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Best lump charcoal for big green egg

We independently research, test, review, and recommend the best products—learn more about our process. If you buy something through our links, we may earn a commission. No summer party is complete without a backyard BBQ! When it's time to fire up your charcoal grill, you're going to need fuel to get it going, and in general, you're going to have to choose between briquette and lump charcoal. While briquette charcoal is commonly sold in stores, many grilling enthusiasts prefer lump charcoal, which is made by burning hardwood pieces in an airtight environment to remove moisture, sap, and more. The resulting charcoal makes for consistent fires that are easy to control. If you're ready to give this type of charcoal a try, here are the best lump charcoals to cook with on the grill. Final Verdict We chose the Jealous Devil All Natural Hardwood Lump Charcoal (view at Amazon) for the top spot due to its smooth, inoffensive flavor and how quickly and consistently it heats up. Plus, it doesn't spark as much as other products. If you're on a budget or are new to charcoal grilling, go for the Royal Oak All Natural Hardwood Lump Charcoal (view at Amazon). It's easy to light, burns hot, and produces a great smoky flavor. Make sure the lump charcoal is made of hardwood that was sourced sustainably. In terms of quality, good lump charcoal is composed of hardwood with no fillers, additives, or binders. There also shouldn't be a lot of sparks. A bag of lump charcoal typically consists of a mixture of hardwoods (usually oak, beech, and ash) as opposed to one species. But different hardwood species provide distinct flavor profiles. Lighter woods, such as maple, impart a sweeter flavor, which is better for cooking white meat. Darker woods (oak and hickory) impart a stronger flavor that's ideal for red meat. Remember that it's difficult to find single-species lumps; you'll usually find them in the form of briquettes. Each species of hardwood lump charcoal burns at different temperatures. For example, apple burns at 1190 degrees, while maple burns at 1200. This means you'll have to vent your fire differently depending on the makeup of your charcoal, so take this into account. High-quality bags of lump charcoal will have mostly large, uniform wood-shaped pieces; the larger they are, the longer and hotter they burn. Also, be mindful of the amount of charcoal dust at the bottom of the bag; these are useless for grilling and can cause excessive sparking. There are several methods you can use to light lump charcoal for your grill. Perhaps the easiest option is using a charcoal chimney, which uses crumpled newspaper to get the charcoal going. However, other options include stacking the charcoal in a pyramid, using lighter fluid to start the fire, or employing an electric charcoal starter. Lump charcoal tends to burn hotter and faster than charcoal briquettes, but the exact burn time will vary depending on how you're cooking. On an open grill, you'll likely get around 45 minutes to an hour of burn time with lump charcoal, but the fuel may last significantly longer in a closed smoker. Chimney starters are a handy tool when it comes to lighting charcoal, and they're surprisingly easy to use. All you have to do is place a few pieces of crumpled newspaper or lighter cubes underneath the chimney, then put charcoal inside the metal tube. Light the newspaper on fire with a lighter, then leave the chimney to work its magic. In about ten minutes, your charcoal will be lit, and you can transfer it into your grill for cooking. When it comes to charcoal-grilled burgers and home-smoked bacon, you can bet The Spruce Eats writer and cookbook author Donna Currie knows her stuff. Check out reviews on two charcoal-burning products she's tested for us that got high marks: the Char-Griller AKORN Kamado Charcoal Grill and the Weber Smokey Mountain 18-Inch Smoker. *This post may contain affiliate links. Please see my disclosure to learn more. That Big Green Egg grill was probably one of the best investments you made in a long time. You saved and you researched to decide just which one you wanted to invest in. But now, you need charcoal! You can't always use just any charcoal with this type of grill and you need some options. When working with the Big Green Egg, lump charcoal is one of the better options to use. There are a lot of things that go into creating lump charcoal and therefore there are certain things to consider when you are trying to pick out the best one. What is the best lump charcoal for Big Green Egg? You want something that doesn't have extra chemicals and will heat up quickly and burn quite hot in the process. We prefer premium, all-natural materials as well. In this guide, we will share with you our favorite options for the 7 best lump charcoals for Big Green Egg. Not just any lump charcoal will do and we carefully scoured the options to find the very best ones to share with you! Keep reading to learn about the 7 best lump charcoals for Big Green Egg. Best Lump Charcoal for Big Green Egg: What to Choose You would think that all lump charcoals would be great considering that they are typically made with wood to keep the product natural. The truth is though that much like any other product out there, some are just not as good as others. We've put together a few tips to help you understand what you may want to pay attention to as you look at