



Big Green Egg Smoking Chips

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Categories: [Big Green Egg](#)

Product Description

Big Green Egg Smoking Chips

Wood smoking chips add a variety of delicious flavors to foods cooked over the coals. Each type of wood will impart a different flavor to meats or other foods, resulting in an endless variety of new flavor combinations.

- **Apple** wood provides a very mild smoke with a subtle sweet, fruity flavor. This wood is ideal for poultry, beef, pork (especially ham), game birds, lamb and some seafood. 2.9 L/180 cu in - **113962**
 - **Cherry** chips are very mild with a slight fruity flavoring and pairs well with game birds and almost any meat including beef tenderloin, pork, poultry, and lamb. 2.9 L/180 cu in - **113979**
 - **Hickory** chips enhance any red meat such as brisket or pork shoulder, as well as turkey and chicken. 2.9 L/180 cu in - **113986**
 - **Oak** wood is assertive but pleasant with a smooth mellow smoke, and is great for all types of meats, especially beef. Oak smoking wood is perfect for briskets. 1.91 lbs./866 g - **127372**
 - **Pecan** wood adds a rich, mellow flavor to chicken and fish, and gives poultry a golden brown skin that enhances any holiday feast. 2.9 L/180 cu in - **113993**
 - **Jack Daniels** chips are a good choice for flavoring any steak. These chips pair well with many of the same meats as oak chips — beef, veal, pork and poultry. 2.9 L/180 cu in - **017499**
 - Manufactured in the USA
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