



**GRILL MASTERS
SUPPLY**

GRILLS, SMOKERS, PELLETS, RUBS, SPICES,
ACCESSORIES, OUTDOOR KITCHENS

Grilled S'mores

Ingredients

Graham crackers

Large marshmallows

Chocolate bars (milk, dark, or white)

Optional add-ons:

Peanut butter cups

Caramel squares

Sliced strawberries or bananas

Nutella or peanut butter

Sea salt sprinkle

Instructions

1. Preheat the Grill

- Heat your grill to medium-low (around 350°F).
- If using a charcoal grill, let coals settle to a low ember heat.

2. Prep Your S'mores

- Break graham crackers into squares.
- Place chocolate on one cracker.
- Top with a marshmallow OR put marshmallow on a skewer to toast separately.

3. Grill Method Options

A) Foil Pack Method (melty + gooey)

- Assemble s'more (cracker + chocolate + marshmallow + top cracker).
- Wrap in foil.
- Place on grill for 3–4 minutes, flipping halfway.
- Unwrap & enjoy!

B) Open Grill Toast (campfire style)

- Put marshmallows on skewers.
- Hold over grill grate, toasting for 1–2 minutes, turning until golden.
- Sandwich between crackers + chocolate.

Tips

- Use thick chocolate squares — they melt better on the grill than thin bar pieces.
- Want extra gooey? Add a spoonful of Nutella before sealing.
- Sprinkle a tiny bit of sea salt for a gourmet twist.
- Substitute cookies for graham crackers (Biscoff, chocolate-chip, or shortbread = amazing).