

Smoking Time and Temperature Chart

Item To Be Smoked	Smoking Target Temperature	Approximate Smoking Time	Final Intenal Temperature
Beef and Venison			
Brisket (Thin Sliced) 8 to 12 lbs.	225° F to 250° F	1.5 hours per pound	185° F
Brisket (Thick Sliced) 8 to 12 lbs.	225° F to 250° F	1.5 hours per pound	195° F
Brisket (Pulled) 8 to 12 lbs.	225° F to 250° F	1.5 hours per pound	205°F
Bottom Round (inject with marinate - bacon wrapped)	200° F to 225° F	1.5 hours per pound	
Chuck Roast (Sliced Rare)	225° F to 250° F	1 hour per pound	125° F
Chuck Roast (Sliced Medium)	225° F to 250° F	1.25 hours per pound	155° F
Chuck Roast (Sliced Well Done)	225° F to 250° F	1.5 hours per pound	185° F
Chuck Roast (Pulled)	225° F to 250° F	1.5 hours per pound	195° F
Filet Mignon	Cold Smoke then 350° F	Until Done	Until Done
Smoked Hamburgers	225° F to 250° F	30 to 40 Minutes	Until Done
Jerky (Sliced Meat)	140° F	3 to 4 hours	Until Done
Jerky (Hamburger)	140° F	3 to 4 hours	Until Done
Boneles Prime Rib	225° F to 250° F	12 Minutes/lb	Until Done
Prime Rib Rare	225° F to 250° F	10 minutes/lb	125° F for Rare
Prime Rib Medium	225° F to 250° F	15 minutes/lb	135° F for Medium
Prime Rib Well Done	225° F to 250° F	20 minutes/lb	145° F for Well
Sirloin Tip Roasts	225° F to 250° F	8 Hours	Until Done
Steamship Round (40 Lbs.)	190°F	12 to 14 Hours	Medium to Rare
Whole Ribeye Loin Rare	225° F to 250° F	20 minutes/lb	125° F for Rare
Whole Ribeye Loin Medium	225° F to 250° F	25 minutes/lb	135° F for Medium
Whole Ribeye Loin Well Done	225° F to 250° F	30 minutes/lb	145° F for Well
Rump Roast	225° F to 250° F	30 minutes/lb	145° F for Well

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More Beef			
Beef Short Ribs	225° F to 250° F	5 hours	Pulls back from bones
Beef Finger Fibs	225° F to 250° F	4 to 6 hours	185° - 200°
Beef Tenderloin 3 to 4 lbs. Rare	225° F to 250° F	1 to 2 hours	120° - 125°
Beef Tenderloin 3 to 4 lbs. Medium Rare	225° F to 250° F	2.5 to 3 hours	130° F to 140° F
Beef Tenderloin 3 to 4 lbs. Medium	225° F to 250° F	3 to 3.5 hours	150° F
Beef Tenderloin 3 to 4 lbs. Well Done	225° F to 250° F	3.5 to 4 hours	160° F
Beef Tri-Tip. Rare	225° F to 250° F	1 to 2 hours	120° - 125°
Beef Tri-Tip. Medium Rare	225° F to 250° F	2 to 3 hours	130° F to 140° F
Beef Tri-Tip. . Medium	225° F to 250° F	3 to 3.5 hours	150° F
Beef Tri-Tip. . Well Done	225° F to 250° F	3.5 to 4 hours	160° F
Meat Loaf	250° -300° F	3 hours	160° F
Hot Dogs (Homemade)	165° F	3.5 to 4 hours	150° F to 155° F
Chicken			
Chicken Breast 5 to 8 oz.	275° F to 350° F	1 to 2 hours	170° F
Chicken Livers (Bacon Wrapped)	275° F to 350° F	1 to 2 hours	Crisp Bacon
Chicken (Quarters)	275° F to 350° F	1 to 2 hours	170° F
Chicken (Thighs)	275° F to 350° F	1.5 hours	170° F
Chicken (Whole) 2.5 to 3 lbs.	275° F to 350° F	2 to 2.5 hours	170° F
Chicken (Whole) 3.5 to 4.5 lbs.	275° F to 350° F	2 to 3 hours	170° F
Chicken (Wings)	275° F to 350° F	1.25 hours	170° F
Cornish Game Hens	275° F to 350° F	2 to 3 hours	170° F
Turkey			
Turkey (Legs)	275° F to 350° F	2 to 3 hours	170° F
Turkey (Whole) 10-12 lbs.	275° F to 350° F	2.5 to 3 hours	170° F

