






























PELLET PAIRING

These are what we think pairs well, but everyone's taste is different so we want you to experiment yourselves and let us know what you think! Send us a message on what you think pairs best with each Knotty Wood pellet flavor.

	Pork	Beef	Chicken	Seafood	Veggies	Lamb
 ALMOND WOOD						
 PLUM WOOD						
 COMPETITION BLEND PLUMMOND						
 ALMOND CABERNET WINE BLEND						
 PLUM CABERNET WINE BLEND						

COME SMOKE WITH US!



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SMOKERS & GRILLS

