











	Species	Smoke	Burn Temp.	Meat
	Apple	Medium	High	Apple wood gives off a mild sweet and fruity flavor. Goes really well with pork, especially ham. Also works great with game bird and lamb
	Cherry	Medium	Medium	Cherry goes well with all meats but is exceptional when used with poultry. Cherry wood smoke gives off a nice mild fruity flavor
	Hickory	Strong	High	Hickory, the versatile choice. Taste profile includes a sweet, savory and hearty and bacon flavor. Goes best with: Larger cuts of ribs and pork shoulders, as well as almost all red meat and poultry.
	Mesquite	Strongest	Very High	Mesquite is a hardy wood that packs intense flavor. Mesquite has a long history in authentic Texas BBQ. This hardwood burns fast and gives off a nice twangy flavor profile that is the hallmark of Texas BBQ flavor that goes back generations. Best when used with red meat, duck lamb & poultry.
	Oak	Medium	High	Oak is the quintessential go-to for smoking meat. It is a great place to start if you are a newbie to smoking. It will lend a medium to strong flavor that is seldom overpowering. Oak Goes best with: Lamb, beef, brisket and sausage.
	Pecan	Strong	High	Pecan has a flavor profile similar to that of Hickory, though it's not as strong. Pecan will bring a sweet and mild flavor to your food, making it a great all around wood to use with almost anything. Goes great with beef, poultry and pork.
	Post Oak	Medium	High	Post Oak, another Texas BBQ favorite. Great for those low and slow cooks, Post Oak has a generally mild flavor profile. You cannot go wrong using Post Oak to bring that Brisket to perfection. Post Oak like all Oak species goes well with almost any meat.
	White Oak	Medium	High	White Oak works well with just about any meat you can throw on it, slightly more mild than Red Oak. White Oak is a favorite for low and slow cooks. This wood is perfect to use on its own but also makes a great base wood for mixing other stronger flavored woods with it.
	Maple	Medium	High	Maple is a wonderful wood to smoke poultry and amazing on Ham. Maple provides a slight sweet taste to meat. Maple is also a great wood to add flavor to grilled vegetables and to smoke various types of cheese.
	Cedar Planks	N/A	N/A	Cedar planks, mostly used to cook salmon but works great with other fish as well.

\* Information is subjective and should only be used as a guide. Individual opinions may vary.