

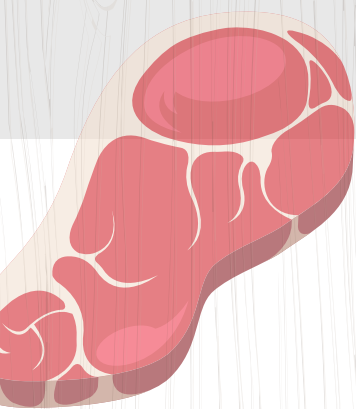
# MEAT SMOKING CHEAT SHEET

Times & Temperatures



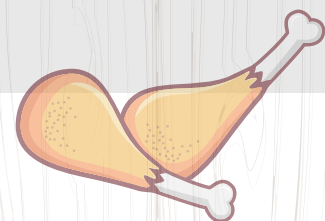
## CHICKEN

| CUT            | TIME    | TEMP      | INTERNAL    |
|----------------|---------|-----------|-------------|
| Whole chicken  | 2-3 hrs | 275-300°f | 170f (77°C) |
| Chicken Legs   | 1-2 hrs | 275-300°f | 170f (77°C) |
| Chicken Thighs | 1-2 hrs | 275-300°f | 170f (77°C) |
| Chicken Wings  | 1-2 hrs | 275-300°f | 170f (77°C) |



## BEEF

| CUT         | TIME       | TEMP      | INTERNAL       |
|-------------|------------|-----------|----------------|
| Brisket     | 12-20 hrs  | 225°f     | 190-200°f      |
| Chuck Roast | 12-18 hrs  | 225-250°f | 190-200°f      |
| Rump Roast  | 30mins /lb | 225-250°f | 135°f (medium) |
| Back Ribs   | 4-5 hrs    | 225-250°f | 190°f          |
| Prime Ribs  | 4-5 hrs    | 225°f     | 135°f          |
| Short Ribs  | 6-8 hrs    | 225-250°f | 190°f          |
| Spare Ribs  | 5-6 hrs    | 225-250°f | 190°f          |
| Tri Tip     | 3-4 hrs    | 225-250°f | 135°f (medium) |
| Tenderloin  | 3-4 hrs    | 225-250°f | 135°f (medium) |



## PORK

| CUT            | TIME           | TEMP      | INTERNAL |
|----------------|----------------|-----------|----------|
| Pork Shoulder  | 12-14 hrs      | 225°f     | 190°f    |
| Baby Back Ribs | 5 hrs          | 225-250°f | 180°f    |
| Spare Ribs     | 6 hrs          | 225-250°f | 180°f    |
| Loin           | 3-5 hrs        | 225-250°f | 145°f    |
| Tenderloin     | 2 hrs          | 225-250°f | 145°f    |
| Ham (Bone In)  | 1.5 hrs per lb | 225-250°f | 160°f    |
| Belly Bacon    | 6 hrs          | 100°f     | 140°f    |
| Sausage        | 1-2 hrs        | 225-250°f | 165°f    |

