

PREMIUM BEECH **WOOD CHIPS** HK0520

Directions for Use

PREPARATION OF WOOD CHIPS

- Pre-soak wood chips in water, wine, apple juice, beer or any other flavouring that you wish to impart into the food.
- Soak for at least 30 minutes. Can be soaked longer if desired.
- Drain off water before using.

GAS OR ELECTRIC SMOKERS

- Make sure all water is drained from the wood chips.
- Place a cup of smoker chips into the wood chip box.
- At the first sign of smoke, add your food to the smoker and close the door.

CHARCOAL BBQS

- Make sure all water is drained from the wood chips.
- Once the coals are ready, sprinkle a handful of wood chips over them.
- Add food to the BBQ and close the lid.

HOODED GAS BBQS

- You will need a small smoker box to hold the chips.
- Make sure all water is drained from the wood chips.
- Place 1-2 handfuls of wood chips into the smoker box.
- Remove the hotplate or grill plate and place the smoker box near the burner (only do this when the BBQ is cool).
- Turn on BBQ.
- At the first signs of smoke add your food to the BBQ and close the hood.

QUANTITY

Less is often more when it comes to smoking. Most smoke flavour is infused within the first 1-2 hours of smoking. After that it isn't necessary to continue adding wood chips. However, should you add a marinade or baste in the last hour of cooking, you may add woodchips to infuse the coating with smoke flavour.

Production of Food Smoking Woodchips

TÜV SÜD Management Service in Germany, Munich, has certified the processors Quality Management System to the full requirements of standard ISO 9001: 2000.

Certificate # 12 100 23576

European Institute of Hygiene PZH Certified