# Home Smoking Basics

This playbook provides an overview of smoking foods at home, covering smoking techniques, choosing wood chips for flavor, and identifying optimal foods for smoking.

### Step 1: Techniques Overview

Examine various smoking techniques, such as cold smoking, hot smoking, indirect smoking, and using a smoker box for gas grills.

### Step 2: Select Wood Chips

Explore different types of wood chips, like hickory, mesquite, apple, or cherry, and how each type impacts the flavor of the smoked food.

### Step 3: Choose Foods

Identify the best types of foods to smoke at home, considering items like meats, fish, cheese, and vegetables. Focus on those that benefit from the slow cooking and flavor infusion of smoking.

## General Notes