



## 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

<b>Wood</b>	<b>Wood Flavors</b>	<b>Foods</b>
Alder	Light, delicate, slightly sweet  Red Alder - west coast North America Black Alder - Europe	Excellent with Fish Great with Chicken and Pork
Almond	Nutty and sweet  Native to Mditerranean & Middle East Also found in California	All meats
Apple	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
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>Slightly sweet, fruity flavor</p> <p>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>	<p>Excellent with Chicken</p> <p>Beef, Poultry, Pork</p>
Citrus	<p>Orange, Lemon, Grapefruit, Limes</p>	
Flavored Woods Whisky Barrels	<p>Whisky, bourbon, and oak flavors</p>	<p>Anything</p>
Flavored Woods Wine Barrels	<p>Wine and oak flavors</p>	<p>Beef, Chicken, Turkey</p>
Grape Vines	<p>Aromatic similar to fruit woods</p>	<p>Turkey, Chicken, Beef</p>
Guava	<p>Semi-sweet</p>	<p>Beef, Fish, Lamb, Poultry, and Pork</p>
Hickory	<p>Smoky, bacon-like flavor. Most popular Smoked Wood. Great when mixed with Oak.</p>	<p>Beef, Chicken, Pork</p>
Honey Locust		
Maple	<p>Mild, slightly sweet, smoky flavor</p>	<p>Ham, Poultry, Vegetables</p>
Mesquite	<p>Sweet, delicate smoky flavor</p>	<p>Beef, most meats, most vegetables</p>
Mulberry		
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. Beef, Poultry, Pork</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	Mellow, nutty flavor. More subtle than hickory	Chicken, Fish, Lamb, most Meats, Pork
Sassafras	Mild, musky, sweet like root beer	Beef, Pork and Poultry
Seaweed	Tangy, spicy flavors. Remove salt; wash and air dry  <a href="http://fireitup.typepad.com/fire-it-up/2009/08/grilled-seaweed.html">http://fireitup.typepad.com/fire-it-up/2009/08/grilled-seaweed.html</a>	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)  Found in USDA Zones 10-11.	Red meats and game

## 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 too quickly.

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