



# Big Green Egg Launches a Premium Line of All-Natural Cooking and Smoking Chunks!

Add a tasty dimension of flavor to anything cooked on an EGG with our new premium cut wood chunks as natural seasonings — each variety of wood infuses food with its unique flavor and delicious aroma.

You'll enjoy cooking or smoking with all three popular wood chunk flavors — Apple, Hickory and Mesquite — discovering which ones work well with hearty cuts and which are best paired with milder meats, fish or vegetables. These larger chunks burn longer and offer more smoke flavoring than our wood chips or charcoal alone, so mix a few together for unique flavor combinations!

## Hickory Smoking Chunks

Adds a bold and hearty hickory aroma to ribs, chicken and anything cooked on a Big Green Egg

Item Code: HCL / 114624



Big Green Egg 100% Natural Wood Smoking Chunks are made only from select cuts of premium woods — just like our popular line of wood chips — and contain no chemical additives of any kind. You will love the convenience of the larger 9L package for all three woods, providing more cooking flavor and value in each bag! Organic Charcoal ... All Natural Wood Chips ... and now, All Natural Cooking and Smoking Chunks — Big Green Egg delivers everything you need for the Ultimate Cooking Experience!

Enjoy great performance, flavor and aromas without adding calories or anything artificial! Big Green Egg wood chunks are great for cooking too — many top chefs use CHUNKS in a 50/50 mix with charcoal for more intense flavor!

## Mesquite Smoking Chunks

Adds a distinctive tangy aroma to steaks, chops and anything cooked on a Big Green Egg

Item Code: MCL / 114631



## Apple Smoking Chunks

Adds a delicate and slightly sweet aroma to ham, poultry and anything cooked on a Big Green Egg

Item Code: ACL / 114617

