



# BRADLEY FLAVOR BISQUETTES®

**FOR ALL BRADLEY SMOKERS,  
AND ANY GRILL OR BARBECUE**





**14 unique flavors available in 3 different  
package sizes (24, 48, and 120 pack).**

For years now Bradley Smoker has created world-class smokers, and has offered a wide array of aromatic hardwood bisquettes for virtually anything 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 even on your grill.



# ITS ALL ABOUT FLAVOR

Bradley Flavor Bisquettes® are created from the finest hardwoods. Our Clean Smoke Technology ensures a pristine burning process, emitting absolutely no harmful pollutants, thus achieving a remarkable 100% clean burn. Unlike wood chunks or sawdust, these bisquettes are made to exacting standards using controlled pressure and density, creating the best smoked flavor possible. This means you get a steady stream of smoke, and better tasting results.

TYPE OF WOOD	FLAVOR PROFILE	24-PACKS	48-PACKS	120-PACKS
 Alder	Smooth, delicate, slightly sweet woody flavor	BTAL24	BTAL48	BTAL120
 Apple	Light, sweet, delicate and fruity flavor	BTAP24	BTAP48	BTAP120
 Cherry	Sweet delicate flavor	BTCH24	BTCH48	BTCH120
 Hickory	Strong, hearty, smoky flavor	BTHC24	BTHC48	BTHC120
 Hunter's Blend	Maple infused with rosemary, thyme, and black pepper	BTHB24	BTHB48	
 Maple	Sweet, subtle flavor	BTMP24	BTMP48	BTMP120
 Mesquite	Strong, but sweeter and more delicate than hickory	BTMQ24	BTMQ48	BTMQ120
 Oak	Assertive, very versatile	BTOK24	BTOK48	BTOK120
 Caribbean Blend	Allspice infused Mesquite	BTCB24	BTCB48	
 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
 Sage	Light, woody flavor with hints of lemon	BTSG24	BTSG48	
 Beer	Happy, toasty, citrusy	BTBR24	BTBR48	

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 Flavor 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.