked to your taste, simply crush with a rolling pin, or leave whole for adding to soups, salads, or casseroles.