Item To Be Smoked	Smoking Target Temperature	Approximate Smoking Time	Final Intenal Temperature
Lamb			
Lamb(Leg) 7 to 9 lbs. Rare	225° F to 250° F	4 to 8 hours	135° F
Lamb(Leg) 7 to 9 lbs. Medium Rare	225° F to 250° F	4 to 8 hours	140° F to 150° F
Lamb(Leg) 7 to 9 lbs. Medium	225° F to 250° F	4 to 8 hours	160° F
Lamb(Leg) 7 to 9 lbs. Well Done	225° F to 250° F	4 to 8 hours	165° F and above
Lamb Shanks	225° F to 250° F	4 hours	Until Tender
Pork			
Belly Bacon	less than 100° F	6 hours	140° F
Buckboard Bacon	200° F	4 to 6 hours	140° F
Butt Bacon	less than 100° F	6 hours	140° F
Canadian Bacon (from small tenderloins)	225° F to 250° F	1.5 hours per pound	140° F
Canadian Bacon (from Large tenderloins)	225° F to 250° F	1.5 hours per pound	140° F
Pig Candy (Candied Bacon)	225°-250° F	30-45 minutes	Done
Pork Butt (Sliced) 6 to 8 lbs.	225° F to 250° F	1.5 hours per pound	170° F
Pork Butt (Pulled) 6 to 8 lbs.	225° F to 250° F	1.5 hours per pound	205° F
Pork Chops	225° F to 250° F	1.5 hours per pound	160° F
Ham (Bone In)	225° F to 250° F	1.5 hours per pound	160° F
Pork Crown Roast 8 to 10 lbs.	225° F to 250° F	1.5 hours per pound	155° F to 165° F
Fattys (Jimmy Dean Pork Sausage)	225°-250° F	2.5 to 3 hours	170° F
Pork Loin 8 to 10 lbs.	225° F to 250° F	4 to 6 hours	160° F
Pork Sausage 1.5 to 2.5 inch	225° F to 250° F	1 to 3 hours	165° F
Ribs (Baby Back) 1.5 to 2.5 lbs.	225° F to 250° F	5 hours	Pulls back from bones
Ribs (Spare Ribs) 2.5 - 3 lbs.	225° F to 250° F	5 to 7 hours	Pulls back from bones
Pork Shoulder (Sliced) 6 to 10 lbs.	225° F to 250° F	5 to 8 hours	175° F

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More Pork			
Pork Shoulder (Pulled) 6 to 10 lbs.	225° F to 250° F	8 to 12 hours	205° F
Pork Tenderloin 1.5 to 2 lbs.	225° F to 250° F	2.5 to 3 hours	160° F
Whole Hog to 85 lbs.	225° F to 250° F	16 to 18 hours	205° F
Other Meats			
Duck (Whole) 4 to 5 lbs.	225° F to 250° F	3 to 4 hours	170° F
Frogs Legs	225°-250° F	3 to 4 hours	Pulls back from bones
Goat	185° F	8 Hours	2 hours at 150°F
Goose (Whole)	225° F to 250° F	30 Minutes/lb	170° F
Pheasant	200° F	2.5 to 3 Hours	170° F
Rabbit (3.5 lbs)	200° F	3.5 to 4 hours	160° F
Veal Chops	200° F	1 to 1.5 hours/lbs	160° F
Venison Roast	200° F to 225° F	1 to 1.5 hours/lbs	160° F
Venison Tenderloin	225° F to 250° F	1 to 1.5 hours/lbs	160° F
Fish			
Catfish	225° F to 250° F	2 to 3 hours	Until Done
Fish (Whole) 4 to 6 lbs.	225°-240° F	3.5 to 4 hours	Until Flaky
Fish (Fillet) 4 to 6 oz.	225°-240° F	1.5 to 2 hours	Until Flaky
Fish (Hot Smoking)	90°F for 2 hrs. then 150°F	2 to 3 hours	Until Flaky
Fish (Cold Smoking)	80-90°F for 1-5 days	for 1-5 days	Until Done
Fish Jerky	140° F	3 to 4 hours	Until Done
Lox	70-80°F	1-3 days	Until Done
Salmon (Cold Smoked)	70-80°F	24 Hours	Until Done
Salmon (Hot Smoked)	200° - 225° F	3 to 4 hours	The oil turns dark

