



100% Natural Brazilian Hardwood Lump Charcoal



Experience authentic Brazilian Steakhouse Flavor!

Whether you are grilling churrasco in the gaucho tradition, or cooking a more delicate cut of fish or pork, you'll enjoy the mild, oaky flavor of our restaurant quality Brazilian Hardwood Lump Charcoal. This subtle flavor profile pairs well with smoking chips and chunks for a variety of flavor profiles.

Lights Quickly, Burns Hotter and Longer

Because it lights quickly and burns hotter and longer than most other woods, eucalyptus wood is the preferred fuel for the most famous Brazilian steakhouses. Big Green Egg Lump Charcoal reaches cooking temperature in just minutes, and is more fuel efficient than charcoal briquettes or pellets.

It's only Natural

Our lump charcoal contains no fillers, nitrates, chemicals, or petroleum products. Our premium lump charcoal produces less ash than briquettes, so there is minimal waste and clean up ... delivering more value and performance in every bag!

Big Green Egg Brazilian Hardwood Charcoal is produced using sustainable eucalyptus wood, and the process includes soil and water preservation efforts, with no deforestation.

17.5 lb (7.93 kg)

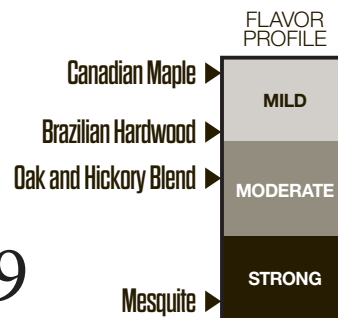


Big Green Egg Lump Charcoal Flavor Profiles

Canadian Maple: A very neutral wood flavor, similar to oak. Works especially well for mixing with smoking chips and chunks to introduce a variety of flavor profiles.

Brazilian Hardwood: Adds a mild, oaky flavor to foods, and works well with smoking chips and chunks for a variety of flavor profiles.

Oak and Hickory Hardwood: Moderate in profile, this blend adds a delicious live-fire flavor to foods. Pair with smoking chips and chunks for subtle flavor variations.



\$35.99

Item Code: 127013