

# CHIGGER CREEK PRODUCTS

Makers of "Sweet 'n Smoky tm Wood Chips

4200 Hwy D; P.O. Box 41 Syracuse, MO 65354-0041



## WOODS AVAILABLE FROM CHIGGER CREEK PRODUCTS

**HICKORY** – The old classic that most everyone has experienced. Hickory gives a full, rich and distinct flavor to any meat. Excellent on ribs, burgers and pork steaks.

**OZARK APPLE**– Chigger Creek's top-selling wood. Milder and sweeter than hickory, and very aromatic. Wonderful with all meats, especially poultry and pork chops.

**APPLE/HICKORY BLEND**– Our own secret Ozark blend, combining just the right amount of each to highlight their best elements without overpowering the other wood.

**NUTTY PECAN**– From the banks of the Missouri River comes this mellow wood which imparts a hint of a nutty flavor. A perfect wood to bring out the best of any meat. Excellent with a hearty cut of beef. Recently profiled nationally as "the next great smoking wood".

**WILD CHERRY**– A sweet, aromatic smoking wood. Try a lemon seasoning on poultry or fish for a special treat. Fast becoming a favorite of ribs.

**WHISPERING OAK**– From the hills of Central Missouri comes this perennial favorite. Mellow in that it provides the "smoky" taste to meat, without leaving too much of it's own scents or flavors to detract from the meat itself. Great for hams, sausages and burgers.

**SOUTHWESTERN MESQUITE**– Aged in the deserts of the southwest for five to ten years, this is one of only two woods which doesn't go straight from cutting locally to the grill. One of the strongest tasting woods, it demands a cut of beef reminiscent of the old cattle drive days.

**GREAT GRAPE**– Our sweetest wood, gathered from the hills, valleys and vineyards of the Ozarks. Enjoy a cool fall evening, a bottle of your favorite Missouri wine, and chicken or seafood along with this wood.

**NORTHWEST PACIFIC ALDER**– From the hardwood forests of Oregon comes this national favorite. A neutral, sweet wood perfect for all meats and sauces, but especially popular on fish.

**ORCHARD PEACH**– Also from the orchards of Missouri, our peach trees continue to tantalize the tastebuds long after the last peach is picked. Our most mellow wood with a hint of sweetness, but also a subtle tanginess, great by itself or with any seasonings on red or white meats.

**OZARK SUGAR MAPLE**- A natural for any meats, especially pork. A golden coating with mouth-watering flavor.

**OTHER WOODS AVAILABLE BY SPECIAL ORDER:** Sassafras, persimmon, and pear are available on a limited basis. Call for details.

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