Item To Be Smoked	Smoking Target Temperature	Approximate Smoking Time	Final Intenal Temperature
Shell Fish			
Crab (Steamed)	200° - 225° F	15 minutes/lb	To Taste
Lobster (Steamed)	200° - 225° F	15 minutes/lb	To Taste
Scallops	190° F	1 to 1.5 hours/lbs	To Taste
Shrimp (Steamed)	200° - 225° F	15 minutes/lb	To Taste
Veggies			
ABTs (Stuffed Jalapenos)	225° F to 250° F	1.5 to 2 hours	To Taste
Smoked Artichoke Hearts	225° F to 250° F	1 to 1.5 hours/lbs	Until Tender
Smoked Baked Beans	225° F	2 - 2.5 Hours	To Taste
Butternut Squash	225° F to 250° F	2 Hours	Until Tender
Corn on the Cob	225° F	1.5 - 2 hours	Done
Corn Relish	225° F	30-45 minutes	To Taste
Cabbage (Whole)	225° F	2.5 - 3 Hours	Done
Cabbage (Sliced)	225° F	2.25 - 2.5 Hours	Done
Candied Carrots (Precooked)	225° F	30-45 minutes	Done
Candied Sweet Potatoes (Precooked)	225° F	30-45 minutes	Done
Eggplant (Sliced)	225° F to 250° F	1 to 1.5 hours/lbs	Until Tender
Garlic Cloves	225° F	1.5 Hours	Until Soft
Smoked Green Beans	225° F to 250° F	1 to 1.5 hours	Until Tender
Smoked Mushrooms	225° F	30-45 minutes	Until Tender
Smoked Potebello Mushrooms	225° F	1.5 - 2 hours	Until Tender
Smoked Stuffed Mushrooms	225° F	1 to 1.5 hours	Until Tender
Smoked Onions	225° F to 250° F	1 to 1.5 hours	Until Tender
Smoked Potatoes	225° F	2 - 2.5 Hours	Done

Item To Be Smoked	Smoking Target Temperature	Approximate Smoking Time	Final Intenal Temperature
More Veggies			
Smoked Sweet Potatoes	225° F	2 - 2.5 Hours	Done
Smoked Squash	225° F to 250° F	1 to 1.5 hours	Until Tender
Smoked Tomatoes	225°-240° F	1 hour	Until Tender
Smoked Vidalia Onions	225° F to 250° F	1 to 1.5 hours	Until Tender
Smoked Zucchini	225° F to 250° F	1 to 1.5 hours	Until Tender
Fruit & Nuts			
Avocado (For Sauces and Dips)	225° F	30 to 60 Minutes	Until Soft
Bananas	200° F	1 hour	Golden Brown
Fruit Flambe	200° F	35 to 40 Minutes	To Taste
Pumpkin (Chunks for Pie)	200° F	60 to 90 Minutes	Until Soft
Smoked Nuts	225°-240° F	3 to 4 hours	To Taste
Smoked Pecans	125° F	3 to 4 hours	To Taste
Other			
Cheese	less than 100° F	30 to 45 minutes	To Taste
Crisp-X Mix with Nuts (Chex Mix)	225° F	3 Hours	Until Dry
Smoked Pasta (Cooked al dente)	160° F	30 to 45 Minutes	To Taste
Smoked Fatty Stuffed Cresent Rolls	275° F	1.5 to 2 hours	Until crisp
Smoked Fruit Cobbler	350° F	30 to 45 Minutes	Until crisp
Chocolate Ganache Frosting	185° F	30 to 60 Minutes	To Taste