

COWBOY[®] BRAND

FLAVOR CHART

PROTEIN TEMPERATURE GUIDE

Meat Type	Smoking Temperature	Target Internal Temp.	USDA Suggested Minimum Temp.
Beef Brisket	250-300 °F	195-205 °F	145 °F
Chicken	275-350 °F	165-185 °F	165 °F
Fish	225-275 °F	145-165 °F	145 °F
Pork Shoulder	250-300 °F	145-160 °F	145 °F
Pork Tender Loin	250-300 °F	145-160 °F	145 °F
Pork Ribs	250-300 °F	145-160 °F	145 °F
Turkey	250-300 °F	165-185 °F	165 °F

Whether your fuel source is charcoal, gas, or pellets, wood smoke provides that authentic smokehouse flavor you are looking for.

APPLE

— FOR SWEET & SMOKY FLAVOR —

- PARA UN SABOR DULCE Y AHUMADO -



Pork



Chicken



Turkey



Seafood

Apple wood is an all-around great wood for smoking. It infuses a mild, sweet flavor, so it pairs well with light items such as poultry and vegetables. However, it has also become a standard for pork products such as ribs, pork shoulder, and chops.

CHERRY

— FOR SWEET & FRUITY FLAVOR —

- PARA UN SABOR DULCE Y AFRUTADO -



Beef



Pork



Lamb



Chicken

Cherry wood produces a mild smoke that has a tangy, fruity flavor. It complements lighter items such as chicken and fish, or vegetables. Cherry is also known for adding a reddish tone that gives beautiful color to pork, poultry, and salmon.

HICKORY

— FOR BOLD & HEARTY FLAVOR —

- PARA UN SABOR FUERTE Y DISTINTIVO -



Beef



Pork



Chicken



Turkey

Steeped in tradition, Hickory is still one of the most popular flavors around. A very recognizable smoke, Hickory is commonly identified with pork products such as bacon, sausage, and pork shoulder. However, it also pairs well with chicken and beef.

MESQUITE

— FOR ROBUST & SOUTHWEST FLAVOR —

- PARA UN SABOR ROBUSTO DEL SUDOESTE -



Beef



Lamb



Pork



Vegetables

Mesquite is popular in the Southern United States, especially Texas, where BBQ means BEEF. With its rich, distinct flavor, Mesquite wood ideally pairs with brisket, steak, and other cuts of beef, but it also complements other meats such as pork and lamb.

PECAN

— FOR BOLD & SMOKY FLAVOR —

- PARA UN SABOR FUERTE Y AHUMADO -



Beef



Pork



Chicken



Vegetables

Pecan is a customary wood when it comes to barbeque. It produces an aroma similar to Hickory but adds a sweeter flavor to the meat being cooked. It pairs well with pork, but it is often used with heavier meats such as beef or lamb.