



SMOKING TIMES & TEMPS

S - SIZE **TP** - SMOKER TEMP **TM** - TIME **IT** - INTERNAL TEMP

BEEF

BRISKET

- S** 6-12 lbs
- TP** 225°F
- TM** 45 mins-1 hr/lb
- IT** 190-200°F

MEATLOAF

- S** 2 lbs
- TP** 250°F
- TM** 2 hours
- IT** 165°F

HAMBURGER

- S** ¾" THICK PATTIES
- TP** 275°F
- TM** 1½-2 hours
- IT** 165°F

FATTIE

- S** 1½ lbs
- TP** 225°F
- TM** 2 hours
- IT** 165°F

PRIME RIB

- S** 4-8 lbs
- TP** 225°F
- TM** 45 mins/lb
- IT** 130°F (med-rare)

PORK

BABY BACK RIBS

- S** FULL SLAB
- TP** 225°F
- TM** 4-5 hours
- IT** 165°F

PORK BUTT SLICED

- S** 4-6 lbs
- TP** 225°F
- TM** 1-1¼ hrs/lb
- IT** 165°F

PORK BUTT PULLED

- S** 6-8 lbs
- TP** 225°F
- TM** 1 hr/lb unwrapped
+ 1 hr/lb wrapped
- IT** 190-200°F

PRE-COOKED WHOLE HAM

- S** 6-8 lbs
- TP** 225°F
- TM** 30-35 mins/lb
- IT** 165°F

HOT DOGS

- S** PACKAGE
- TP** 225°F
- TM** 45-60 minutes
- IT** TO DESIRE

POULTRY

TURKEY LEG

- S** 2 lbs
- TP** 225°F
- TM** 3-4 hours
- IT** 165°F

TURKEY WINGS

- S** SMALL
- TP** 225°F
- TM** 2-3 hours
- IT** 165°F

CHICKEN QUARTERS

- S** MEDIUM
- TP** 225°F
- TM** 3-3½ hours
- IT** 165°F

CHICKEN THIGHS

- S** MEDIUM
- TP** 225°F
- TM** 2-2½ hours
- IT** 165°F

WHOLE CHICKEN

- S** 3-5 lbs
- TP** 225°F
- TM** 4-5 hours
- IT** 165°F

WHOLE TURKEY SLOW

- S** 12-16 lbs
- TP** 225°F
- TM** 30-35 mins/lb
- IT** 165°F

WHOLE TURKEY FAST

- S** 12-16 lbs
- TP** 275°F
- TM** 18 mins/lb
- IT** 165°F

SIDES

MAC-N-CHEESE

- S** 1½ lbs
- TP** 225°F
- TM** 1 hour
- IT** GOLDEN BROWN

CORN ON THE COB

- S** 6-12
- TP** 225°F
- TM** 1½ hours
- IT** UNTIL TENDER

POTATOES

- S** MEDIUM
- TP** 225°F
- TM** 1-1½ hours
- IT** UNTIL FORK TENDER

JALEPENO POPPERS/ABT'S

- S** LARGE
- TP** 225°F
- TM** 1½-2 hours
- IT** UNTIL FORK TENDER

GAME

VENISON ROAST

- S** 4-6 lbs
- TP** 225°F
- TM** 45-60 mins/lb
- IT** 165°F

VENISON TENDERLOIN

- S** 4-6 lbs
- TP** 225°F
- TM** 45 mins/lb
- IT** 165°F

JERKY

- S** ¼" THICK STRIPS
- TP** 140°F
- TM** 12-16 hours
- IT** TO DESIRE

NOTES:

MASTER IT. MASTERBUILT®

REMEMBER...ALWAYS SMOKE TO INTERNAL TEMP, **NOT** TIME.