

FOOD SMOKING WOODS CHART

Hickory - Pungent, smoky, bacon-like flavor. - Pork, chicken, beef, wild game, cheeses.

Pecan - Rich and more subtle than hickory, but similar in taste. Burns cool, so ideal for very low heat smoking. - Pork, chicken, lamb, fish, cheeses.

Mesquite - Sweeter, more delicate flavor than hickory. Tends to burn hot, so use carefully. - Most meats, especially beef. Most vegetables.

Alder - Delicate flavor that enhances lighter meats. - Salmon, swordfish, sturgeon, other fish. Also good with chicken and pork.

Oak - Forthright but pleasant flavor. Blends well with a variety of textures and flavors. - Beef (particularly brisket), poultry, pork.

Maple - Mildly smoky, somewhat sweet flavor. Try mixing maple with corncobs for ham or bacon. - Poultry, vegetables, ham.

Cherry - Slightly sweet, fruity smoke flavor. - Poultry, game birds, pork.

Apple - Slightly sweet but denser, fruity smoke flavor. - Beef, poultry, game birds, pork (particularly ham).

Peach or Pear - Slightly sweet, woody flavor. - Poultry, game birds, pork.

Grape vines - Aromatic, similar to fruit woods. - Turkey, chicken, beef.

Wine barrel chips - Wine and oak flavors. A flavorful novelty that smells wonderful, too. - Beef, turkey, chicken, cheeses.

Seaweed - Tangy and smoky flavors. (Wash and dry in sun before use.) - Lobster, crab, shrimp, mussels, clams.

Herbs & spices (bay leaves, rosemary, garlic, mint, orange or lemon peels, whole nutmeg, cinnamon sticks, and others)

Vary from spicy (bay leaves or garlic) to sweet (other seasonings), delicate to mild. Generally, herbs and spices with higher oil content will provide stronger flavoring. Soak branches and stems in water before adding to fire. They burn quickly, so you may need to replenish often.

Vegetables, cheeses, and a variety of small pieces of meat (lighter and thin-cut meats, fish steaks and fillets, and kabobs).