Wood Flavouring Guide

Ontario Gas BBQ
WORLD'S LARGEST BARBECUE STORE
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Wood Sizes

Sawdust - Ideal when used in a contained smoker box so the small particles will smoulder slowly.

Chips - Will produce great smoke & are available in a lot of flavours. For gas barbecues, always use a smoker box or foil pouch. For charcoal barbecues & smokers, put directly on hot coals.

Pellets - May have the greatest selection of flavours. All pure, all wood, no bark. Some customer resistance only for lack of knowledge and the fact they look like rabbit poop. Only 1/3 cup needed for most cooking sessions. Compact storage - Try some! Do not soak pellets!

Chunks - Large chunks are ideal for smokers and when cooking for longer periods of time.

Soaking Wood - Soaking larger chunks does not really increase burn time. The water does not penetrate large chunks well. Chips are ideal for soaking. Soaked ships will take a litlle longer to light and the flavour will be more pungent. Try a mix of 1/2 wet & 1/2 dry! There are NO rules! Do not soak pellets! Never use wood that has been sprayed with insecticides or chemicals.

		Beef	Ribs	Pork	Ham	Poultry	Game	Seafood	Cheese
Alder	Alder is the sportsperson's favorite. Fragrant and delicate, compliments all fish. Traditional choice for smoked salmon. A sweet and musky smoke.			X		X		X	
Almond	Imparts a nutty and sweet flavour	X	X	X	X	X	X		
Apple	Apple is the sweetest & strongest of all the fruitwoods. Excellent choice for poultry, ribs, pork chops or roasts, beef, brauts or flavouring a ham.	X	X	X	X	X	X		X
Apricot	A little milder and sweeter than Hickory		X	X	X	X			
Ash	Fast burning, not a dense wood with a light smoke flavour.	X		X		X		X	
Beech	A mild wood similar to Oak.	X	X	X		X	X	X	
Birch	Similar to Maple, but it is not as hard as Maple and will burn faster.		X	X	X	X	X		X
Black Walnut	Intense smoke, slightly bitter like walnuts.	X		X			X		
Cherry	Cherry is distinctive and delicious. Slightly sweet and fruity, perfect for all dark meats, game and poultry. Similar application to apple. Excellent for fowl. Adds a rosey tint to light coloured meats.	X	X	X		X	X	X	
Chestnut	Slightly sweet nutty smoke flavour.	X		X		X	X		
Crabapple	Rich and fruity, similar to Apple with greater smoke.	X	X	X		X	X		X
Grape Vines	Wonderful with chicken, seafood and pork. Tart and milder and sweeter than Hickory. Aromatic like other fruitwoods.			X		X		X	
Guava	Floral fruity smoke similar to Apple.	X	X	X	X	X	X		X
Hickory	Hickory is famous because of it's commercial success. Ideal for beef, hams, bacon, pork, ribs, sausage. Adds a full rich sweet strong bacon flavour that almost everyone is familiar with.	X	X	X	X	X	X	X	

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Jack Daniels	Strong sweet smoke with an aromatic tang, great with red meats. 2 Kinds. Pellets - Made from the mellowing charcoal, no whiskey smell. Chips - From the aging barrels with a strong whiskey smell.	X	X	X		X	X		
Lemon	Tangy medium citrus smoke with a touch of fruitiness.	X	X	X		X			
Lilac	Very light smoke flavour, with a hint of floral. Good with lamb.							X	
Lime	Medium smoke flavour, with a hint of fruitiness.	X		X		X			
Maple	Mildly smokey imparting a sweet light taste to poultry, hams and vegetables. A very pleasant aroma, like being in a sugar bush when they are making maple syrup.		X	X	X	X	X		X
Mesquite	Mesquite is the South Westener's delight. One of the stronger woods leaving an aromatic smokey flavour. Spicy, earthy, sweeter & more delicate than Hickory. Known for it's intense heat.	X	X	X	X	X	X	X	
Mulberry	Mild smoke with a sweet, tangy, blackberry smoke flavour.		X	X	X	X	X		
Nectarine	Milder and sweeter than Hickory. Similar to Apricot & Peach.		X	X		X		X	
Oak	Oak is recommended for all meats. Excellent for smoking large cuts for longer time periods. Imparts medium to heavy flavour without overpowering. No after taste with rich smoke colour.	X	X	X		X	X	X	
Olive	Smokey flavour similar to Mesquite but considerably lighter. Used since the days of ancient Greece for Mediterranean food like lamb.			X		X		X	
Orange	Tangy citrus smoke with medium flavour. Great with seafood. Gives foods a golden colour.	X	X	X		X		X	
Peach	Slightly sweet it's delicate flavour compliments salmon and all other fish. Excellent with poultry & beef as well. Milder and sweeter than Hickory.		X	X		X		X	
Pear	Great with poultry, game birds and pork. Slightly sweet, woodsy flavour smoke similar to Apple.		X	X		X	X		
Pecan	Similar to Hickory but sweeter & milder with a nutty character ideal for briskets, pork roasts, beef, chicken & sausage. Considered by some to be the supreme smoking wood.	X	X	X	X	X	X	X	X
Permisson	Medium smoke great for ribs, pork shoulder, brisket and Boston butt.	X	X	X		X			
Pimento	Also called Allspice, Myrtle Pepper, Newspice, Jamaican Pepper. A natural & peppery smoke often used for grilling Jamaican dishes such as Jerk Chicken and Pork.		X	X		X		X	
Sassafras	Musky sweet smoke with a root beer after taste.	X	X	X		X			
Whiskey / Wine Barrels	Usually made from Oak, these barrels pieces are good with all meats and cheese. Often a wonderful aroma from the residual soaking of the whiskey or wine.	X	X	X		X	X	X	X
Never	Never use coniferous/evergreen wood. The tars and resins present in the wood is harmful and distasteful for smoking or barbecuing.								
Cedar	Not for burning!, great for "Cedar Planked Salmon". Soak cedar planks overnight, season salmon, (or any fish you prefer), and place on cedar plank. Do "offset" or "indirect" cooking until done.								