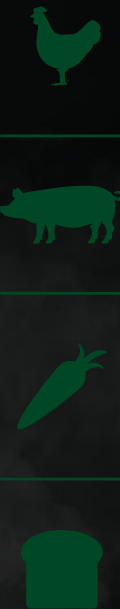


**MORE
SMOKE**

**BETTER
FLAVOR**

The 
Andersons®



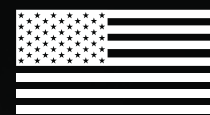
ALL-NATURAL CORN COB SMOKING PELLETS

APPLEWOOD

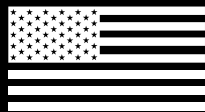


**MADE FROM CORN COB
A RENEWABLE RESOURCE**

NET WT. 15 LBS (6.80 KG)



Product of the U.S.A.



Product of the U.S.A.

The
Andersons[™]



ALL-NATURAL CORN COB SMOKING PELLETS

THE CORN COB DIFFERENCE

- ▶ Made from a plant-based, renewable material
- ▶ Sourced exclusively in the United States
- ▶ Delivers more smoke, resulting in better flavor
- ▶ Offers low ash content, requiring fewer cleanouts
- ▶ Contains no fillers or binding agents
- ▶ Does not require soaking before use

FLAVOR GUIDE

APPLEWOOD				
HICKORY				
MESQUITE				

STORAGE

Proper storage is key to optimal performance. Store indoors, in a sealed container. Remove pellets from cooking equipment if going unused for long periods of time.

PERFECT FOR USE WITH

Pellet Grills Gas Grills Campfire Grills
Electric Smokers Charcoal Grills Egg-Style Grills

WAYS TO USE

Fill pellet hopper or smoker box to desired capacity.

Sprinkle directly on hot coals.

Place baking pan on hot coals or grill grates; fill to 1/3 capacity; cover pan with foil; poke small holes in foil.

Fold large handful of pellets in foil and crimp edges; poke small holes in foil; place directly on coals or grill grates.

To maximize flavor when grilling with charcoal, wood chips, or wood pellets, add The Andersons Midwest Smokehouse Corn Cob Pellets at any ratio.

Corn cob pellets will produce more smoke than wood chips and pellets.

DO NOT SOAK IN WATER PRIOR TO USE.

**FOR GRILLING TIPS AND RECIPES, VISIT
ANDERSONSHOMEANDGARDEN.COM**

MANUFACTURED BY

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0 31865 32685 1

WARNING: NOT A FOOD PRODUCT. KEEP OUT OF REACH OF CHILDREN. DO NOT USE INDOORS.

WARNING: Using this product can expose you to chemicals including soot, which is known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to: www.P65Warnings.ca.gov.

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