

Sahara BBQ Smoking Wood Chips

Poultry / Pork Blend

36-06141



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Our Price: £10

Description

Sahara BBQ Smoking Wood Chips Poultry / Pork Blend

Beginning an exciting and flavoursome journey into the world of smoked food, the Poultry/Pork blend is a traditional blend of woods that are perfect for adding natural taste to both your poultry or pork.

Suitable for Charcoal, Electric & Gas Grills grills, simply place direct onto hot coals either wet or dry or in a Smoker Box.

Easy to use:

- Soak x1 cup of chips for about 25 minutes in water, wine or other liquid flavouring.
- Drain off liquid
- Spread chips directly over hot coals or place in a Smoker Box then on to hot coals or directly over the burner.

Also available in Maple & Bourbon Blend.

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Attributes

Contact us

Ernest Doe is a long established family firm with a network of branches in the South and East of England. Managing Director Colin Doe is the fourth generation of the family to have run the business in its 100+ years of trading.

The firm supplies an incredible amount of machinery; from garden mowers and chain saws to combine harvesters and construction excavators. Our philosophy is simple to supply the best products and then to support them with the service facilities and expertise to keep them running perfectly.

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