



Big Green Egg Smoking Chunks

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Categories: [Big Green Egg](#)

Product Description

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Wood smoking chunks 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.

- Chunks are available in .32cf /9L bags.
 - **Apple Chunks** provide a natural sweetness that is mild enough to use with fish, shellfish and poultry - **114617**
 - **Hickory Chunks** enhance any red meat such as brisket and pork butt or shoulder, as well as turkey and chicken - **114624**
 - **Mesquite Chunks** add a tangy smoke flavor and are best suited for large cuts of beef such as brisket - **114631**
 - **Oak Chunks** are assertive but pleasant with a smooth mellow smoke, and is great for all types of meats, especially beef - **127389**
 - Manufactured in the USA
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