ARKANSAS CHAMPIONSHIP HICKORY CHUNKS

- Premium American hickory chunks provide a rich, authentic hickory smoke flavor
 Perfect for poultry, beef, pork and more
 For enhanced flavor, add more hickory chunks
- Designed for outdoor smokers and grills
 10-pound box is ideal for backyard barbecues or competition smoking
- Kiln dried to comply with USDA Protocol T314-b
- Store in a cool, dry place to maintain freshness
- For outdoor use only



FIRE UP THE GRILL AND UNWIND AFTER A LONG DAY ON THE JOB

Note: Natural wood chunks may contain bark



Place 1 to 3 chunks directly on hot coals or heat source (NO pre-soaking required) 2

Chunks will begin smoldering, providing a rich, smoky flavor



Add additional chunks every 20 to 30 minutes to extend smoke time

Part# Description Weight-Ibs Inner/Outer





