



Big Green Egg  
WEST ALDER

## Season Food as it Cooks!

Providing unique flavors to your favorite recipes, aromatic smoke from our chips and chunks delicately seasons food as it cooks. Because each kind of wood imparts a different flavor profile, you will have fun trying them all and discovering which combinations work well together.

### FLAVOR CHART

A GUIDE TO SMOKING WOODS

WOOD	FLAVOR	BEEF	PORK	POULTRY	LAMB	SEAFOOD	BAKING	VEGGIES
APPLE	Mild, fruity, and sweet	●	●	●	●	●	●	●
CHERRY	Mild, sweet, tangy and fruity	●	●	●	●	●		
HICKORY	Strong, bacon-like, and burns hot	●	●	●	●		●	
MESQUITE	Very strong and earthy use sparingly	●		●				
OAK	Medium, very popular	●	●	●	●			
PECAN	Stronger, classic barbecue flavor	●	●	●				
WHISKEY BARREL	Medium, sweet and smoky	●	●	●				



The flavor chart is a broad guide. Experiment with the charcoal and smoking woods to your specific taste.