



## Using your Cocktail Smoker

Your cocktail smoker is a perfect way to add texture and depth to your drinks. To use, ensure the screen is inserted into the smoker. Place the smoker on top of your drink glass with the smoke chimney down into the glass. Add a pinch of fine wood chips into the screen. Using a butane torch (not supplied) light the chips and watch the smoke fill your glass. Leave on for as long as you desire. Remove the cocktail smoker and enjoy!

Small butane torches, also known as crème brûlée torches, can typically be found in most kitchen supply or hardware stores.

*Thank You,*

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