

BEEF	Estimated smoking time	Smoker Temp	Finished Temp
Beef brisket	12 - 20 hr	225 - 250° F	195 - 207° F
Back ribs	3 - 4 hr	225 - 250° F	205 - 210° F
Short ribs	6 - 8 hr	225 - 250° F	200 - 210° F
Prime rib	15 min/lb	225 - 250° F	135° F for Medium
Chuck roast	12 - 20 hr	225 - 250° F	195 - 205° F
Whole ribeye	25 min/lb	225 - 250° F	135° F for Medium
Tenderloin	2 1/2 to 3 hr	225 - 250° F	190 - 200° F
Tri-tip	2 to 3 hr	225 - 250° F	130 - 140° F
Sausage	30 - 60 min	225 - 250° F	160° F

PORK	Estimated smoking time	Smoker Temp	Finished Temp
Pork butt	1.5 hr/lb	225 - 250° F	200 - 207° F
Baby back ribs	5 hr	225 - 250° F	190 - 205° F
Spare ribs	5 - 7 hr	225 - 250° F	190 - 205° F
Loin	2 - 3 hr	225 - 250° F	145° F
Belly Bacon	2 - 3 hr	200 - 225° F	150° F
Whole Hog	16 - 18 hr	225 - 250° F	205° F
Tenderloin	2 1/2 - 3 hr	225 - 250° F	145° F
Pork sausage	30 - 60 min	225 - 250° F	165° F

LAMB	Estimated smoking time	Smoker Temp	Finished Temp
Lamb leg	4 - 8 hr	250 - 250° F	195 - 205° F
Lamb shank	4 - 5 hr	250 - 250° F	190° F
Lamb shoulder	5 - 6	250 - 275° F	195 - 205° F
Lamb rack	1 1/4 hr	250 - 275° F	135° - 140° F

POULTRY	Estimated smoking time	Smoker Temp	Finished Temp
Chicken whole	2 - 3 hr	275 - 350° F	165° F
Chicken quarters	1 - 2 hr	275 - 350° F	165° F
Chicken thighs	1 1/2 hr	275 - 350° F	165° F
Chicken wings	1 1/4 hr	275 - 350° F	165° F
Turkey whole	3 - 5 hr	275 - 350° F	165° F
Turkey leg	2 - 3 hr	275 - 350° F	165° F
Turkey wings	2 hr	275 - 350° F	165° F
Turkey breast	2 - 3 hr	275 - 300° F	165° F
Quail / Pheasant	1/2 - 1 hr	250 - 300° F	165° F
Cornish Hens	1 1/2 - 2 hr	250 - 300° F	165° F
Whole duck	2 hr	275 - 325° F	165° F

FISH & SEAFOOD	Estimated smoking time	Smoker Temp	Finished Temp
Salmon whole	Starts to flake	200° F	145° F
Whole trout	1 hr	225° F	145° F
Salmon Filet	1 hr	220° F	145° F
Tilapia Filet	1 hr	220° F	145° F
Lobster Tails	45 min	225° F	140° F
Oysters	30 - 40 min	225° F	N/A
Scallops	45 - 60 min	225° F	145° F
Shrimp	20 - 30 min	225° F	N/A

There's a big difference between 'done' and 'ready to eat'



Always use temp to determine when food is ready to pull for smaller cuts like steak, poultry and fish.



For larger cuts like brisket or pork shoulder, use temp as a guide as larger pieces of meat render fat differently



Use this temperature chart with a good digital thermometer



Stay safe by always cooking poultry to at least the USDA minimum