



Smoker Cooking Times & Temperatures

Food to be Smoked	Target Temperature	Approximate Time	Internal Temp
Beef - Bottom Round	200° - 225° F	1.5 hours/lb.	R/M/W as preferred
Beef - Brisket (pulled)	225° - 250° F	1.5 hours/lb.	190°F - 205° F
Beef - Chuck Roast (pulled)	225° - 250° F	1.5 hours/lb.	180°F - 195° F
Beef - Filet Mignon	Cold smoke then 375°F	3-4 min/side	R/M/W as preferred
Beef - Hamburgers	225° - 250° F	30 - 40 min.	R/M/W as preferred
Beef - Prime Rib	225° - 250° F	Rare: 10 min/lb Med: 15 min/lb Well: 20 min/lb	R/125° M/135° W/145°
Beef - Ribs	225° - 250° F	5 hours	As preferred
Beef - Rump Roast	225° - 250° F	30 min/lb	145°
Beef - Tenderloin	225° - 250° F	2-4 lbs Rare: 1-2 hrs Med: 3-3 ½ hrs Well: 3 ½ - 4 hrs	R/120-125° M/150° W/160°
Beef - Tri-Tip	225° F	1-4 hours	R/130° M/150° W/160°
Chicken (Whole)	300°F	2-3 hours	170°
Chicken Breast	300° - 325°F	1-2 hours	170°F- 175 °F
Chicken Wings	250° - 275°F	1-1 ½ hours	180°F
Fish - Catfish	225° - 250° F	2-3 hours	
Fish - Salmon	200° - 225° F	3-4 hours	
Fish (whole)	225° - 250° F	3-4 hours	
Lamb Shanks	225° - 275° F	4 hours	190°F
Pork Baby Ribs	250° -275°F	3- 5 hours	185°F - 195°F
Pork Butt (pulled)	250° F	1 ½ hours per lb	200° F - 205°F
Pork Ham with bone	225° - 250° F	1 ½ hours per lb	160°
Pork Spare Ribs	225° - 250° F	5-7 hours	Pulls from bone
Pork whole hog	225° - 250° F	16-18 hours	205°
Shell fish - Scallops	190° F	1-1 ½ min/lb	
Shell fish - steamed Crab	200° - 225° F	15 min/lb	
Shell fish - steamed Lobster	200° - 225° F		
Shell fish - steamed Shrimp	200° - 225° F	15 min/lb	
Turkey (Whole 10-12 lbs)	250°F	2 ½ - 3 hours	170°F- 175°F
Turkey Legs	275° - 350° F	2-3 hours	170°
Veg. - Corn on Cob	225° F	1 ½ - 2 hours	
Veg. - Garlic cloves	225° F	1 ½ hours	
Veg. - Mushrooms	225° F	1 ½ hours	
Veg. - Onions	200° - 225° F	1-1 ½ hours	
Veg. - Sliced Eggplant	200° - 225° F	1-1 ½ hours	
Veg. - Sweet Potatoes	225° F	2 - 2 ½ hours	
Veg. - Zucchini	200° - 225° F	1-1 ½ hours	

