



Big Green Egg 100% Natural Hardwood Lump Charcoal

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Product Description

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Experience authentic Steakhouse Flavor!

Whether you are searing a steakhouse-style cut of beef, or cooking a more delicate cut of fish or pork, you'll enjoy the mild flavor of our restaurant quality hardwood lump charcoal. The neutral profile of eucalyptus charcoal lets the flavors of your ingredients shine, and works well when adding smoking chips and chunks to add a variety of flavor profiles.

Lights Quickly, Burns Hotter and Longer

Because it lights quickly and burns hotter and longer than most other woods, eucalyptus wood is the preferred fuel for the most famous Brazilian steakhouses. Big Green Egg lump charcoal reaches cooking temperature in just minutes, and is more fuel efficient than charcoal briquettes or pellets.

It's only Natural

Our lump charcoal contains no fillers, nitrates, chemicals, or petroleum products. Our premium lump charcoal produces less ash than briquettes, so there is minimal waste and clean up ... delivering more value and performance in every bag!

Big Green Egg Eucalyptus Wood Charcoal is produced using only sustainably grown wood, and the process includes soil and water preservation efforts with no deforestation.
