







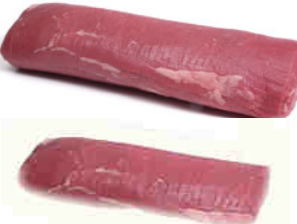










Smoking Time and Temperature Chart			
Item To Be Smoked	Smoking Target Temperature	Approximate Smoking Time	Final Intenal Temperature
Beef and Venison			
Brisket (Thin Sliced) 8 to 12 lbs.	225° F to 250° F	1.5 hours per pound	185° F
Brisket (Thick Sliced) 8 to 12 lbs.			195° F
Brisket (Pulled) 8 to 12 lbs.			205°F
<p>A brisket is a cut of beef taken from the breast and foreshank of a cow below the first five ribs. Brisket is sold as a flat cut, with less fat and a higher price, the fattier point cut or cyropacked as a packer brisket. Because it is a tough piece of meat, brisket requires long, slow cooking to break down the connective tissues making it a perfect choice for smoking.</p>	 Cyropacked Packer Brisket	 Separated Brisket	
Bottom Round (inject, wrap in bacon)	225° F to 250° F	1.5 hours per pound	160°
Top Round (London Broil)		1.5 hours per pound	145°
Beef Tri-Tip. Rare		1 to 2 hours	120° - 125°
Beef Tri-Tip. Medium Rare		2 to 3 hours	130° F to 140° F
Beef Tri-Tip. . Medium		3 to 3.5 hours	150° F
Beef Tri-Tip. . Well Done		3.5 to 4 hours	160° F
Sirloin Tip Roasts		8 Hours	Until Done
Round Tip Roast		1.5 hours per pound	145°
Rump Roast		30 - 40 minutes/lb	160° F
<p>Beef bottom round is the outside muscle of the upper leg. Top round is the inside muscle of the upper portion of the rear leg. The tri-tip is a triangular shaped cut at the tip of the sirloin and is surrounded by the remainder of the sirloin and the round and flank primals.They all can be used as an oven roast but the best way to cook it is pot-roasted, or smoked Low and slow to tenderize the meat.</p>	 Bottom Round Roast	 Top Round Roast (London Broil)	 Tri Tip Roast

Item To Be Smoked	Smoking Target Temperature	Approximate Smoking Time	Final Internal Temperature
Arm Roast	225° F to 250° F	1.25 hours per pound	165° F
Blade roasts	225° F to 250° F	1.5 hours per pound	165° F
Chuck Roast (Sliced Rare)	225° F to 250° F	1 hour per pound	125° F
Chuck Roast (Sliced Medium)	225° F to 250° F	1.25 hours per pound	155° F
Chuck Roast (Sliced Well Done)	225° F to 250° F	1.5 hours per pound	185° F
Chuck Roast (Pulled)	225° F to 250° F	1.5 hours per pound	195° F - 200° F
Cuts from the sholder include Arm, Blade and Chuck roasts. Sometimes the names are used for the same cuts, all of which can also be cut thinner into steaks. Cut from the shoulder muscle, contains a lot of connective tissue, including collagen. The collagen melts during cooking which is what makes it tender and flavorful.			
	Arm Roast	Blade Roast	Chuck Roast
Beef Tenderloin 3 to 4 lbs. Rare	225° F to 250° F	1 to 2 hours	120° - 125°
Beef Tenderloin 3 to 4 lbs. Medium Rare	225° F to 250° F	2.5 to 3 hours	130° F to 140° F
Beef Tenderloin 3 to 4 lbs. Medium	225° F to 250° F	3 to 3.5 hours	150° F
Beef Tenderloin 3 to 4 lbs. Well Done	225° F to 250° F	3.5 to 4 hours	160° F
Tenderloin is the inside muscle of the short loin. It is one of the most desirable, tender, and expensive cuts of beef. The tenderloin makes an excellent roast or it can be cut into steaks. Grilling, broiling, and sautéing are the best methods for cooking tenderloin steaks. Steak cuts are the Filet Mignon, which is cut from the large end of the tenderloin, Châteaubriand, which is cut from the center of the tenderloin and lin tips. Because the cut is so lean grill or smoke in meat wrapped completely in bacon.			
	Whole Beef Tenderloin Châteaubriand	Filet Mignon	Prime Rib
Prime Rib Rare	225° F to 250° F	10 minutes/lb	125° F for Rare
Prime Rib Medium	225° F to 250° F	15 minutes/lb	135° F for Medium
Prime Rib Well Done	225° F to 250° F	20 minutes/lb	145° F for Well
Boneless Prime Rib	225° F to 250° F	12 Minutes/lb	Until Done
Prime rib consists of the seven ribs that are located from the shoulder down to the loin.			

