



# WOOD CHIPS & CHUNKS



## SMOKING ON YOUR EGG

The technique of smoking takes the Big Green Egg into a totally new dimension. Opt for Wooden Grilling Planks to place your ingredients on. Add an extra touch to your dishes by using the original Wood Chips. Or go for sturdy wood chunks, which are highly suited for longer low and slow sessions due to their size.

- Wood Chips, Wood Chunks & Wooden Grilling planks
- Add a variety of delicious flavours to your dishes
- Sources from only 100% natural wood
- No additives, fillers or chemicals of any kind

**Tip:** combine Big Green Egg 100% natural charcoal, the neutral basis for every new cooking session, to your own taste with wood chips and chunks. Each type of wood gives a different taste, resulting in an endless variety of new flavor combinations.



### WOOD CHIPS

Content-	2,9 L
Hickory	113986
Pecan	113993
Apple	113962
Cherry	113979
Oak	127372

### WOOD GRILLING PLANKS

Cedar - 2x	
28 cm	116307
Alder - 2x	
28 cm	116291



### WOOD CHUNKS

Content-	9 L
Apple	114617
Hickory	114624
Mesquite	114631
Oak	127389

#### Apple



Fish, pork, white meat and poultry such as chicken and turkey.

#### Cherry



Fish, lamb, all kinds of game, duck and beef.

#### Pecan



Spicy smoked foods, especially classic American barbecue dishes.

#### Hickory



Fruit, nuts, beef and all types of game.

#### Mesquite



Beef, seasoned pork and game. Often used for pulled pork and brisket.

#### Oak



Suitable for all types of large pieces of meat, especially beef. Perfect for brisket.