



100 % Natural Hardwood Lump charcoal bbq

DENVER, COLORADO, USA, April 18, 2016 /EINPresswire.com/ -- Kiln-fired and packaged in its natural lump shape, with no additives or chemicals-hardwood charcoal is easy to light, starting in only half the time of briquettes. It burns hot to seal in moisture, sear in flavors and reaches optimal cooking temperature in approximately 15 minutes-so you will be cooking in no time. It Burns at whatever rate and temperature that you allow. With [100 % Natural Hardwood Lump charcoal](#), you'll be glad to grill, light up the flavor of beef, chicken, fish or pork with less ash and less clean-up. However, it is very Important to know how to light up your grill. Lighter fluid will totally ruin the point of using hardwood as it is going to impart a gross, chemical flavor on anything you throw on the grate. Use a chimney starter to light up your grill, place a couple of lit fatwood sticks in the bottom area of the chimney starter, below the charcoal. After about 15 minutes the charcoal is ready to be dumped into the grill.

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