

ROCKWOOD SMOKING WOODS



MADE FROM **100% MISSOURI HARDWOODS**
HEAT TREATED TO STOMP OUT CRITTERS AND MOLD

CHUNKS

AVAILABLE IN 300 CU. IN. BAGS

Use Rockwood Chunks in smokers, like kamados, kettles, or drums. Chunks are dense and slow burning, and don't need to be soaked.

VS

CHIPS

AVAILABLE IN 200 CU. IN. BAGS

Use Rockwood Chips in gas grills by soaking them and wrapping in foil. (Soaking will help extend the burn time.) Or use them for grilling when you need a large amount of smoke fast.

WHICH FLAVOR SHOULD I CHOOSE?

Rockwood Smoking Woods come in a variety of flavors to enhance the taste of your meat. For best results, use them with flavor-neutral Rockwood Charcoal – it won't overpower lighter smoking woods like our apple variety.



For any meat, especially ribs or pork.

Mellow, fruity, sweet, and often mixed with hickory, cherry, and other smokier woods.



For any meat, especially pork, poultry, or game meats.

Buttery, mild, and somewhat sweet, with a nutty smoke.



For any meat, especially ribs, fish, or chicken.

Sweet, smoky, and woody. Typically mixed with a non-fruit hardwood.



For any meat, especially brisket or poultry.

Hickory's milder cousin. Smoky and nutty.



For beef, ham, ribs, or poultry.

Sweet and spicy, smoky like pecan, and frequently mixed with apple. May add cherry color to your meat.



For pork and beef.

Heavy and smoky like bacon, typically mixed with apple to cut harshness and sweeten. Can easily overpower poultry, fish, and smaller cuts of meat.

Mellow / Mild
SMOKE INTENSITY
 Bold / Heavy

Sweet / Fruity

SMOKE FLAVOR

Nutty / Woodsy

LEARN MORE AT
ROCKWOODCHARCOAL.COM



**THE SAINT LOUIS
 CHARCOAL COMPANY LLC**
 ST. LOUIS, MO



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