



## WOOD FLAVOR GUIDELINES

WOOD	FLAVOR	BEST WITH
Apple	Sweet, fruity smoke Strongest of the fruit woods	Beef, Pork, Ham, Poultry, Game
Black Walnut	Strong smoke, slightly bitter like walnuts	Beef, Pork, Ham, Game
Cherry	Sweet fruity smoke that gives a rosy tint to the meats	Beef, Pork, Poultry, Fish, Game Birds
Hickory	Bacon-Flavor, most commonly used and recognized smoke	Beef, Pork, Poultry, Fish, Game
Mesquite	Spicy, very distinctive smoke of southwestern cooking	Beef, Pork, Poultry, Fish, Game
Mulberry	Sweet, tangy, blackberry smoke flavor	Pork, Ham, Poultry, Game Birds
Oak	Heavy smoke with no after-taste, gives foods a wonderful smoked color	Beef, Pork, Poultry, Fish, Game
Pecan	Similar to hickory but milder and sweeter with a nut after-taste	Beef, Pork, Poultry, Fish, Game
Sugar Maple	Very mild, a sweet light smoke	Pork, Ham, Poultry, Game Birds

## WOOD USAGE

Most Texas Original Pits and Smokers backyard models, with an average 10-hour cook, you will consume less than one cubic 1- 1/2 cu. ft. of wood. (normal bundle and half).