

# THE CORNER TABLE

hot restaurant and food news,  
delivered fresh daily  
by Jennifer Leuzzi

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY

## THURSDAY

July 14

### No Fire Where There's Smoke

The new Savu Smoker Bag from Finland is a solution for you urbanites who enjoyed [last Friday's CT](#) on Ken Callaghan's industrial-size smoker but don't have space for your own BBQ. The patented Savu bag encases your food in layers of heavy-duty aluminum foil, one of which is sprinkled with tiny alder-wood chips, set in hardwood syrup and sugar to provide the smoke. On top of that is a perforated layer, then a cover sheet. The food sits in the middle, and the whole package is folded shut on three sides to make a bag (sealing by folding means your food won't be flavored by yucky adhesives). You pop your ingredients into the bag, and put it all in the oven. Once it's done, cut open the top and—*voilà!*—a smokin' dinner. And since the bags are one-time use, there's no dishwashing. They come in three models: poultry, meat, and fish, which differ only in the recipes on the box, though all have general cooking directions. Last Friday, I relayed Callaghan's tips for cold smoking, which uses a cold barbecue to infuse food with smoke. The Savu, on the other hand, is hot smoking, because you're both smoking *and* cooking. (The amount of smoke flavor you get depends on how long you cook the dish.) The best thing about them? The price. They're only \$3.50 each, a bargain compared with Callaghan's \$18,000 rig. Available at *Big Acres*, [www.bigacres.com](http://www.bigacres.com), and at grocery and cookware stores across the country.