Item To Be Smoked	Smoking Target Temperature	Approximate Smoking Time	Final Intenal Temperature
Whole Ribeye Loin Rare	225° F to 250° F	20 minutes/lb	125° F for Rare
Whole Ribeye Loin Medium	225° F to 250° F	25 minutes/lb	135° F for Medium
Whole Ribeye Loin Well Done	225° F to 250° F	30 minutes/lb	145° F for Well
Ribeye Steaks	225° F to 250° F	20 minutes/lb	see above (R,M,W)
<p>The Rib Roast and the Rib-Eye roast is a beef rib roast from 6th to 12th rib section. The Rib-Eye has the bones removed leaving just the rib-eye muscle. They are tender, flavorful, and expensive. The rib-eye roast is also known as a Delmonico roast. The Chuck-Eye roast is similar to the rib-eye meat of the rib primal except that it is located in the chuck primal ribs 1-5.</p>	 <p>Rib Roast</p>	 <p>Ribeye Roast</p>	 <p>Chuckeye Roast</p>
Steamship Round (40+ Lbs.)	250°F for 45 minutes then 190°F	12 to 14 Hours	Medium to Rare
<p>Steamship Round is the Beef Round with the Rump taken off. Taking the Rump off makes it cheaper, and lets it sit upright on the bigger end for easy carving. Inside Round lies on the top of the Beef Round connected to the Knuckle. The Inside Round is commonly used for London Broil. The Gooseneck Round is the larger and longer piece of the Beef Round Primal. It can be trimmed down into the Eye of Round and Beef Bottom Round Flat.</p>	 <p>Steanship Round</p>	 <p>Inside Round</p>	 <p>Gooseneck Round</p>
Beef Short Ribs	225° F to 250° F	5 hours	Pulls back
Beef Finger Ribs	225° F to 250° F	4 to 6 hours	185° - 200°
Meatloaf (depends on size)	225° F to 250° F	1.5 to 2 hours	160° F
Smoked Hamburgers	225° F to 250° F	30 to 40 Minutes	Until Done
Jerky (Sliced Meat)	140° F	3 to 4 hours	Until Done
Jerky (Hamburger)	140° F	3 to 4 hours	Until Done
Smoked Stuffed Bell Peppers	225° F to 250° F	2 to 3 hours	Until Done
Hot Dogs (Homemade)	165° F	3.5 to 4 hours	150° F to 155° F

Item To Be Smoked	Smoking Target Temperature	Approximate Smoking Time	Final Internal Temperature
Chicken			
Chicken Breast 5 to 8 oz.	275° F to 350° F	1 to 2 hours	170° F
Chicken Livers (Bacon Wrapped)	275° F to 350° F	1 to 2 hours	Crisp Bacon
Chicken (Quarters)	275° F to 350° F	1 to 2 hours	170° F
Chicken (Thighs)	275° F to 350° F	1.5 hours	170° F
Chicken (Whole) 2.5 to 3 lbs.	275° F to 350° F	2 to 2.5 hours	170° F
Chicken (Whole) 3.5 to 4.5 lbs.	275° F to 350° F	2 to 3 hours	170° F
Chicken (Wings)	275° F to 350° F	1.25 hours	170° F
Cornish Game Hens	275° F to 350° F	2 to 3 hours	170° F
Turkey			
Turkey (Legs)	275° F to 350° F	2 to 3 hours	170° F
Turkey (Whole) 10-12 lbs.	275° F to 350° F	2.5 to 3 hours	170° F

