

How To...

Use Wood Smoking Pellets



Big John wood pellets are manufactured from 100% pure hardwood – no fillers, additives, artificial flavors, binders, or blends that would dilute the REAL WOOD TASTE! If you have a gas, electric, charcoal grill, or smoker, you should put pellets in an aluminum foil pouch to get the best results. Pellets in a pouch will smoke for 45 -60 minutes. Use additional pouches for longer smoking.

MAKE A PELLETT POUCH

1. Cut a piece of 6" x 12" heavy-duty aluminum foil and fold it in half.
2. Seal the sides by folding the foil over twice to make the pouch.
3. Fill the pouch with pellets, but leave enough space at the top to fold over and seal the pouch closed.
4. Punch a small hole in the center of the pouch on one side.
5. Push as much air out of the pouch as possible.
6. Place the pouch on or above the heat source (charcoal or gas flame) with the hole you made facing up.
7. Close the lid to capture the flavored smoke.

WOOD PELLET SELECTION & COMPATIBILITY

	HICKORY	MAPLE	OAK	MESQUITE	PECAN	CHERRY	APPLE	ALDER
BEEF	X	X	X	X	X			
PORK	X	X	X	X	X	X	X	
POULTRY	X	X	X	X	X	X	X	
FISH	X	X	X	X	X			X

ALL EQUIPMENT IS FOR OUTDOOR USE ONLY

526 EAST ROLLING RIDGE DRIVE, BELLEFONTE, PA 16823

P: 814-359-2755

F: 814-359-2621

sales@bigjohngrills.com