

Wood Pellets: 20lb bags of Wood BBQ Pellets. Choose from:

Alder

A sweet, musky smoke that is the traditional wood of the Northwest. Good with Beef, Pork, Chicken, Fish, Lamb and Turkey.

Apple

Milder and sweeter than Hickory. Good with Pork, Chicken and Turkey.

Cherry

Slightly sweet fruity smoke that's great with poultry (turns the skin dark brown). This is a mild, sweet and fruity. Good with Beef, Pork and Chicken.

Hickory

Sweet to strong, heavy bacon flavor. Works well with Beef, Pork, Chicken and Turkey.

Maple

Mildly smoky, somewhat sweet flavor. Adds a sweet, subtle flavor that the flavor. Good with Beef, Pork and Turkey.

Mesquite

Strong earthy flavor. One of the most popular woods. Sweeter and more delicate than hickory. Great with Beef, Chicken or Fish.

Oak

A mild smoke. Gives food a beautiful smoked color. Good with Beef and Fish.

Pecan

Sweet and mild with a flavor similar to hickory but not as strong. Works well with Beef, Pork, Chicken and Turkey