

# Japanese *Sumi* Charcoal

Grilling enthusiasts agree – cooking with charcoal makes food taste better! A hot charcoal fire will quickly sear in juices for delicious grilled meat, poultry, fish and vegetables. This high quality Japanese *Sumi* charcoal is made from natural wood scraps and sawdust which is pressed into form and charcoalized. *Sumi* charcoal burns hot and is virtually smokeless. These natural briquettes have no chemical additives and don't give your food an unpleasant aftertaste.



## ■ Lighting Your Charcoal for Grilling

Never use lighter fluid or starter fluid to light Binchotan charcoal! It will impart an undesirable flavor to your food. Use one of the following common methods to light your charcoal:

- Liquid gel fuel packs
- Paraffin starter cubes
- Kitchen cooking torch
- Metal "charcoal chimney"
- Electric charcoal starter
- Wood fire lighter

## ■ Safety Tips

Do not leave lit charcoal unattended.

Always allow coals to die down completely before removing to a fireproof, metal container. Binchotan charcoal can spark when lighting or when adding charcoal to a fire. Do not put your face too close to the charcoal while igniting. Keep flammable material at a safe distance from your grill. Begin grilling when charcoal is completely lit.

Sprinkle salt on charcoal to help minimize sparking.

Store charcoal in a cool, dry place.

If charcoal gets wet, lay out flat to dry in an open area before re-storing.

Always burn charcoal outdoors in a well-ventilated area.

Never burn charcoal indoors.

Never burn charcoal inside tents, cars or campers.



**WARNING!!**  
**CARBON MONOXIDE HAZARD**



Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles or tents.