



COOKING WOOD SPECIES AT A GLANCE:



CHERRY

BURN TIME 🔥

Cherry cooking wood burns for shorter amounts of time than hickory and oak.

FLAVOR 🍴

Cherry cooking wood provides a sweet flavor to foods.

AROMA 🌬️

Cherry is best known for the distinct and beautiful scent it produces.

USES 🍷

Use cherry smoking chunks for a sweet, fruity flavor in vegetables, chicken, turkey, seafood and more.



PECAN

BURN TIME 🔥

Pecan cooking wood burns for a long time with minimal maintenance required.

FLAVOR 🍴

Pecan has a light, buttery and nutty flavor.

AROMA 🌬️

Pecan releases a light and savory appetizing smell.

USES 🍷

With a similar taste to hickory without hickory's over-powering bold flavor, this wood offers a smoky taste perfectly suited for meats such as ribs and poultry.



HICKORY

BURN TIME 🔥

Hickory cooking wood is the hottest and longest burning Cutting Edge Firewood.

FLAVOR 🍴

Hickory produces a bold, signature smokey flavor.

AROMA 🌬️

Hickory creates an amazing, classic firewood aroma while burning.

USES 🍷

Because hickory cooking wood gives an overpowering smoky flavor very quickly, chefs often pair hickory with lighter cooking woods for a more even, balanced taste.



OAK

BURN TIME 🔥

Oak is in the middle of the road in terms of burn time. Oak cooking wood burns longer than cherry but shorter than hickory.

FLAVOR 🍴

Oak cooking wood produces a mild, smokey flavor to foods. It can even turn down the intensity of hickory when cooked together.

AROMA 🌬️

Oak is known to produce a pleasant scent.

USES 🍷

Oak adds a subtle smoky flavor to foods and acts as the perfect substitute for charcoal.



APPLE

BURN TIME 🔥

Applewood burns for long amounts of time.

FLAVOR 🍴

The taste of applewood is subtly sweet with a hint of caramelized flavoring.

AROMA 🌬️

Apple releases a beautiful signature scent.

USES 🍷

Applewood provides a sweet, apple smoked flavor to your food and is a crowd favorite when cooking pork, poultry, seafood, and lamb.



MAPLE

BURN TIME 🔥

Maple has a long burn time and creates a bright flame.

FLAVOR 🍴

Maple provides a subtle hint of caramelized sugar and smoke.

AROMA 🌬️

Maple cooking wood produces a sweet and savory aroma.

USES 🍷

The same wood that makes maple syrup can also provide a mild, sweet flavor to your food when you cook with it.