

Wood Smoking Flavor Chart

Wood type	Smoking Characteristics	Meats or Veggies used with
Acacia	these trees are in the same family as mesquite. When burned in a smoker, acacia has a flavor similar to mesquite but not quite as heavy.	Good with most meats, especially beef and most vegetables.
Alder	A sweet, musky smoke that is the traditional wood of the Northwest.	Good with fish, pork, poultry, and light-meat game birds. Traditionally used in the pacific Northwest to smoke Salmon.
Almond	A nutty and sweet smoke flavor, light ash.	Good with all meats.
Apple	Slightly sweet but denser, fruity smoke flavor. Serve chutney made from the same fruit to accentuate the flavor even more.	The strongest flavor of all the fruitwoods. Beef, poultry, game birds, pork (particularly ham).
Apricot	The flavor is milder and sweeter than Hickory. Serve chutney made from the same fruit to accentuate the flavor even more.	Good with most meats.
Ash	Fast burner, light but distinctive flavor.	Good with fish and red meats.
Avacado	Unknown	Supposed to be good for all meats.
Bay	medium floral smoke with hints of spice & cinnamon	Good with most meats and veggies.
Beech	A mild much used wood like oak. Great for whatever you care use it with.	Good with meat and seafood.
Birch	Medium hard wood with a flavor similar to maple.	Good with pork and poultry.
Blackberry	Much like the woods provided from fruit trees, the small diameter trunks of the Blackberry bush provides a slightly sweet and delicate flavor.	Good for grilling poultry and other meats, such as small game birds like grouse, pheasant, partridge, and quail.
Butternut	Strong smoke, like walnut, bitter when used alone	Good on red meats like Beef, Pork, Venison and other game meats. Can easily overpower poultry.
Carrotwood	Unknown	Supposed to be good for all meats.
Cherry	Slightly sweet fruity smoke that's great with poultry (turns skin dark brown). This smoke is a mild, sweet and fruity smoke which gives a rosy tint to light-colored meats.	Good with all meats.