



Getting the most out of the Alderline Pure Charcoal

Alderwood Pure Charcoal is an excellent choice for a healthy and tasty meal!! Alderwood Charcoal is made from 100% natural wood - white alder. It has a low humidity content, therefore it ignites extremely well and is easy to use.

During the production of Alderwood Pure Charcoal, they are cleaning the forests and not felling them. White alder is a forest bush. It grows very fast and that is why it is great for producing lump wood charcoal and saving nature.

And don't forget to recycle the bag it came in.

It's time to take your barbecue to the next level!!!!

Many people will have their own way of barbecuing and we want you to continue doing it the way you enjoy.

This guide is to offer you tips on how to get the most out of your newfound barbecue companion.

The Barbecue

We see far too often people open the barbecue, throw some charcoal in, drench in lighter fluid, light the charcoal and then 30 minutes later.... hey presto!! Burnt burgers with a hint of fresh lighter fluid. Yuk!!

By doing a little bit of planning you will have the best, most succulent food you have ever cooked on the barbecue. From juicy burgers to tender chicken, by implementing the following steps you will be on the path to achieve the rank of Barbecue Master.



Step 1 - The Barbecue



When you look at your barbecue (depending on size) split the areas into 2 or 3 zones. The barbecue in the picture is 1 metre long. If I was using a round barbecue, I would split into two zones.

Zone 1 – This is where the charcoal will be, making this the hottest part of the barbecue.

Zone 2 – This will be hot enough to continue cooking but will offer a more gradual heat

Zone 3 – A warming or resting area.

By having the main heat source over one side of the barbecue it gives you more control over the temperature ranging from searing hot to warm.

For people using 2 zones, zone 3 is the one to remove.



Step 2 - The charcoal



Place in a pyramid shape using enough charcoal to offer an even covering in Zone 1. Place either paper balls or a small amount of fire-lighters in the fuel (for this I used 3 small fire lighters). Do **NOT** put any lighter fluid onto the charcoal. It will ruin the clean flavour that it offers.

This charcoal does not need an airflow underneath to burn. If you

have a grill at the bottom of the barbecue, I suggest removing this and closing any air vents. The charcoal you are now using has no impurities or chemicals and needs no assistance to burn.

Warning: If you have a strong air flow under the fuel it will burn very quickly.



Step 3 – Lighting the Barbecue

Once the firelighters/paper have burnt away, the flames will die down/disappear and you will notice that the charcoal produces minimal smoke. This is due to an extremely low moisture content. Do not be tempted to add more charcoal. You should be able to hear the charcoal beginning to crackle and notice red embers appearing within the fuel.

Now it's time to relax, pour yourself a drink and let nature do its work!



Step 4 - Getting Ready



After about 10 minutes the charcoal will begin to turn white. Spread the fuel to cover zone 1 and place your grill back on the barbecue and allow the grill to heat up.

Adding the grill at this point will prevent the food from sticking to the grill. The hotter the grill the better the sear on the food and the less the food will stick. If you have food that is sticking to the barbecue your grill is not hot enough.



Step 5 – The Magic

After about 15/20 minutes the charcoal should be ready to cook on. A simple way to check is to carefully hold your open palm over Zone 1 and if you can only hold it for a couple of seconds you are ready to start cooking.

WARNING: UNDER NO CIRCUMSTANCES SHOULD YOU TOUCH THE GRILL.

As you get a beautiful outside colour on the food, you can then move between Zone 1 and 2 to ensure an even cook throughout. Once the food is cooked, should it need to be rested, it can be moved to Zone 3.



Step 6 – Refuel

When the charcoal begins to lose heat and you feel it is not hot enough to cook on, carefully remove your grill and add several more pieces. Do not be tempted to add a completely new layer.



This fuel burns hot so simply add a handful or so to the embers and you will be ready to start cooking again in less than 5 minutes.



Thank you for taking the time to read this and I hope you enjoy Alderwood Charcoal. Should you need any more information please feel free to get in touch by visiting our website www.jwsholysmoke.co.uk