

## How Do I Know What Type Of Wood To Use As Flavoring With Meat, Fish, or Vegetables?

Follow our simple **Flavor Chart** below to see our suggestions of what wood to use and its aroma or flavor. But remember ... the choice is ultimately up to your taste buds!

WOOD	FLAVOR	USE WITH ...					
		Beef	Fish	Lamb	Poultry	Pork	Vegs.
<b>FRUITWOODS</b>							
Apple (Bolton Valley)	medium, fruity, sweet				✓	✓	✓
Cherry (Black)	strong, fruity, pungent	✓			✓	✓	
Grapevine (Pinot)	light, fruity, rich		✓	✓	✓		
Mulberry (Red)	medium, fruity, rich	✓			✓		✓
Nectarine (Georgia)	mild, fruity, sweet	✓	✓				✓
Peach (Georgia)	mild, fruity, sweet	✓	✓				✓
Pear (Bartlett)	mild, fruity, sweet		✓	✓			✓
Plum (Allegheny)	medium, fruity, rich	✓		✓			✓
<b>NUTWOODS</b>							
Butternut (Eastern)	medium, woody, pungent	✓		✓		✓	
Chestnut (American)	medium, woody, sweet	✓			✓		
Hickory (Shagbark)	strong, nutty, bacony	✓			✓	✓	
Walnut (Black)	medium, nutty, pungent	✓			✓	✓	
<b>OTHER WOODS</b>							
Alder (Speckled)	light, woody, sweet		✓		✓		✓
Ash (Mountain)	light, woody, sweet			✓	✓	✓	
Beechwood ("Bud")	medium, woody, tart	✓		✓		✓	
Birch (Sweet/Black)	medium, woody, pungent	✓	✓		✓		
Cedar (Eastern White)	strong, woody, perfumy		✓	✓			
Maple (Sugar)	medium, woody, rich	✓	✓			✓	
Maple & Corn Cob (Sugar)	medium, woody, sweet		✓	✓		✓	
Mesquite (Texas)	strong, earthy, honey	✓	✓		✓		
Oak (White)	strong, woody, pungent	✓		✓	✓		
Sassafras (Deep Woods)	medium, woody, tingly	✓		✓		✓	
<b>HERBWOODS</b>							
Basil	medium, herby, sweet	✓	✓				✓
Cilantro	medium, herby, sweet	✓	✓				✓
Pepperwood	soft, slight, spicy		✓	✓	✓		
Rosemary	medium, herby, pungent			✓	✓	✓	
Sage	medium, herby, pungent	✓	✓			✓	
Thyme	mild, herby, spicy		✓			✓	✓
<b>OTHERS</b>							
Lilac	medium, sweet, perfumy			✓			
Seaweed	medium, salty, tangy		✓				