



How to Use the My Cocktail Smoker

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To build your cocktail, add ice and your favorite whiskey or cocktail recipe to the glass.

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Place the smoker chimney on top of the glass.

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If not already in place, insert the wire basket.

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Add a pinch of smoke chips to the basket.

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Light the torch up and away from the basket, then tip it down to light the chips. Let the chips smoke for approximately 45 seconds.

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Cover the smoker with wooden lid and let the smoke infuse your cocktail for 20-60 seconds. Remove the smoker chimney and enjoy your cocktail.

The amount of time you let the smoke infuse your cocktail depends on how much you want to change the flavor of your drink.

PRO TIP

Start with a shorter time and infuse more, if desired.

Note: Different types of wood not only offer different flavors but change different alcohols in various ways. For instance, this editor's favorite is a cherry wood chip used to infuse a bourbon drink. It makes most Whiskeys SMOOTH!! The best way to use your smoker is with friends and family.

Experiment and Experience the Fun.

Out of Chips?

Keep on Smokin' by ordering our Smoker Wood Chip Refill Kit



You will find these kits at:
www.mycocktailgenie.com
www.glassoasis.etsy.com
www.pinkcloudcrafting.etsy.com

