



F703 - WOOD CHIPS

bbq & a

Wood chip cooking has become an art among seasoned outdoor chefs to perfectly infuse that unmistakable, deliciously rich flavor into grilled meats and vegetables.

Food grilled with wood chips offers a more enhanced taste than typical barbecued fare. The result is more flavorful, moist food for the discerning grilling aficionado.

Instructions:

1. Soak a handful of wood chips in water for about 1 hour.
2. Spread over coals that are ready-to-cook. Or place chips into Outset® wood chip smoker box and place box on top of hot coals (charcoal grill) or hot element (gas grill).
3. Cover grill with lid and allow chips to begin smoking.
4. Place food on grill and begin cooking. Cover grill with lid to allow smoke to fully infuse food.

Tips:

- Wood chips can be soaked in wine or other liquid to give extra flavor.
- Instead of pre-soaking wood chips, spread dry chips over coals that are ready-to-cook. Begin cooking when chips stop flaming.
- Chips can be soaked for less time than the suggested 1 hour. However, the longer the chips are soaked, the more efficiently they will burn.