



TRUE NORTH

SMOKEY EGGS

INGREDIENTS

Eggs

True North Wood Bits

INSTRUCTIONS

1. Hard-boil desired number of eggs. Refrigerate until cool and peel.
2. Place on top rack of smoker, and smoke for approximately 30 minutes using your favorite wood chips. (We like hickory).
3. Wrap eggs in plastic wrap or foil, and refrigerate until needed.
4. Smoked eggs can be used in a variety of dishes. Try slicing or dicing for salads, halving or quartering for Hors d'oeuvres, or eat as is.

MY NOTES

