



## Q177 - CAST IRON WOOD CHIP SMOKING BOX

### *Instructions:*

1. Soak a handful of Outset® BBQ smoking chips in water for about 1 hour.
2. Place chips into 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.

