



THE NEW STANDARD OF GRILLING

Smoking Times and Temperatures

The following smoking and grilling times have been collected from various sources and are based on the food being fresh or defrosted. These tables should be used as a guide only. Always use a meat thermometer to ensure all meat and poultry are cooked to the correct internal temperature. Serious health risks may exist when meat is undercooked.

FOOD TYPE	SMOKING TEMP. (°F)	APPROX. SMOKE TIME	FINISHED TEMP. (°F)
Corn	225°	1½ - 2 hrs.	N/A
Potatoes	225°	2- 2½ hrs.	N/A
Whole Bologna	225°-300°	4 hrs.	N/A
Salmon	225°	1 hr.	145°
Baby-Back Ribs	225° - 250°	5 - 6 hrs.	Until Tender
Spare Ribs	225° - 250°	5 - 6 hrs.	Until Tender
Beef Ribs	250°	3 - 4 hrs.	Until Tender
Meatballs (2")	250°	1 hr.	160°
Meat Loaf	250°-300°	3 hr.	160°
Breakfast Sausage	250°	2 hrs.	165°
Pork Loin	250°	2½ hrs.	155°
Turkey Breast (bone in)	250°	4 - 6 hrs.	165°
Turkey Wings	250°	2½ hrs.	165°
Turkey Leg	250°	4 hrs.	165°
Whole Turkey (12 lbs.)	250°	6½ hrs.	165°
Chicken Quarters	250°	3 hrs.	165°
Chicken Thighs	250°	1½ hrs.	165°
Whole Chicken	250°	4 hrs.	165°
Pork Butt (sliced)	250°	1½ hrs./lbs.	185°
Pork Butt (pulled)	250°	1½ hrs./lbs.	195°
Brisket (sliced)	250°	1½ hrs./lbs.	193°
Brisket (pulled)	250°	1½ hrs./lbs.	200°