KAT BBQ Smokers

HAND-BUILT IN MODESTO, CALIFORNIA · SINCE 2013

SMOKING WOOD FLAVOR CHART

Which wood, which meat, how strong

The wood you burn is a seasoning. Bars show smoke strength. "CA" marks woods that grow here in California.

APPLE CA — MILD

Sweet, fruity smoke. Great partner for stronger woods.

BEST WITH: PORK, POULTRY, BEEF

CHERRY CA — MILD

Mild and sweet with a deep mahogany color on the bark.

BEST WITH: BEEF, PORK, POULTRY, GAME

PEACH CA — MILD

Light, sweet and woodsy.

BEST WITH: POULTRY, PORK, FISH

PEAR — MILD

Subtle and sweet, similar to apple.

BEST WITH: POULTRY, PORK, GAME

APRICOT / PLUM — MILD

Sweeter and gentler than hickory.

BEST WITH: POULTRY, PORK, FISH

ALDER — MILD

Delicate, slightly sweet. Classic for smoked salmon.

BEST WITH: FISH, POULTRY, PORK

MAPLE — MILD

Mild with a subtle sweetness.

BEST WITH: POULTRY, PORK, CHEESE, VEGGIES

ORANGE / CITRUS — MILD

Light, tangy smoke with a golden color.

BEST WITH: POULTRY, PORK, FISH

ALMOND CA — MEDIUM

Nutty and sweet, clean burn, light ash.

BEST WITH: BEEF, PORK, POULTRY

PECAN — MEDIUM

Hickory's milder cousin: rich and nutty.

BEST WITH: POULTRY, PORK, BEEF

WHITE / POST OAK — MEDIUM

Clean, steady, versatile. The go-to brisket wood.

BEST WITH: BEEF, PORK, GAME

RED OAK CA — MEDIUM

Traditional Santa Maria wood. Classic for tri-tip.

BEST WITH: BEEF, PORK

OLIVE CA — MEDIUM

Like mesquite but noticeably lighter.

BEST WITH: POULTRY, BEEF

GRAPEVINE CA — MEDIUM

Tart and aromatic. Use sparingly, lots of smoke.

BEST WITH: POULTRY, PORK, FISH

WHISKEY BARREL OAK — MEDIUM

Oak with a hint of barrel sweetness.

BEST WITH: BEEF, PORK

HICKORY — STRONG

Bold and bacon-like. Too much can turn bitter.

BEST WITH: PORK, BEEF, POULTRY

MESQUITE — STRONG

Intense and earthy. Best for hot, fast cooks.

BEST WITH: BEEF, GAME

WALNUT CA — STRONG

Heavy, slightly bitter alone. Mix with fruitwood.

BEST WITH: BEEF, GAME

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BLENDS, TIPS & SAFETY

Get clean smoke every cook

FAVORITE BLENDS

RIBS & PORK BUTT

Hickory + Cherry

Bold flavor from hickory, sweetness and red color from cherry.

BRISKET

Oak + a little Cherry

Oak for a clean, steady fire; a few cherry splits for color.

TURKEY & CHICKEN

Apple + Pecan

Sweet and nutty without overpowering lighter meat.

TRI-TIP

Red Oak

Straight Santa Maria style. Simple and hard to beat.

KEN'S ALL-AROUND BLEND

Hickory, Cherry, Apple + Pecan

A balanced mix that works on almost everything.

NEVER BURN THESE

- **Softwoods & conifers:** pine, fir, spruce, cedar, cypress, redwood. Resin makes harsh, sooty smoke that can make you sick.
- **Elm, eucalyptus, sycamore, sweet gum:** foul-tasting smoke, not suitable for cooking.
- **Lumber scraps, pallets, building material:** may be pressure-treated or chemically soaked.
- **Painted, stained or varnished wood,** including furniture scraps.
- **Moldy, rotten or fungus-covered wood:** puts bad flavors (and worse) into your food.

PIT TIPS FOR CLEAN SMOKE

USE SEASONED WOOD

Dry splits burn clean. Green wood smolders and turns bitter.

CHASE THIN BLUE SMOKE

Thick white smoke means the fire is choking. Wait for thin blue.

MATCH WOOD TO MEAT

Fruitwoods for poultry and fish; oak, hickory, mesquite for beef and pork.

START LIGHT, THEN BUILD

You can always add wood. You can't take smoke back out.

BUILT TO BURN CLEAN.

Insulated vault smokers, reverse flow pits, Santa Maria grills and custom trailers, hand-built in Modesto.

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