DIY Plant Pot Smoker: Very Cheap & Easy

Categories: Cooking, DIY, Homesteading

Simply put - if you have never tried smoking foods at home, you have to give this a try! Not only is smoking food a great way to preserve it, it also imparts an amazing taste and aroma to the food. Even if you have no interest in preserving food, you should still give this a go. Home smoked cheese and fish is delicious, when you get it right, it is out of this world!

This plant pot smoker couldn't really be cheaper or easier to make. It uses some wood from a pallet to make it look much nicer in the garden, but if you are not concerned with looks, just go with the two plant pots. If you use wood from a pallet to make the smoking box which sits on top, be sure the pallet is heat treated and not chemically treated!

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(Image from: paolobertoncin via Instructables)