



Our showroom has a large and fully-stocked smoking section. Please drop by with any questions and/or to view our selection of smoking accessories.

Charcoal

Not all charcoal is the same. There are many brand names on the market including some that contain undesirable additives to aid in the lighting or flavour. We recommend pure 100% charcoal as your primary fuel source and using various woods to obtain the flavour desired.

Lump or Briquette?

A matter of personal preference. Lump charcoal will burn faster and hotter. Briquettes will typically burn longer. Only burn briquettes or charcoal that have '**100% pure hardwood**' written on the bag.

Use of Wood Chips– Charcoal BBQs

In a charcoal BBQ or smoker, wood can be sprinkled directly on the glowing coals. Amount used is a matter of choice and experimentation. For example, when cooking steaks that will only be on the grill for a very short period of time, a good handful should be used. Chicken on the other hand, which should be cooked longer and slower, will require less wood. Wood chunks (instead of chips) are often preferred with charcoal BBQs.

Use of Wood Chips – Gas BBQs

Adding flavoured wood chips (cherry, Jack Daniels, apple, mesquite...) to a gas grill adds an element of excitement and flavour to any cook.

Many BBQ's have a designated area to add chips. If your BBQ does not have one, then separate cast iron or stainless steel chip containers are available at Friendly Fires. Putting smoking chips in a container is important in order to prevent the ash from blocking the burner tubes.

Some general guidelines:

- Most experts recommend soaking chips before placing on the grill. This will ultimately be your personal choice (soaked chips take longer to smoke).
- The longer the cooking time, the less chips you may require.
- Experiment with different flavours and foods – you will be amazed at the results

Wood Sizes

- **Sawdust Chips:** Ideally suited when used in a container smoker box so the small particles will smoulder slowly.
- **Chips or Pellets:** Used primarily in gas barbecues. Chips are placed in a smoker box that is then placed directly on the sear plates of the grill.
- **Chunks:** Longer lasting chunks are ideal for smokers and charcoal BBQ's. Soak in water and place directly on coals.

Soaking Wood

Experiment! Soaking wood will allow it to smoulder instead of burn and offers a more pungent flavour. Also, any smoker box starves the wood of oxygen allowing dry or wet wood to smoke rather than burn.



Wood Flavours

Here are some of our more popular flavours:

- **Alder:** Alder is the sportsperson's favourite. Fragrant and delicate, compliments all fish and game.
 - **Apple:** Apple is the sweetest and mildest of all. An excellent choice for poultry, pork chops or roasts, beef, brauts or for flavouring a ham.
 - **Cherry:** Cherry is distinctive and delicious. Perfect for all dark meats, game and poultry (similar to apple).
 - **Hickory:** Hickory is famous because of its commercial success. Famous for beefs, hams, bacon, pork, ribs, sausage and vegetables.
 - **Maple:** Mildly smoky imparting a sweet light taste to poultry, hams and vegetables.
 - **Mesquite:** Mesquite is the South Westerner's delight. Imparts clean, full, sweet, aromatic smoky flavour to poultry and red meats.
 - **Pecan:** Similar to a mellow version of hickory. Has a fruity character for briskets, pork roasts, beef, chicken and sausage. Considered by some to be the supreme smoking wood.
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