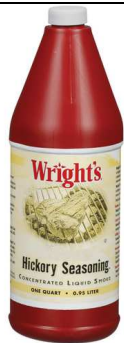


Liquid Smoke-Hickory 12 QT



PRODUCT DESCRIPTION

Seasoning, Hickory Liquid Smoke

Dilgard Item #
84115

Vendor Item #
540750

INGREDIENTS

Water 74%, Natural Hickory Smoke Concentrate 26%

Storage/Shelf Life

1460 days 40° F to 80 °F

Packaging Qty

12 qt

Piece Count

Varies

Product Benefits

- Wanna bring real hickory flavor to your beef, pork, poultry and seafood dishes? Liquid smoke makes it easy!
- Liquid Smoke is the "secret ingredient" your favorite restaurant has been keeping from you all these years. But now you can take their secret home—Just baste it on and mix it in your favorite sauce to bring out that real BBQ taste.
- Best of all, it's all natural—no sodium, preservatives, sugars or artificial colors. And it is more concentrated than any other liquid smoke on the market. At only 2 calories per tablespoon, it makes grilling guilt-free.

Preparation

Basting: To keep grilled and broiled foods moist, baste with a mixture of 3 tablespoons Wright's Natural Hickory Seasoning and 1/2 cup melted margarine. Use on beef, pork, poultry, fish, corn-on-the-cob, Italian bread.

A Spritz of Smoke: Keep a spray bottle filled with a mixture of Wright's Natural Hickory Seasoning and water to spray on foods while grilling, broiling or roasting.

Grilling: For slow cooking on the grill, place a foil pan filled with 1/3 cup Wright's Natural Hickory Seasoning and 2/3 cup water directly on hot briquettes, lava rocks or ceramic bricks. Add additional water as needed.

Gas Grilling: For added smoke flavor while gas grilling, spray lava rocks with Wright's Natural Hickory Seasoning before heating grill.

Microwaving: Add color and zesty hickory flavor to microwaved meats and poultry. Brush or spray Wright's Natural Hickory Seasoning on before cooking.

Quick Seafood Sauces: Stir 1/4 teaspoon Wright's Natural Hickory Seasoning into 1 cup tartar or cocktail sauce.

*Serving
Suggestions:*

Wright's can be used in marinades, sauces, soups and stews, and it can even change your gas grill into a charcoal barbecue.

Just pour some onto the lava rocks before you light it and WOW, what great hickory flavor! We like to call it "Wright's® On The Rocks"™.

Wright's