


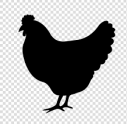
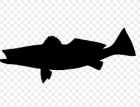




Smoking Chart		Smoker Temp	Cooking Time	Safe Meat Temp	Target Temp	Best Wood Chips to Use
						<i>Never use cedar, cypress, elm, eucalyptus, fir, pine, redwood, sassafras, spruce, or sycamore for smoking.</i>
Beef 	Brisket	225-240 degrees	12-20 hours	145 degrees	195 degrees	Hickory, Mesquite, Oak, Pecan, Any Fruit or Nut Woods
	Chuck Roast	225-240 degrees	8-10 hours	145 degrees	200 degrees	Hickory, Mesquite, Oak, Pecan, Any Fruit or Nut Woods
	Back Ribs	225-240 degrees	4-5 hours	145 degrees	190 degrees	Hickory, Mesquite, Oak, Pecan, Any Fruit or Nut Woods
	Short Ribs	225-240 degrees	6-8 hours	145 degrees	195 degrees	Hickory, Mesquite, Oak, Pecan, Any Fruit or Nut Woods
	Country Style Ribs	225-240 degrees	3-4 hours	145 degrees	175 degrees	Hickory, Mesquite, Oak, Pecan, Any Fruit or Nut Woods
	Burgers	225 degrees	1 hour	160 degrees	160 degrees	Hickory, Mesquite, Oak, Pecan, Any Fruit or Nut Woods
	Steaks	210-220 degrees	45-60 minutes	145 degrees	130 degrees	Hickory, Mesquite, Oak, Pecan, Any Fruit or Nut Woods
	Prime Rib	225 degrees	4-5 hours	145 degrees	130 degrees	Hickory, Mesquite, Oak, Pecan, Any Fruit or Nut Woods
	Tri-Tips	225-240 degrees	2 hours	145 degrees	130 degrees	Hickory, Mesquite, Oak, Pecan, Any Fruit or Nut Woods
Pork 	Pork Butt	225-240 degrees	12-14 hours	145 degrees	205 degrees	Apple, Cherry, Peach, Pecan, Hickory, Any Fruit or Nut Woods
	Baby Back Ribs	225-240 degrees	5 hours	145 degrees	195 degrees	Apple, Cherry, Peach, Pecan, Hickory, Any Fruit or Nut Woods
	Spare Ribs	225-240 degrees	6 hours	145 degrees	195 degrees	Apple, Cherry, Peach, Pecan, Hickory, Any Fruit or Nut Woods
	Loin	225-240 degrees	3-5 hours	145 degrees	145 degrees	Apple, Cherry, Peach, Pecan, Hickory, Any Fruit or Nut Woods
	Tenderloin	225-240 degrees	2 hours	145 degrees	145 degrees	Apple, Cherry, Peach, Pecan, Hickory, Any Fruit or Nut Woods
Poultry 	Whole Chicken	250-275 degrees	3-4 hours	165 degrees	165 degrees	Apple, Cherry, Peach, Pecan, Any Fruit or Nut Woods
	Legs/Thighs	250-275 degrees	2 hours	165 degrees	175 degrees	Apple, Cherry, Peach, Pecan, Any Fruit or Nut Woods
	Wings	250-275 degrees	1.5-2 hours	165 degrees	175 degrees	Apple, Cherry, Peach, Pecan, Any Fruit or Nut Woods
	Quarters	250-275 degrees	2 hours	165 degrees	175 degrees	Apple, Cherry, Peach, Pecan, Any Fruit or Nut Woods
	Whole Turkey	240 degrees	5-7 hours	165 degrees	165 degrees	Apple, Cherry, Peach, Pecan, Any Fruit or Nut Woods
	Turkey Breast	240 degrees	4 hours	165 degrees	165 degrees	Apple, Cherry, Peach, Pecan, Any Fruit or Nut Woods
	Turkey Legs	240 degrees	3-4 hours	165 degrees	175 degrees	Apple, Cherry, Peach, Pecan, Any Fruit or Nut Woods
	Quail/Pheasant	225 degrees	1 hour	165 degrees	165 degrees	Apple, Cherry, Peach, Pecan, Any Fruit or Nut Woods
Fish and Seafood 	Salmon Filet	220 degrees	1 hour	145 degrees	137 degrees	Alder, Any Fruit or Nut woods except Walnut (too Strong)
	Tilapia Filets	220 degrees	1 hour	145 degrees	140 degrees	Alder, Any Fruit or Nut woods except Walnut (too Strong)
	Whole Trout	225 degrees	1 hour	145 degrees	140 degrees	Alder, Any Fruit or Nut woods except Walnut (too Strong)
	Lobster Tails	225 degrees	45 minutes	145 degrees	135 degrees	Alder, Any Fruit or Nut woods except Walnut (too Strong)
	Oysters	225 degrees	30-40 minutes	145 degrees	NA	Alder, Any Fruit or Nut woods except Walnut (too Strong)
	Scallops	225 degrees	45-60 minutes	145 degrees	140 degrees	Alder, Any Fruit or Nut woods except Walnut (too Strong)
	Shrimps	225 degrees	20-30 minutes	145 degrees	NA	Alder, Any Fruit or Nut woods except Walnut (too Strong)
Miscellaneous 	Brats	225-240 degrees	2 hours	160 degrees	160 degrees	Apple, Cherry, Peach, Pecan, Any Fruit or Nut Woods
	Meatballs	225-240 degrees	1 hour	160 degrees	160 degrees	Apple, Cherry, Peach, Pecan, Any Fruit or Nut Woods
	Hot Dogs	225-240 degrees	3-4 hours	160 degrees	175 degrees	Apple, Cherry, Peach, Pecan, Any Fruit or Nut Woods
Vegetables 	Sweet Corn	225-240 degrees	1.5-2 hours	NA	NA	Apple, Cherry, Peach, Pecan, Any Fruit or Nut Woods
	Potatoes	225-240 degrees	2-3 hours	NA	NA	Apple, Cherry, Peach, Pecan, Any Fruit or Nut Woods
	Carrots	225-240 degrees	1.5-2 hours	NA	NA	Apple, Cherry, Peach, Pecan, Any Fruit or Nut Woods
Note: Cooking Meats Beyond the Target Temp will begin to dry them out.						