

THE SECRET

flavor

OF SMOKED FOOD



The delicious gourmet-smoked taste created by

Bradley flavor bisquettes

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The secret to the Bradley Smoker is the "Bradley Flavor Bisquettes". To produce our bisquettes, we bind hard wood chips together using controlled pressures and exact measurements. The flavor of the smoke is determined by the type of wood being used.

Alder and Maple give a rich and distinct flavor commonly used with seafood, hams, and bacon. The stronger and very distinct flavors of Mesquite, Oak, Hickory and Pecan are commonly used for smoking beef, game meat and pork products such as pork shoulders and beef brisket. Apple and Cherry impart a sweeter, milder smoke flavor, commonly used with poultry and wild game meat. Special Blend is a specially formed blend with a distinct flavor that is mild enough for any dish.

The Bradley Smoker burns a flavor bisquette once every twenty minutes producing a clean smoke flavor. As each is burnt, it is gently pushed from the burner element by the next bisquette, to be extinguished in the bowl of water. The cycle continues for as long as the Bradley Smoker is loaded with bisquettes.

When wood burns, the smoke flavor is produced in the initial minutes of the burn. Wood chippings or sawdust, burnt for too long, impart a distinct after-taste to smoked food. The flavor would also be affected by fluctuating high temperatures, gases and resins. However, with the Bradley Flavor Bisquettes, you get perfect results every time you smoke.

Bradley Flavor Bisquettes are packed in boxes of **48** (16 hours of smoke), packages of **120** (40 hours of smoke), and a Variety Pack of **60** Bisquettes (20 hours of smoke). The Variety Pack has a selection of five different woods -- Alder, Cherry, Hickory, Maple, and Special Blend.

The Bradley Flavor Bisquettes are available in the following flavors:

**ALDER • APPLE • CHERRY • HICKORY • MAPLE
MESQUITE • OAK • PECAN • SPECIAL BLEND**



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