your options and make a selection. Lump Charcoal Vs. Briquettes There is a common debate as to whether it's better to use briquettes or lump charcoal. The preference really is solely up to you, but when it comes to grilling with the Big Green Egg, you will notice that briquettes simply don't burn hot enough or long enough most of the time. For using the Big Green Egg, most cooks prefer lump charcoal for a number of reasons. One of those primary reasons is that lump charcoal burns hotter without producing excessive smoke and ash in the process. Additionally, you can more easily adjust your temperatures when you use lump charcoal. It also tends to burn longer so you are less likely to need to replenish it as often or as much during your cooking process. Lump charcoal is a favorite among BBQ lovers and entrepreneurs. It doesn't typically alter the flavors of your food, aside from that smoky flavor it should give. There are no chemicals to be concerned about seeping into your food either if you choose your lump charcoal carefully. Lump charcoal typically comes from natural hardwoods, although there are options out there that have additives and fillers so pay attention to this. On the downside, lump charcoal can get pricy really fast. Briquettes tend to be more affordable and sometimes easier to find if you're purchasing from a local store. While lump charcoal always has a size description, these sizes can often be inconsistent and unreliable as well. Ingredients Look at the composition of the lump charcoal first and foremost. You will want to look for natural ingredients that don't contain added chemicals. The ingredients make a significant difference. If you choose lump charcoal that is cheaply made and not all-natural, you might find an aroma emits from the charcoal that isn't very fun. You might even notice an odd flavor to your food from the chemicals added. Yuck! Sizes You will want your lump charcoal to be a decent size. It doesn't need to be huge but you also don't want it to be super small. That could cause it to become crumbly and literally just turn to dust rather than do what it is designed to do. Heats Quickly Our final recommendation is to look for lump charcoal that will light easily and will heat up quickly. So many charcoal options take what seems like forever to get hot. This doesn't have to be the case with lump charcoal if you choose carefully. The 7 Best Lump Charcoals Now, it's time to take a look at the best options. Take into consideration the tips and information we've already shared as you peruse the lump charcoals that we've picked out for you below. All of these lump charcoals are made with all-natural material and will work great in your grill, so check them out. There are several really great options here to choose from. Below, you will find detailed reviews of the 7 best lump charcoals for Big Green Egg. 1. Jealous Devil All-Natural Hardwood Lump Charcoal Check Current Price on Amazon Across the board, we think you will find that this option is a fan favorite. They do have several different sizes and packaging options so you can get what you need. Jealous Devils is an all-natural hardwood lump charcoal that comes in extra-large lumps. They are the perfect size for Big Green Egg and they won't crumble or fall apart easily. They are pure and free of chemicals and they get incredibly hot when they are heated up. These come in a bag that is re-sealable as well as waterproof so you never have to worry about your charcoal going bad. The charcoal comes from South American hardwoods and there are absolutely no fillers, chemicals, or scrap material added to them. Pros: Provide a superior burn with twice the cooking powerThe flavor is pure and mildBag is waterproof and re-sealableAll-natural with no chemicals or fillers addedMultiple sizes to choose fromCons: The packaging is rad, but charcoal dust may get all over the place.2. Royal Oak 100% Hardwood Lump Charcoal Check Current Price on Amazon Royal Oak makes a really great runner up option in our list of the best lump charcoals for Big Green Egg. This is another highly-rated option across the board and certainly a fan favorite. It's designed to be compatible with any grill, specifically ceramic or kamado-style grills. This lump charcoal is all-natural and it is made from oak, hickory, maple, and walnut so you get a blend of smoky flavors that is very unique. The lumps come in a natural lump shape and there are no chemicals added to them at all. These burn hotter and burn for long periods of time. They also heat up quickly and are usually ready for you to cook within about 15 minutes of heating time. This product is made in the USA as well. Pros: Combination of wood types No chemical additivesA natural lump size and styleBurns hot and fastPerfect for any type of grill operationCons: Traces of rocks may wind up in your charcoal. While these are still natural, they are not charcoal lumps. 