

# SMOKER

## COOK TIMES

### BEEF

Beef Internal Temperatures:  
Rare 125°, Medium 145°, Well 165°  
Brisket 165°

<u>ITEM</u>	<u>TEMP</u>	<u>TIME</u>
WHOLE BRISKET	250 degrees	1 HR PER LB
BEEF RIBS	200 degrees	4-5 HRS
BONE-IN SHORT RIBS	250 degrees	3 HRS
BONELESS SHORT RIBS	250 degrees	2 HRS
STEAKS	250 degrees	2 HRS
ROAST	250 degrees	4 HRS

### CHICKEN

Always cook chicken to at least 165°

<u>ITEM</u>	<u>TEMP</u>	<u>TIME</u>
WHOLE & HALF CHICKEN	275 degrees	2.5 HRS
BONELESS & BONE-IN CHICKEN	275 degrees	1.5HRS
LEG QUARTERS	250 degrees	1.5-2 HRS
THIGHS/ DRUMSTICKS	250 degrees	1.5 HRS
DRUMMETTES	250 degrees	1.5 HRS
WINGS	275 degrees	1 HR

### PORK

Always cook pork to at least 180°

<u>ITEM</u>	<u>TEMP</u>	<u>TIME</u>
SPARE RIBS	250 degrees	4 HRS
BABY BACK RIBS	200 degrees	3.5 HRS
COUNTRY STYLE RIBS	250 degrees	3 HRS
PORK CHOPS	225 degrees	2 HRS
PORK BUTT	250 degrees	1.5 HRS PER LBS
PORK TENDERLOIN	225 degrees	1.5 HRS