Item To Be Smoked	Smoking Target Temperature	Approximate Smoking Time	Final Internal Temperature
Lamb			
Lamb(Leg) 7 to 9 lbs. Rare	225° F to 250° F	4 to 8 hours	135° F
Lamb(Leg) 7 to 9 lbs. Medium Rare	225° F to 250° F	4 to 8 hours	140° F to 150° F
Lamb(Leg) 7 to 9 lbs. Medium	225° F to 250° F	4 to 8 hours	160° F
Lamb(Leg) 7 to 9 lbs. Well Done	225° F to 250° F	4 to 8 hours	165° F and above
Lamb Shanks	225° F to 250° F	4 hours	Until Tender
Pork			
Belly Bacon	less than 100° F	6 hours	140° F
Buckboard Bacon	200° F	4 to 6 hours	140° F
Butt Bacon	less than 100° F	6 hours	140° F
Canadian Bacon (from small tenderloins)	225° F to 250° F	1.5 hours per pound	140° F
Canadian Bacon (from Large tenderloins)	225° F to 250° F	1.5 hours per pound	140° F
Pig Candy (Candied Bacon)	225°-250° F	30-45 minutes	Done
Pork Butt (Sliced) 6 to 8 lbs.	225° F to 250° F	1.5 hours per pound	170° F
Pork Butt (Pulled) 6 to 8 lbs.	225° F to 250° F	1.5 hours per pound	205° F
Pork Chops	225° F to 250° F	1.5 hours per pound	160° F
Ham (Bone In)	225° F to 250° F	1.5 hours per pound	160° F
Pork Crown Roast 8 to 10 lbs.	225° F to 250° F	1.5 hours per pound	155° F to 165° F
Fattys (Jimmy Dean Pork Sausage)	225°-250° F	2.5 to 3 hours	170° F
Pork Loin 8 to 10 lbs.	225° F to 250° F	4 to 6 hours	160° F
Pork Sausage 1.5 to 2.5 inch	225° F to 250° F	1 to 3 hours	165° F
Ribs (Baby Back) 1.5 to 2.5 lbs.	225° F to 250° F	5 hours	bones
Ribs (Spare Ribs) 2.5 - 3 lbs.	225° F to 250° F	5 to 7 hours	Pulls back
Pork Shoulder (Sliced) 6 to 10 lbs.	225° F to 250° F	5 to 8 hours	175° F

Item To Be Smoked	Smoking Target Temperature	Approximate Smoking Time	Final Internal Temperature
More Pork			
Pork Shoulder (Pulled) 6 to 10 lbs.	225° F to 250° F	8 to 12 hours	205° F
Pork Tenderloin 1.5 to 2 lbs.	225° F to 250° F	2.5 to 3 hours	160° F
Whole Hog to 85 lbs.	225° F to 250° F	16 to 18 hours	205° F
Other Meats			
Duck (Whole) 4 to 5 lbs.	225° F to 250° F	3 to 4 hours	170° F
Frogs Legs	225°-250° F	3 to 4 hours	Pulls back
Goat	185° F	8 Hours	2 hours at 150°F
Goose (Whole)	225° F to 250° F	30 Minutes/lb	170° F
Pheasant	200° F	2.5 to 3 Hours	170° F
Rabbit (3.5 lbs)	200° F	3.5 to 4 hours	160° F
Veal Chops	200° F	1 to 1.5 hours/lbs	160° F
Venison Roast	200° F to 225° F	1 to 1.5 hours/lbs	160° F
Venison Tenderloin	225° F to 250° F	1 to 1.5 hours/lbs	160° F
Fish			
Catfish	225° F to 250° F	2 to 3 hours	Until Done
Fish (Whole) 4 to 6 lbs.	225°-240° F	3.5 to 4 hours	Until Flaky
Fish (Fillets) 4 to 6 oz.	225°-240° F	1.5 to 2 hours	Until Flaky
Fish (Hot Smoking)	90°F for 2 hrs. then 150°F	2 to 3 hours	Until Flaky
Fish (Cold Smoking)	80-90°F for 1-5 days	for 1-5 days	Until Done
Fish Jerky	140° F	3 to 4 hours	Until Done
Lox	70-80°F	1-3 days	Until Done
Salmon (Cold Smoked)	70-80°F	24 Hours	Until Done
Salmon (Hot Smoked)	200° - 225° F	3 to 4 hours	The oil turns dark

