

Smoking Chart:

Ash - A fast burner with a light distinctive flavor. Pair with Fish & Red Meats.

Apple - Mild, slightly sweet but also dense, fruity smoke flavor. Pair with Beef, Poultry, Game Birds, Pork

Grape - A nice sweet fruity smoke a bit more pungent than Apple. Best used on pork, chicken, turkey or even fish.

Hickory - Smoky, Bacon-like flavor. Pair with Pork, Poultry, Beef, Wild Game

Maple - Mildly smoky, somewhat sweet flavor. Pair with Poultry, Vegetables & Ham

Mulberry - A mild smoke with a sweet, tangy, blackberry-like flavor. Good with Beef, Poultry, Game Birds & Pork

Oak - An assertive but pleasing flavor; sometimes a little acidic; blends well with sweeter woods. Pair with Beef (particularly brisket), Poultry & Pork

Pecan - Rich & more subtle than hickory, but similar in taste; burns cool, so ideal for very low heat smoking. Pair with Pork, Poultry, Lamb & Fish

Wild Black Cherry - Slightly sweet, fruity smoke flavor. Pair with Poultry, Game Birds & Pork

