

SMOKING WOODS

The addition of wood smoke to meats or even vegetables is what gives barbecue its distinguishing flavor.

ALDER - A very delicate wood with a subtle sweet flavor. Commonly used to smoke salmon, but it goes well with most fish, pork, poultry and light-meat game birds.

APPLE - A very mild smoke with a subtle sweet, fruity flavor. This wood is ideal for poultry, beef, pork (especially ham), game birds, lamb and some seafood.

BEECHNUT - Produces a mild, somewhat delicate flavor. Since it is a hardwood, it burns longer for smoking.

CHERRY - Burns with a mild smoke but imparts a rich sweetness that's a good match for most foods. Commonly combined with hickory and/or oak.

GOURMET BLEND - A unique blend of Hickory, Apple, Sassafras and Wild Cherry. Great on beef, pork, poultry, fish, and game.

GRAPE - A tart, fruity flavor that works well with poultry, small game birds, lamb, pork and sausage. Use this wood sparingly.

HICKORY - Imparts a sweet, yet strong bacon-flavor that works with just about all meat cuts, but it's especially popular with pork and ribs.

WHISKEY CHIPS - These are made from 100% charred white oak aging barrels. A strong, sweet smoke flavor with a tang.

MAPLE - Sugar Maple has a smoky, mellow and slightly sweet taste. Good with pork, poultry, cheese, and small game birds.

MESQUITE - A strong and earthy flavor that is ideal for most red and dark meats, and is one of the hottest burning woods.

OAK - Assertive but pleasant with a smooth mellow smoke, Oak is great for all types of meats, especially beef. Perfect for briskets.

PEACH - A sweet, fruity flavor that's similar to other fruit wood. Great when grilling pork, poultry and small game birds.

PEAR - Similar to peach, pear wood smokes a light, sweet and fruity flavor that works with pork, poultry and small game birds.

PECAN - A subtle richness that is somewhat nutty in flavor and described as a mellower form of Hickory. Works well on all meats.

PERSIMMON - Exotic, distinctive smoking wood from the Ozarks. Some Ozarkians won't use anything else.

SASSAFRAS - Pungent and sweet, this wood gives beef, pork or game a rich aroma.

SUGAR MAPLE - A sweet, mild smoke, that works well with pork, poultry and even veggies. Great with ham.

SWEETWOOD BLEND - A wonderful mix of apple, cherry, peach, pear, and maple that gives any type of meat a great flavor.

WHITE CEDAR - The slightly spicy flavor works well with the natural sweetness of honey, apricot, or onion.