3. Rockwood All-Natural Hardwood Lump Charcoal Check Current Price on Amazon Do you want just one bag or would you the ability to purchase 6 bags and have plenty on hand? Either way, this is a great choice. This lump charcoal from Rockwood is made of 100% Missouri hardwood. It includes oak, hickory, maple, and pecan mixes so you get full flavors all around. This lump charcoal boasts bold and flavorful food that will be juicier and more delicious just from using the charcoal. The charcoal is slow-burning so that the lumps last longer before having to be replenished. At the same time, it burns hotter and heats up faster than many other options out there. Even the bags are made with environmentally-friendly materials so how can you possibly beat that! Pros: Unique, natural shapes for optimal performanceMade strictly from hardwood (harvested in Missouri)All-natural, renewable materials with no tree harvesting involvedRanked #1 on a consumer boardAvailable in bulk quantitiesCons: The charcoal tends to smoke quite a bit and pop as wellThe charcoal burns more quickly overall than competitors4. Fogo Premium Oak Lump Charcoal Check Current Price on Amazon If you tend to look for the premium option, look no further than this premium lump charcoal from Fogo. This comes in a 35-pound bag. Fogo's hardwood lump charcoal is all-natural and is made 100% from hardwood as well. This is a highly recommended option for kamado-style grills like the Big Green Egg. The pieces are large so you don't have to worry about them falling apart or falling. This hardwood lump charcoal lights quickly and heats up fast! It will burn for quite some time so you won't have to refill or worry about running out. This is made with a single ingredient, which is oak hardwood. There is nothing else added and no chemicals or fillers either. Another top choice for grillers, you can't go wrong with this one. Pros: Large, natural piecesLights quickly and burns for a long timeMade from oak hardwood with no fillersPremium product lump charcoalPerfect for grills like the Big Green EggCons: This charcoal is best for hot and fast grilling. Things that are slow-cooked may pick up an odd flavor.5. Harder Charcoal 100% Natural Lump Charcoal Check Current Price on Amazon Harder Charcoal is a restaurant style lump charcoal and it is pretty awesome by design. This lump charcoal is extra-large in size and is made with all-natural hardwood. Harder Charcoal offers multiple sizing options as well. This is a unique style of wood that comes directly from Quebracho wood. This wood is often known as "ax breaker" wood because of its sturdy nature. This means your lumps won't just fall apart. This lump charcoal is highly recommended for egg grills and ceramic cookers because it is designed to burn a long time without a ton of extra smoke or sparks. They are able to make this charcoal without cutting down living trees as well. Pros: Made with all-natural ingredientsDesigned to burn hot and long without excessive smokingMade with a unique wood, Quebracho woodHighly recommended option for ceramic grillsRestaurant quality lump charcoalCons: The size of the pieces is slightly inconsistent.The charcoal flavor is fairly strong and you may notice a difference. (Though it's fine if you like a charcoal flavor).6. Kamado Joe Big Block Lump Charcoal Check Current Amazon Price Big Block Charcoal is a really good option. It was designed by the brand Kamado Joe, so it was specifically made to work in ceramic grills like the Big Green Egg. It is exceptional quality and for that reason, it can also be really hard to find in stock. It's a good, reliable choice if you can find it. This bag is full of 100% all-natural lump charcoal. This charcoal can burn for a superior length of time, potentially up to 27 hours! This is one of the longest burning lump charcoals out there. You can also reuse the charcoal several times as well. This is made from a hardwood blend that includes Mistal, Guayaibi, Guayacan, and White Quebracho. It burns hot and it also lights really easily as well. The lumps are extra-large so you won't have to worry about dust and crumbling. Pros: Extra-large lumps of charcoalDesigned specifically for ceramic grills like Big Green EggMade with a premium blend of hardwoods100% natural wood only with no chemicals and fillersBurns for up to 27 hours and can be reused as wellCons: There are a lot of smaller chips mixed into the bag so it is not all big blocks.7. Cowboy Brand Lump Charcoal Check Current Price on Amazon Our final option is another great choice to leave you with. This option from Cowboy is a well-made lump charcoal that is highly-rated across the board. It has a lot of great qualities and is reliable for using in grills like the Big Green Egg as well. This lump charcoal is made with 100% all-natural hardwood, although it is not clear exactly what hardwood is used or if it is a blend of multiple woods. The company boasts that you won't have to worry about strong flavors to your food that are just wrong. You can light it easily and it burns hot and fast. The lump charcoal is environmentally sustainable. It is made entirely from renewable sources. This wood is designed to re-create cowboy history when food was cooked over an open flame. Pros: Does not leave behind a heavy charcoal flavorWell-made lump charcoal optionAll-natural hardwood with no chemicalsLights easily and burns quicklyEnvironmentally sustainable materialsCons: The lump sizes are not very consistent.It puts off a strange odor while burningConclusion If you're ready to get your grill on, it's time to sort through the options and find reliable lump charcoal that you can use for your Big Green Egg. Here's a tip, if you have a similar style of grill from another brand, you can still rely on any of these options to come through for you and get that delicious BBQ food in no time! Happy grilling! Which lump charcoal do you plan to try first? Up Next: 5 Best Grill Brushes for Traeger Grills

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