

HOW TO . . . USE A PELLETT POUCH

for Big John Smoking Pellets

1. NO SOAKING REQUIRED! Pellets are ready to use right out of the container!
2. Pellets are more concentrated than chips! CHIPS FLOAT...PELLETS SINK!
3. Pellets have a consistent, low moisture content, therefore a very long shelf life.
4. NO BUGS! Pellets are subjected to high temperature and high pressures during manufacture, eliminating any harmful bacteria, fungi or insects.
5. Pellets are convenient and easy to use on any outdoor cooker.
6. NO CHEMICALS! You're not putting anything directly on your food like Liquid Smoke.
7. Pellets are a HEALTHY, NATURAL way to add REAL SMOKE FLAVOR to your food!

How to Make a Foil Pouch

1. Cut a piece of 6" x 12" heavy-duty aluminum foil, fold it in half.
2. Seal the sides by folding the foil over twice to make a pouch.
3. Fill pouch with pellets. leave enough space at top to fold over the foil and seal the pouch closed.
4. Punch a small hole in one side of the pouch.
5. Place this smoking pouch on or above the charcoal or gas flame. Place "hole" side up. Close the cookers cover to capture the flavored smoke.



Big John wood pellets are made from wood products harvested by pruning (especially the "exotics" like cherry) or from trees cut for other purposes (like wood, chips and chunks). We take the sawdust that would otherwise be burnt and make pellets. The pellets are manufactured from 100% flavor wood sawdust...No mixer or filler "flavors" to dilute the REAL WOOD TASTE! If you have a gas, electric, charcoal grill or smoker, you should put your pellets in an aluminum foil pouch to get the best smoking results. Pellets in a pouch will smoke for 45 to 60 minutes. Use additional pellet pouches for longer smoking!

Choose from these exciting flavors:

Pellets	Recommended Use				Weight	Price
	Beef	Pork	Poultry	Fish		
Black Cherry	✓	✓	✓	✓	5 lb. Bucket	\$12.50
Hot Hickory	✓	✓	✓	✓	5 lb. Bucket	\$12.50
Mesquite	✓	✓	✓	✓	5 lb. Bucket	\$12.50
Sugar Maple			✓	✓	5 lb. Bucket	\$12.50
Sample Pack	<i>consists of 1 lb. of each flavor</i>				5 lb. Bucket	\$15.00



To reorder, call **800-326-9575** or order on-line @ www.BigJohnGrills.com
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