

SMOKING WOOD GUIDE

This guide to smoking wood types has been developed by Natural Smoke – Smoking and BBQ products in conjunction with the Smoky Pastures BBQ team. Please use this as a tool to get the best pairing of your choice of wood smoke with the meat you are cooking.



GOOD
 EXCELLENT
 ★ MILD
 ★★ MEDIUM
 ★★★ STRONG

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WOOD	POULTRY	BEEF	PORK	LAMB	SEAFOOD	FLAVOUR STRENGTH	NOTES
APPLE						★	A light, easy going smoke with good burn time. Compliments anything with addition of a very mild flavour
APRICOT						★	Easy going, sweet and mild smoke. Burns well and good for all length cooks, best with white meats
AUSSIE OAK (MESSMATE)						★★	Very dense wood, smokes for a long time, really nice flavour, almost like popcorn or roasted nuts, one of the most versatile smoking woods
BLACK WATTLE						★★★★	Great for really long cooks, has a very dense structure and long burn time. Flavour profile is rich and smoky but not bitter
BOURBON BARREL OAK						★★	Chunks of oak wood used to mature bourbon give a sweet and familiar aroma when burning. Similar to wine barrel oak, but with it's own unique smoothness.
CHERRY						★	Great all-rounder, very popular, distinct sweet smoke. Also adds some excellent mahogany colour
IRONBARK						★★★★	Very dense wood, great for long cooks or as a heat source. Very bold smoke flavour, can be overpowering
NECTARINE						★	Slightly stronger than some of the other fruit woods, still goes very well with white meats and has a good burn time
OAK (WINE BARREL)						★★	Moderate burn time, lovely smell of wine, good quality wood provides ample smoke and flavour. Small pieces well suited to short cooks
OLIVE						★★	Unique, enjoyable smoke flavour, not too overpowering, good with white meat. Fantastic in any Mediterranean flavoured recipes
PEACH						★	Like most fruit woods, very nice on white meats, smokes very well with a medium burn time and mild, sweet smell
PECAN						★	A mild smoke with a nutty flavour, Pecan is a versatile all-rounder with a medium burn time, related to Hickory
PLUM						★	Very light smoke with a medium burn time. Great companion to white meat and will produce a nice, distinct smoke ring
RED GUM						★★★★	Very dense hardwood, strong smoke flavour, excellent fuel source with long burn time
SUGAR GUM						★★	Dense wood, long burn time with sweet smelling smoke, great flavour. Use in small amounts otherwise it can be overpowering

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