



Types of Fuel Recommended for Smoker Cooker Fire Box

Barbecue woods in great flavors will enhance your outdoor cooking experience.

Woods in:

- Chips
- Chunks
- Split Wood
- Natural Lump Charcoal

Wood	Wood Flavors	Foods
Alder	Light, delicate, slightly sweet <u>Found in</u> Red Alder - west coast North America Black Alder - Europe	Excellent with Fish such as salmon Great with Chicken and Pork
Almond	Nutty and sweet Native to Mediterranean & Middle East Also found in California	All meats
Apple	Mild and mellow, Light, fruity, sweet aroma Mixes well with Oak and Cherry woods. usapple.org Found in: CA, CT, MD, MI, MN, NY, NJ, OH, PA, VT, VI, WA, New England	Commonly used with Pork and Poultry Also used with Beef, chicken and wild fowl.
Apricot	Mild and sweet	Most meats
Ash	Distinctive flavor Burns FAST Eastern, Western and Southwestern North America Europe, North Africa, Southwest Asia	Fish and Red Meats



Birch	Native to North America, Asia	
Cherry	<p>mild, fruity flavor</p> <p>Tastes amazing with Hickory Great when mixed with Oak and Apple.</p> <p>Northern Hemisphere Sweet Cherries, Sour Cherries and Tart Cherries</p> <p>Black Cherry - eastern North America Pin Cherry - northern regions of North America</p>	Excellent with Chicken, turkey and ham
Citrus	Orange, Lemon, Grapefruit, Limes	
Flavored Woods Whisky Barrels	Whisky, bourbon, and oak flavors	Anything
Flavored Woods Wine Barrels	Wine and oak flavors	Beef, Chicken, Turkey
Grape Vines	Aromatic similar to fruit woods	Turkey, Chicken, Beef
Guava	Semi-sweet	Beef, Fish, Lamb, Poultry, and Pork
Hickory	<p>Weak, savory, smoky, bacon-like flavor. Most popular Smoked Wood. Great when mixed with Oak.</p> <p>Can have a bitter flavor if cooked too much</p>	<p>Larger cuts or ribs and pork shoulder.</p> <p>All red meat and poultry as well.</p>
Maple	Mild, slightly sweet, smoky flavor	Ham, Poultry, pork, and game fowl, Vegetables
Mesquite	Sweet, delicate smoky flavor	Beef, most meats, most vegetables
Oak	<p>Medium smoky flavor. Mixes well with Apple, Cherry and Hickory.</p> <p>Red Oak Southern Red Oak Scarlet Oak Pin Oak Shumard Oak eastern black oak White Oak</p>	<p>Popular with all meats.</p> <p>Lamb, beef, brisket and sausage</p>
Red Oak	<p>north eastern USA As far south as Georgia State Tree of NJ</p>	



Peach	Slightly sweet woody Peach trees can grow in USDA Zones 5 to 8, but do especially well in Zones 6 and 7.	Poultry, Pork
Pear	Slightly sweet woody	Poultry, Pork
Pecan	Rich, sweet, nutty flavor	Briskets, roasts, ribs
Sassafras	Mild, musky, sweet like root beer	Beef, Pork and Poultry
Seaweed	Tangy, spicy flavors. Remove salt; wash and air dry http://fireitup.typepad.com/fire-it-up/2009/08/grilled-seaweed.html	Commonly used with New England Clambakes; Lobsters, crab, shrimp mussels, clam
Walnut (Black)	Strong, slightly bitter. Mixes well with fruit and nut woods. Arizona Black Walnut (AZ, NM, OK, TX, UT) Black Walnut (North America) Brazilian Walnut (Argentina and Bolivia) Butternut (Eastern North America) California Black Walnut (CA) English Walnut (Europe & Asia) Texas Black Walnut (KA, NM, OK, TX)	Red meats and game

Pro tip: “I use 2/3 pecan and 1/3 hickory for butts, chicken, fresh sausage, and tri tip. For me, cooking at 250' is a perfect temp and is very easy to maintain on the Langs. I do use some cherry wood with ribs when I have it on hand”

FAQ

Forms of Wood – your smoker cooker can handle kindle wood, wood logs, slabs of wood, chunk, chips and wood pellets. A hard wood in a chip form will burn hot and fast whereas larger chunks or logs will last longer.

Where to Buy – Local or fallen backyard trees. Local hardware stores. You can even buy online, search for barbecue wood or specialty wood types, wood chunks or wood chips.

Hard Wood is perfect for smoker cookers. It will burn at a high heat, deliver a perfect smoke and not burn out to quickly.

Avoid –cedar, elm, fir, pine woods, old mold covered wood, lumber scraps, painted wood or wood treated with chemicals. They could make you sick.