



THE OUTDOOR HOME

Insider's Club

SMOKING WOOD FLAVOR CHART



ALDER A delicate wood with a subtle sweet flavor. Goes well with most fish, poultry, light-meat game birds, and veggies.

APPLE Very mild smoke with a fruity flavor but strongest of all the fruit woods. Works with anything but especially good on pork.

BEECHNUT Strongest flavor of all the nut woods with an impact that builds with time. If you enjoy hickory or pecan, beechnut is a must try.

CHERRY Burns with a mild smoke, imparts a rich sweetness and gives a rosy appearance to meats. Especially good on pork and beef.

PRO-BLEND Our unique blend of Apple and Hickory for the perfect mix of mild fruit and wood-kissed smoked. Great with everything!

GRAPE A tart, fruity flavor that works well with poultry, small game birds and lamb. 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 barrels used for aging whiskey. A strong, sweet smoke flavor with tang.

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

MULBERRY A mild smoke with a sweet, tangy, blackberry-like flavor. This makes it ideal for fish, poultry, wild game, and pork.

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 poultry and small game.

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

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

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

SASSAFRAS Pungent and sweet, this wood gives beef, pork or game a rich aroma. Give your next steak some punch with this wood.

SUGAR MAPLE Sugar Maple has a smoky, mellow, and slightly sweet taste that's good with pork, poultry, cheese, and small game birds.

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

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

ALDER			●	●	●
APPLE	●		●	●	●
BEECHNUT	●	●	●		
CHERRY	●	●	●		
PRO-BLEND	●	●	●	●	●
GRAPE			●		●
HICKORY	●	●			●
WHISKEY CHIPS	●	●	●		
MESQUITE		●	●		●
MULBERRY	●		●	●	●
OAK	●	●	●		
PEACH			●	●	
PEAR	●		●	●	
PECAN	●	●	●		●
PERSIMMON		●	●	●	●
SASSAFRAS	●	●			
SUGAR MAPLE	●		●	●	●
SWEETWOOD BLEND			●	●	
WHITE CEDAR			●	●	●