

— COOKING WOODS —

Texas Original BBQ Pits® specializes in the highest quality of seasoned hardwoods that are a great quality of smoking wood for burning. If you are firewood enthusiasts looking to grill your steaks, smoker barbeque, or simply have a fire in the fireplace, a backyard fire pit or open-air campfire, we have the seasoned firewood you need. Our woods are some of the most popular choices among Texas barbecue enthusiasts, and ideal for your grills and smokers, adding the natural real wood smoke flavor to your next outdoor BBQ event. Woods can be used exclusively or can be blended, part of the fun of experimenting with different fuels and different cuts of meat is finding the combination that fits your preferred flavor profile.

Our wood is custom split for low and slow cooking. Careful measures are taken to ensure that your wood is kept cleaned and free of cross contamination.

Texas Mesquite Wood

Known to produce abundant smoke while burning hot and fast, Mesquite wood is abundant in Texas. Intensely savory with a strong earthy flavor, it suits a quick cook on a steak or can be burnt down to be used as coals on a longer cook. Mesquite is instantly recognizable but should be used in moderation to avoid bitterness. Its strong flavor suits most red and dark meats.



50 lb. Box
Average amount of pieces (25-30) included
Wood length: **16 – 18 in.**
Shipping size: **17"x16"x14"**
SKU: **WOO-MES 50**



1/2 Pallet or 1/4 Standard Cord
Wood length: **16 – 18 in.**
Shipping size: **48"x48"x26"**
SKU: **WOO-MES 1/2 PAL**



Pallet or 1/2 Standard Cord
Wood length: **16 – 18 in.**
Shipping size: **48"x48"x52"**
SKU: **WOO-MES PAL**

Texas Pecan Wood

Sweet and slightly nutty in flavor, Pecan wood may be in the Hickory family, but it has a milder taste than Hickory Wood and is less prone to pass on bitter notes. It is perfect for shorter cooks like fish, ribs, and poultry. Wood length 16 – 18 in.



50 lb. Box
Average amount of pieces (25-30) included
Wood length: **16 – 18 in.**
Shipping size: **17"x16"x14"**
SKU: **WOO-PEC-50**



1/2 Pallet or 1/4 Standard Cord
Wood length: **16 – 18 in.**
Shipping size: **48"x48"x26"**
SKU: **WOO-PEC 1/2 PAL**



Pallet or 1/2 Standard Cord
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SKU: **WOO-PEC PAL**

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Texas Hickory Wood

Hickory wood is one of the more popular choices for longer cooks of red meat. If you're a fan of the strong smoky flavor of hickory smoked bacon, read on. This wood is hearty and popular because it consistently delivers robust flavor. Mix with pecan wood for a more subtle flavor profile.



50 lb. Box
Average amount of pieces (25-30) included
Wood length: **16 – 18 in.**
Shipping size: **17"x16"x14"**
SKU: **WOO-HIC-50**



1/2 Pallet or **1/4 Standard Cord**
Wood length: **16 – 18 in.**
Shipping size: **48"x48"x26**
SKU: **WOO-HIC 1/2 PAL**



Pallet or **1/2 Standard Cord**
Wood length: **16 – 18 in.**
Shipping size: **48"x48"x52"**
SKU: **WOO-HIC-PAL**

Texas Post Oak Wood

Think Central Texas BBQ and this local form of white oak called post oak springs instantly comes to mind. With a subtle balance of smoky and mild, a smooth, mellow flavor is imparted to the BBQ. Considering post oak gets its name from making great fences, we can vouch for its credentials as a true Texas fuel to count on. Ideal for brisket and poultry, when cooking a fattier cut of meat like pork, consider blending post oak with a fruity wood for the best results.



50 lb. Box
Average amount of pieces (25-30) included
Wood length: **16 – 18 in.**
Shipping size: **17"x16"x14"**
SKU: **WOO-POS OAK 50**



1/2 Pallet or **1/4 Standard Cord**
Wood length: **16 – 18 in.**
Shipping size: **48"x48"x26**
SKU: **WOOD-POS OAK 1/2 PAL.**



Pallet or **1/2 Standard Cord**
Wood length: **16 – 18 in.**
Shipping size: **48"x48"x52"**
SKU: **WOO-POS OAK FUL PAL**

Texas Cherry and Apple Wood

Like pecan, these fruit woods are more subtle than oak and hickory, producing smoke with a well-rounded fruity sweetness, good for most BBQ meats. Cherry and Apple wood smoke can create a dark skin on the BBQ meat, mixing the two woods diminishes this effect on lighter meats like chicken. On darker colored meats, smoking with cherry or apple wood results in a deep mahogany finish - delicious!



50 lb. Box
Average amount of pieces (25-30) included
Wood length: **16 – 18 in.**
Shipping size: **17"x16"x14"**
SKU: **WOO-APL-50**



1/2 Pallet or **1/4 Standard Cord**
Wood length: **16 – 18 in.**
Shipping size: **48"x48"x26**
SKU: **WOO-APP 1/2 PAL**



Pallet or **1/2 Standard Cord**
Wood length: **16 – 18 in.**
Shipping size: **48"x48"x52"**
SKU: **WOO-APL-PAL**