

# Smokewood Flavor Profiles

## Using Hardwoods for Smoking Meat

Choosing the right type of smokewood is an important decision each time you barbecue. Each wood imparts its own unique flavor. It's also true that certain woods are commonly associated with and go better with certain kinds of meat. The rule of thumb is to use "heavier" hardwoods like oak and hickory for smoking "heavier" meats like beef and pork, especially if they're heavily seasoned or sauced. Use "lighter", sweeter hardwoods like maple or fruit woods for smoking "lighter" meats like poultry and seafood or vegetables.

<b>Alder</b>	An excellent, all-around smokewood. Delicate, sweet and mild. Great for fish and poultry. It's not a local wood, so we don't carry it.
<b>Ash</b>	A light, unique smoke. Good for fish and red meat. It burns quickly.
<b>Apple</b>	Slightly sweet, mellow, fruity smoke flavor. A good choice for lamb, pork, and poultry. Tends to nicely darken poultry skin.
<b>Apricot</b>	Mild and sweet. Good for all meats.
<b>Beech</b>	Mild smoke. Good with meat and seafood.
<b>Birch</b>	Mild and sweet. Goes well with pork, poultry and fish. Sweet birch is particularly good. Remove the bark on white birch before using.
<b>Cherry</b>	Slightly sweet, fruity smoke that's great with beef, pork and poultry. One of the most versatile smokewoods. A mild smoke that gives a rosy tint to light-colored meats.
<b>Chestnut</b>	Slightly sweet and nutty. A medium smoke flavor good with most meats. It is not common and so is underrated as a smokewood.
<b>Dogwood</b>	A dense, good burning wood good for cooking. It produces a mild, fairly neutral smoke, making it very versatile.
<b>Grapevine</b>	Very tart, rich and fruity. Good with poultry, red meats, game and lamb.
<b>Hican</b>	This is a hybrid of hickory and pecan, which are cousins, so the smoke will be somewhere between the two.

<b>Hickory</b>	Strong, bold, bacon-y flavor. This great flavor works well with pork, ribs, ham and beef. Often mixed with lighter woods to tone down the pungent sharp notes. Gives food a rich, dark, mahogany color.
<b>Maple</b>	Mildly smoky, somewhat sweet flavor. Maple adds a subtle flavor that enhances the taste of poultry, ham, cheese, small game birds and even vegetables. Wonderful for smoked turkey!
<b>Mesquite</b>	One of the strongest smokewood flavors. It is spicy, harsh and slightly bitter. It burns hot and fast and so is good for grilling not for long periods of smoking. It's not a local wood, so we don't carry it.
<b>Mulberry</b>	A mild smoke with a sweet, tangy, blackberry-like flavor. Good with beef, poultry, game birds and pork (particularly ham). Underrated.
<b>Oak</b>	Perhaps the most versatile of the smokewoods. Not as strong as hickory, but not as light as apple. Good with red meat, pork, chicken, lamb, sausages, and big game. It's a classic with beef brisket. Gives food a beautiful, deep, golden-brown finish.
<b>Peach</b>	Mild, slightly sweet, woody flavor. You can't go wrong with peach. It's good on all meats, and great on most white or pink meats, including chicken, turkey, pork and fish.
<b>Pear</b>	A nice, subtle earthy flavor. Slightly sweet and woody. Good on poultry, game birds and pork.
<b>Pecan</b>	Sweet, mild and nutty flavor. Tasty with a subtle character. An all-around superior smokewood. Good for most meats.
<b>Plum</b>	The flavor is mild and sweet. Good on all meats, and great on most white or pink meats, including chicken, turkey, pork and fish.
<b>Sassafras</b>	A mild, musky, sweet smoke with a root beer aftertaste. Especially good on beef, pork and poultry.
<b>Spicebush</b>	A nice, sweet spice smoke. The wood is wonderful, but in very small supply so we use it in smokewood blends.
<b>Walnut</b>	An intense smoke that is slightly bitter like walnuts. Very heavy flavor. Usually mixed with lighter woods like apple or pear to tone it down. Best with red meat and game.