



76354 - WOOD CHIP SMOKING PUCKS

Instructions

- Add 3 cups of liquid to a medium sized bowl or container with sides.
 - Drop your puck into the bowl.
 - Watch it expand & let the chips soak for 15-30 minutes.
 - Drain off excess liquid and place chips in desired smoking vessel.
 - Place smoking vessel according to manufacturers instructions on the grill and let preheat until chips begin to emit smoky flavor.
 - Time to grill!
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- Store in a cool and dry place.

