

# **Best Pellet Flavor & Recipe Pairings for Smoking from Platter Talk**

Category	Recipe	Pellets	Seasoning	Tip
Fish & Seafood	Alder-Smoked Salmon	Alder	Brown sugar, salt, black pepper, garlic, lemon zest	Smoke at 225°F for 2-3 hours until internal temp is 145°F.
	Applewood Smoked Trout	Apple	Olive oil, salt, thyme, orange juice	Smoke at 200°F for 2 hours.
	Cherry-Smoked Mahi Mahi	Cherry	Blackened seasoning, butter, lime juice	Smoke at 225°F for 1.5 hours.
	Hickory-Smoked Oysters	Hickory	Garlic butter, paprika, Parmesan	Smoke in a half shell at 225°F for 30-40 minutes.
Poultry	Maple-Smoked Whole Chicken	Maple	Butter, garlic, rosemary, salt, lemon	Smoke at 250°F for 3-4 hours until internal temp is 165°F.
	Pecan-Smoked Turkey Breast	Pecan	Cajun rub or classic poultry seasoning	Smoke at 225°F for 2-3 hours, then rest before slicing.
	Cherry-Smoked Duck Breast	Cherry	Five-spice rub, honey, black pepper	Smoke at 225°F for 2 hours.
Beef	Oak-Smoked Brisket (Texas-Style)	Oak	Salt, black pepper, garlic powder	Smoke at 225°F for 12-16 hours until internal temp is 205°F.
	Mesquite-Smoked Beef Ribs	Mesquite	Salt, pepper, paprika, cayenne	Smoke at 225°F for 6-8 hours, spritzing with apple cider

				vinegar every
	Hickory-Smoked Burgers	Hickory	Worcestershire, salt, black pepper, onion powder	Smoke at 225°F for 1 hour, then sear at 450°F for a crisp crust.
<b>Pork</b>	Applewood-Smoked Baby Back Ribs	Apple	Brown sugar, mustard, smoked paprika	Smoke at 225°F for 5-6 hours using the 3-2-1 method.
	Pecan-Smoked Pork Shoulder	Pecan	Dry rub (brown sugar, salt, black pepper, cumin)	Smoke at 225°F for 12-14 hours until internal temp is 195-205°F.
	Maple-Smoked Pork Tenderloin	Maple	Dijon mustard, garlic, thyme	Smoke at 225°F for 2 hours, then sear at 400°F for a crispy finish.
<b>Game &amp; Others</b>	Cherry-Smoked Venison Backstrap	Cherry	Salt, black pepper, rosemary, juniper berries	Smoke at 225°F until internal temp is 130°F, then sear for a crust.
	Hickory-Smoked Lamb Chops	Hickory	Garlic, olive oil, rosemary, black pepper	Smoke at 225°F for 45 minutes, then reverse-sear at 450°F.
	Oak-Smoked Elk Steaks	Oak	Worcestershire, garlic, thyme, salt	Smoke at 225°F for 1 hour, then sear at 500°F.
<b>Bacon &amp; Sausage</b>	Applewood-Smoked Bacon	Apple	Cure with brown sugar, salt, pepper	Smoke at 200°F for 2 hours until crisp.
	Hickory-Smoked Breakfast Sausage	Hickory	Sage, black pepper, fennel	Smoke at 225°F for 1.5 hours.

	Maple-Smoked Bratwurst	Maple	Garlic, mustard, beer bath	Smoke at 225°F for 1.5-2 hours.
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This table provides a quick reference for delicious smoked dishes, ensuring a perfect flavor pairing with every meal.