



BUTCHER PAPER



Big Green Egg Butcher Paper is perfect for wrapping smoked meats at the end of the cooking period to prevent moisture loss, keeping the meat tender and juicy. The natural fibres allow the meat to breathe and develop a smoky flavour and crunchy bark. The paper will not fall apart when soaked in oil or food juices. Also butcher paper doesn't reflect heat like aluminium foil; this allows you to easily maintain consistent cooking temperatures

MAKES A GREAT PRESENTATION FOR SERVING YOUR **BIG GREEN EGG FAVOURITES**

- Doesn't reflect heat like aluminium foil
- Allows you to easily maintain consistent cooking temperatures
- Use after cooking to keep food moist and tender
- FDA approved, unbleached paper with no wax or coating to affect the flavour of the food
- 100% food-grade inks
- 22.8 m x 46 cm roll

Item code:

127471