

# ReliableParts

The House Of A Million Parts



**SMBAG-AL** Alder

**\$3.99**<sub>net</sub>

**SMBAG-HI** Hickory

**\$3.99**<sub>net</sub>

Prices subject to change 08/12/09

## *Smoker Bags*

- *For Oven, Grill or Campfire*
- *Available in Alder or Hickory.*
- *For use with Fish, Poultry, Beef, Pork, Vegetables and Game Meats.*
- *Easy to use instructions and recipes included in packaging.*

Endorsed by **Chef Emeril** and produced by our friends at **Cameron's Products**. These unique Smoker bags offer the easiest way to smoke fish, seafood, poultry, pork, lamb, beef, vegetables and fruit on the grill, in the oven or on the campfire any season of the year. The secret is the patented 3-ply design of the aluminum foil bag. With a separate bottom layer that contains the wood chips it keeps the smoke in the bag and a delicious and subtle smoky flavor to your food. The Smoker Bag keeps your food moist, making it easy to succeed in cooking a delicious smoked dish - and no mess clean-up makes it even easier.