



Wood Plank Grilling White Cedar Oval 6X18"
Item # KK566 • Size 30 ct

Place soaked planks in a cookie sheet; the longer that you soak planks the better, but at least two hours is the rule of thumb. Coat the surface of the plank with olive oil and heat in oven until plank reaches oven temperature. When cooking with planks you should protect them from flame but not heat. A broiler or convection oven is best because the meat or fish and plank will smoke a little because the heat is from the top, adding just a hint of smoke to the natural flavor of the wood.



Grilling Chunks, Black Cherry
Item # KB276 • Size 40-45# Cs

Toss two or three Flame Grilling Products chunks or chips on the grilling surface. DO NOT SOAK in water because you want them to smoke and burn as quickly as possible. Place your protein on the grill beside the smoking chunks. Cover both with a serving tray cover. Finish cooking as usual while keeping the protein and chunks covered. The smoke will flavor the meat every bit as good as an expensive smoker.....and you do not have to tie up your entire grill for unique smoking orders!



Wood Chip Grilling Wild Apple Dry,
item # KB272 • Size 30-35 lb Cs

Toss two or three Flame Grilling Products chunks or chips on the grilling surface. DO NOT SOAK in water because you want them to smoke and burn as quickly as possible. Place your protein on the grill beside the smoking chunks. Cover both with a serving tray cover. Finish cooking as usual while keeping the protein and chunks covered. The smoke will flavor the meat every bit as good as an expensive smoker.....and you do not have to tie up your entire grill for unique smoking orders!



Wood Plank Grilling Wild Apple Oval 4X6"
Item # KB314 • Size 60 ct

Place soaked planks in a cookie sheet; the longer that you soak planks the better, but at least two hours is the rule of thumb. Coat the surface of the plank with olive oil and heat in oven until plank reaches oven temperature. When cooking with planks you should protect them from flame but not heat. A broiler or convection oven is best because the meat or fish and plank will smoke a little because the heat is from the top, adding just a hint of smoke to the natural flavor of the wood.



Wood Chunk Grilling Variety Pack
Item # KB284 • Size 8# case, 10 varieties

This is a great way to try out some of these 100% Natural wood chunks before buying a full case. The flavors include: Golden Alder, Wild Apple, Sugar Maple, White Cedar, Black Cherry, Northern BeechNut, DownEast Hickory, Mountain Mesquite, Acadian Oak, North Atlantic Olive. The smoke will flavor the meat every bit as good as an expensive smoker.....and you do not have to tie up your entire grill for unique smoking orders!



Wood Chip Grilling Variety Pack
Item # KB266 • Size 5# case, 10 Varieties

This is a great way to try out some of these 100% Natural wood chunks before buying a full case. The flavors include: Golden Alder, Wild Apple, Sugar Maple, White Cedar, Black Cherry, Northern BeechNut, DownEast Hickory, Mountain Mesquite, Acadian Oak, North Atlantic Olive. The smoke will flavor the meat every bit as good as an expensive smoker.....and you do not have to tie up your entire grill for unique smoking orders!