Item To Be Smoked	Smoking Target Temperature	Approximate Smoking Time	Final Internal Temperature
Shell Fish			
Crab (Steamed)	200° - 225° F	15 minutes/lb	To Taste
Lobster (Steamed)	200° - 225° F	15 minutes/lb	To Taste
Scallops	190° F	1 to 1.5 hours/lbs	To Taste
Shrimp (Steamed)	200° - 225° F	15 minutes/lb	To Taste
Veggies			
ABTs (Stuffed Jalapenos)	225° F to 250° F	1.5 to 2 hours	To Taste
Smoked Artichoke Hearts	225° F to 250° F	1 to 1.5 hours/lbs	Until Tender
Smoked Baked Beans	225° F	2 - 2.5 Hours	To Taste
Butternut Squash	225° F to 250° F	2 Hours	Until Tender
Corn on the Cob	225° F	1.5 - 2 hours	Done
Corn Relish	225° F	30-45 minutes	To Taste
Cabbage (Whole)	225° F	2.5 - 3 Hours	Done
Cabbage (Sliced)	225° F	2.25 - 2.5 Hours	Done
Candied Carrots (Precooked)	225° F	30-45 minutes	Done
Candied Sweet Potatoes (Precooked)	225° F	30-45 minutes	Done
Eggplant (Sliced)	225° F to 250° F	1 to 1.5 hours/lbs	Until Tender
Garlic Cloves	225° F	1.5 Hours	Until Soft
Smoked Green Beans	225° F to 250° F	1 to 1.5 hours	Until Tender
Smoked Mushrooms	225° F	30-45 minutes	Until Tender
Smoked Portobello Mushrooms	225° F	1.5 - 2 hours	Until Tender
Smoked Stuffed Mushrooms	225° F	1 to 1.5 hours	Until Tender
Smoked Onions	225° F to 250° F	1 to 1.5 hours	Until Tender
Smoked Potatoes	225° F	2 - 2.5 Hours	Done

Item To Be Smoked	Smoking Target Temperature	Approximate Smoking Time	Final Intenal Temperature
More Veggies			
Smoked Dried Cayanne Pepper	125° F	6 to 8 hours	dry but crisp
Smoked Dried Jalepino Pepper	125° F	6 to 8 hours	dry but crisp
Smoked Sweet Potatoes	225° F	2 - 2.5 Hours	Done
Smoked Squash (Yellow or zucchini)	225° F to 250° F	1 to 1.5 hours	Until Tender
Smoked Squash (Butternut or Acorn)	225° F to 250° F	6 to 8 hours	Until Tender
Smoked Tomatoe Slices (for Pizza)	225°-240° F	1 hour	Until Tender
Smoke Sun Dired Tomatoes	125° F	6 to 8 hours	dry but crisp
Smoked Vidalia Onions	225° F to 250° F	1 to 1.5 hours	Until Tender
Smoked Zucchini	225° F to 250° F	1 to 1.5 hours	Until Tender
Fruit & Nuts			
Avocado (For Sauces and Dips)	225° F	30 to 60 Minutes	Until Soft
Bananas in Brown Sugar	200° F	1 hour	Golden Brown
Smoked Apple slices (For Tarts or Pie)	225° F	1 to 1.5 hours	Until Tender
Smoked Dried Apple slices (For Powder)	125° F	6 to 8 hours	until crisp
Smoked Peaches (For Tarts or Pie)	225° F to 250° F	1 to 1.5 hours	Until Tender
Smoked Pears (For Tarts or Pie)	225° F to 250° F	1 to 1.5 hours	Until Tender
Fruit Flambe	200° F	35 to 40 Minutes	To Taste
Smoked Nuts	225°-240° F	3 to 4 hours	To Taste
Smoked Pecans	125° F	3 to 4 hours	To Taste
Other			
Cheese	less than 100° F	30 to 45 minutes	To Taste
Crisp-X Mix with Nuts (Chex Mix)	225° F	3 Hours	Until Dry
Smoked Pasta (Cooked al dente)	160° F	30 to 45 Minutes	To Taste
Smoked Fatty Stuffed Cresent Rolls	275° F	1.5 to 2 hours	Until crisp
Smoked Fruit Cobbler	350° F	30 to 45 Minutes	Until crisp
Chocolate Ganache Frosting	185° F	30 to 60 Minutes	To Taste