



Flavor Bisquettes®

FLAVOR BY BRADLEY



Smoking Bisquettes – for any Barbecue, Grill or Smoker!

12 unique flavors and 4 different package sizes (12, 24, 48 and 120 pack) – Try them all!

For years now, Bradley has created world-class smokers, and has offered a wide array of smoke flavors for virtually anything that you want to smoke. Take your recipes to the next level and impress your family and friends with gourmet smoky flavors created in your smoker or on your grill.





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Bradley Flavor Bisquettes® are rendered from the finest hardwoods. Unlike wood chunks or sawdust, Bradley Flavor Bisquettes® are made to exacting standards using controlled pressures and densities, creating the best flavor possible.

Smoke produced by a Bradley Smoker™ and Bradley Flavor Bisquettes® is up to 4 times cleaner than smoke produced from loose chips burned in a pan or burn box. All this leads to better tasting results!

Wood Variety	Flavor Profile	12-Packs	24-Packs	48-Packs	120-Packs
Alder	Smooth, delicate, slightly sweet woody flavor.....	BTAL12	BTAL24	BTAL48	BTAL120
Apple	Light, sweet, delicate and fruity flavor.....	BTAP12	BTAP24	BTAP48	BTAP120
Cherry	Sweet delicate flavor		BTCH24	BTCH48	BTCH120
Hickory	Strong, hearty smoky flavor	BTHC12	BTHC24	BTHC48	BTHC120
Jim Beam*	Strong, rich flavor made from oak bourbon barrels.....	BTJB12	BTJB24	BTJB48	BTJB120
Maple	Sweet, subtle flavor.....		BTMP24	BTMP48	BTMP120
Mesquite	Strong, but sweeter and more delicate than hickory.....	BTMQ12	BTMQ24	BTMQ48	BTMQ120
Oak	Assertive, very versatile.....		BTOK24	BTOK48	BTOK120
Pacific Blend	Light, clean flavor		BTPB24	BTPB48	BTPB120
Pecan	Similar to hickory, but more subtle		BTPC24	BTPC48	BTPC120
Special Blend	Distinct but mild.....		BTSB24	BTSB48	BTSB120
Whiskey Oak	Strong, rich flavor made from oak whiskey barrels		BTWOSE24	BTWOSE48	BTWOSE120
Variety Pack	Contains Alder, Apple, Hickory, Maple and Mesquite				BT5FV120

*Jim Beam Bisquettes are not available in all regions.

Perfect for use in any
Smoker, Grill or Barbecue



1 Preheat your Barbecue or Grill



2 Place bisquettes directly on grill



3 Add food and cook

Add a great smoky taste to any food, easily, without foil packs or smoker boxes, and without the hassle of mixing wet and dry wood chips.

Simply place Bradley Smoking Bisquettes directly on the grill surface.

When they start to smoke, simply close the lid or door and let the smoke envelop and flavor your food.

www.smokeonyourgrill.com for more information.



Toll Free: 1-866-508-7514 • www.bradleysmoker.com • info@bradleysmoker.com

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