



Press Release Contact Information:

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BBQ Wood goes Gourmet with Lip Smakin Smokers

Lip Smakin Smokers is the East Coast Source for BBQ Smoking and grilling. Lip Smakin Smokers provides top-quality BBQ equipment and supplies including woods, suaces, books, and all the accessories you could need. Lip Smakin Smokers' woods are gourmet and add an excellent flavor to any meal.

/24-7PressRelease/ - ELIZABETH, NJ, April 03, 2008 - Gourmet BBQ woods offered by Lip Smakin Smokers are a great way to add that extra flavor to meat being grilled or smoked. Whether it is the low and slow method of smoking or just grilling up a steak on your gas grill BBQ woods give your meat the distinct taste of the wood you are using. With many options of flavors and wood cuts, Lip Smakin Smokers has what you need. With thirteen flavor varieties including sugar maple, apple, sassafras, persimmon, grape, red oak, white oak, alder, ash, pecan, mesquite, hickory, and cherry you are sure to find a flavor to complement any cut of meat to your liking. You can even mix and match flavors to give the meat your own individual smoke flavor just like the great championship competition pit masters do. Our woods here at Lip Smakin Smokers are nothing but the best. Cut from naturally growing trees in New York State and Pennsylvania insures that there are no chemicals or pesticides in our woods.

Our woods come in many cuts to tailor to your needs. We distribute our woods in chips, chunks, logs, and dusts. Chips are great for adding flavor while grilling on gas or charcoal with direct heat under the meat. They can zest up meat being cooked without a traditional smoking unit. All you do is soak the chips for a period of at least 30 minutes, damp dry, wrap loosely in a tin foil pouch and put right onto the hot coals or burner and let them slowly add the smoke flavor to your food. Chips can also be used in a traditional smoker by adding them to the hot coals in the fire box and let their smoky flavor permeate into your meat. BBQ wood chunks are another great way to add smoke flavor to your food. Simple add the chunks to the hot coals in your fire box and let them slowly add delicious taste to your meat. Chunks will burn slower making them great for use in traditional offset smokers and vertical smokers that use the low and slow method, meaning using a low temperature to cook your meat at a slower pace allowing it to absorb more smoke throughout the cook session. With the use of only 3-4 chunks added to the hot coals you can obtain the great smoke flavor you are looking for. The third cut of wood we carry and distribute is logs. Logs are the original cut of wood used to smoke. They are great for larger offset smoker, smoke pits, and large restaurant grade smokers because of the amount of food being cooked and the long burn time of logs. Logs can last up to twelve hours for long cooks of brisket, pork butts, and shoulders. Smoking dusts are another great way to perk up your meat. Add wood dust to your horizontal or vertical smoker on the hot burning charcoal to disperse a great smoky flavor onto your meat. BBQ smoking dust can also be added to a heat source of your gas or charcoal grill for added flavor. Just add the dust 15-20 minutes before the meat is going to be pulled for a blast of flavor you are sure to enjoy.

All these great wood flavors are available through Lip Smakin Smokers and we assure you that they will make all you meats taste even better. With many different cuts and flavors to choose from you are sure to find the right match to fit your cooker and your distinct flavor pallet. Start your BBQ season off right with Lip Smakin Smokers!

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About Lip Smakin Smokers

Lip Smakin Smokers supplies a turn-key assortment of quality American custom made bbq cooking Pits, Gourmet woods, exotic charcoals & an array of scrumptious sauces, rubs & marinades for great BBQ in your backyard for family & friends as well as Catering & Restaurant needs. There are also ""BBQ 101"" course offered for beginners.