

## **Chips & Chunks Planks & Wraps**

### **Wood Chips**

Will produce great smoke & are available in a lot of flavours. For gas barbecues, always use a smoker box or foil pouch. You need to starve the wood of oxygen so that it smoulders instead of burning. For charcoal barbecues & smokers, put directly on hot coals. You can soak your chips first. Soaked chips will take longer to light but will last longer and the smoke flavour will be more pungent. You can mix ½ wet and ½ dry... there are no rules! Most smoke penetration takes place in the first ½ hour of cooking. So get your smoke started and throw your food on. Near the end of your cook you can add more for a little extra kick.

### **Wood Chunks**

Primarily for use in charcoal barbecues and smokers. Chunks are usually too large for smoker boxes used in gas barbecues. Large chunks burn longer and are great for long cooks. There is an great video at [www.virtualweberbullet.com](http://www.virtualweberbullet.com) showing that soaking chunks really does not work. The chunks just don't allow any discernable amount of water penetration to make the process effective.

### **Pellets**

We think a neglected wood smoke product. Are customers afraid of them because they look like rabbit poop? Available in a tremendous range of flavours, pellets are fabulous. The BBQ Delight brand offer Alder, Apple, Black Walnut, Cherry, Hickory, Jack Daniels, Mesquite, Mulberry, Oak, Orange, Pecan, Savory Herb, Sassafras & Sugar Maple. For the average cooking session only 1/3 of a cup is required. You use less, storage is easier, it's made from 100% wood, no bark, no moisture. You get a more intense smoke from less product. You would have to use 5 to 10 times the weight in wood to achieve the same smoke intensity. You never soak pellets, but they must be in a smoker box or foil pouch. Very convenient, especially when you need some smoke flavour now and do not have any wood chips that are pre soaked.

### **Planks**

Plank cooking has become synonymous with award winning Canadian Chef Ted Reader, on a plank or in a plank box. This style of cooking pushes the limits of what can be accomplished on a grill. From Cedar, Maple, Oak & Alder come some of the finest smoke infused dishes made on a barbecue. Check out Napoleon's "**Everyday Gourmet Plank Grilling**" by Ted Reader. Soaking planks is essential to allow the plank to smoulder and not burn up. Soak for minimum 1 hour and up to 4 hours. Hardwood planks need extra time to absorb moisture. Planks must be submerged while soaking, Your barbecue temperature will be determined by the thickness of the plank and type and thickness of food being cooked. Thicker planks will take longer to crackle and smoke. Seasoning the plank with sea salt, pepper or herbs will enhance flavour. Never leave your grill unattended. Flipping is a No No. Do not peek! You will exhaust the savoury smoke surrounding your food. The plank should not catch fire. Have a water spray bottle on hand to douse flames. For food safety, planks are not reusable.

### **Wraps**

Wraps are similar to planking, but a thinner slices of wood like a veneer. After wraps are soaked they become pliable and are easily wrapped around a bundle of food to be smoked. Wraps create individual portions and are available in Cedar, Maple & Alder. A delicious and easy way to add smoke flavour to your meal. Use same cautions and seasoning for wraps as you do for planks.