

# SMOKING TIMES AND TEMPERATURES

## Beef

Item	Size	Temp	Time	Internal Temp
Beef Ribs	Full Rack	225°F	4-5 hours	175°F
Brisket	6-12 pounds	250°F	1 hour per pound	180-190°F
Roast (Chuck, rump, sirloin tip)	4-5 pounds	225°F	3-4 hours	125°F Rare 145°F Medium 165°F Well done

## Game

Item	Size	Temp	Time	Internal Temp
Cornish Game Hens (2 whole)	1½ pounds each	225°F	4 hours	165°F
Dove, Pheasant, Quail	12-16 birds	200°F	2-3 hours	180°F-185°F Well done
Duck	4-6 pounds	250°F	2½-4 hours	165°F

## Pork

Item	Size	Temp	Time	Internal Temp
Baby Back Ribs (unwrapped)	2 slabs	225°F	4 hours	165°F
Baby Back Ribs (unwrapped)	2 slabs	225°F	5-6 hours (wrapped during last 1.5 to 2 hours)	165°F
Loin Rib End Roast	4-6 pounds	200°F	4½-7 hours	170°F Well done (Meat should pull away from bone)
Loin Roast (boneless)	3-4 pounds	250°F	2 hours	165°F Well done (Meat should pull away from bone)
Pork Butt (sliced)	4-5 pounds	225°F	1-1¼ hours per pound	165°F
Pork Butt (pulled)	4-5 pounds	250°F	2½ hours (unwrapped) + 2½ hours (wrapped)	195°F
Short Ribs	4-5 pounds	200°F	2½-3½ hours	165°F

## Poultry

Item	Size	Temp	Time	Internal Temp
Chicken Breasts (bone in)	3 count	225°F	1-1½ hours per pound	165°F
Chicken Breasts (boneless)	3 count	225°F	45 min. per pound	165°F
Chicken Quarters	4 count	225°F	3-3½ hours	165°F
Chicken Thighs	12 count	225°F	2 hours	165°F
Whole Chicken	3-5 pounds	225°F-250°F	45 min. to 1 hour per pound	165°F
Whole Turkey	8-12 pounds	225°F	30-35 min. per pound	165°F

## Seafood

Item	Size	Temp	Time	Internal Temp
Fish	2 pounds of fillets	225°F	35-45 minutes	145°F Flakes with a fork
Salmon	2-3 pounds	200°F	2½-3½ hours	145°F Flakes with a fork
Shrimp	Full Grate	225°F	1-2 hours Based on size of shrimp	145°F Will be pink/shells open

## Vegetable

Item	Size	Temp	Time	Internal Temp
Asparagus	1½ pounds	250°F	1½ hours	Until tender
Cabbage	Whole	250°F	3-4 hours	Until tender
Green Beans	2 - 14¼ oz. cans	250°F	2 hours	Until tender
Lima Beans	1 2-pound package	225°F	8 hours	Until tender
Sweet Potatoes	8 large	275°F	1 hour (unwrapped) + 1 hour (wrapped)	Until tender