

Instructions for Wood Chips

Charcoal Grill

Create a pouch with several layers of aluminum foil. Fill it with 1 or 2 handfuls of chips, then enclose / seal the foil. Poke a few holes in the top and bottom to let the smoke escape.

Once the charcoal is lit, place the pouch into the grill with the charcoal. For fast cooking foods (burgers, steak, chicken, pork chops, etc.) place the chips directly below the meat. For slower cooking meats (ribs, roasts, etc.) place the chips on one side of the grill. For either, place the chips in and allow them to begin smoking before putting the grate on and adding the meat.

Gas or Electric Grill

Create a pouch with several layers of aluminum foil. Fill it with 1 or 2 handfuls of chips, then enclose / seal the foil. Poke a few holes in the top and bottom to let the smoke escape.

Many grills come with a smoker box, so if you have one, use that instead of the aluminum foil.

Light the grill, place the smoker box or foil onto the grill grate. Once the chips begin to smoke, place the meat on the grill and close the cover to capture the smoke and let it linger.