

The added moisture of soaking chips prior to grilling keeps them from igniting and extinguishing before the flavor can be infused into food. Soak 1/4 cup of wood chips in water for at least a half hour prior to grilling.

Tip: Place Mr. Bar-B-Q® smoking chips into a small freezer bag, add water and put them in the freezer prior to your cookout. Better yet, prepare several bags of different flavors. When you are ready to grill, pull them out of the freezer and use. No need to thaw.

Gas Grill: Light the burner on one side of the grill. Preheat the grill to 450 degrees F. Place a handful (1/4 cup) of wet wood chips into a Mr. Bar-B-Q® stainless steel smoker box. Using protective gloves, carefully remove the cooking grids. Place the box on top of the heat plate over the lit burner, and underneath the cooking grate. Using gloves, replace the cooking grid. Close the grill lid and allow the box to heat until the chips start to smoke. Adjust the grill temperature to between 225 - 300 degrees F.



Charcoal Grill: Arrange your briquettes/coals into a pyramid shape and light. After the flame has died down, position the coals to one side of the grill. Wait about 20 minutes until the coals are covered in white ash. Place a pan on the opposite side of the coals and fill with water. Place wet wood chips in the smoker box and position directly on the charcoal. Keep the top vent open and adjust the bottom vent to maintain a grilling temperature between 200 - 300 degrees F. Mr. Bar-B-Q® wood chips may also be placed directly on the lit charcoal when smoking.



Tip: When cooking with wood, a chemical reaction occurs when nitrogen dioxide mixes with moisture. This reaction causes a pink coloration on the surface of the meat. This is called a "Smoke Ring," and is something to brag about rather than fear.

Important: Some types of wood are unsuitable or poisonous when used for grilling. Don't use any wood from conifer trees, such as pine, fir, spruce, redwood, cedar, cypress, etc. Also, elm, eucalyptus, sassafras, sycamore and liquid amber wood are not suitable for smoking.