

Smoking Times & Temperatures Chart



The live version of this chart/table is regularly updated and can be accessed online at:

<https://www.smoking-meat.com/smoking-times-and-temperatures-chart>



My **smoking times and temperatures chart** for smoking meat is just below but first, a few words about thermometers, without which you would not need this chart.

Temperature should always be used to determine when the meat is done cooking rather than the time.

I highly recommend a [digital probe meat thermometer](#) to monitor the temperature of the meat while it smokes. These thermometers have a probe(s) that stays in the meat while it smokes. The probe is attached to a braided metal wire that runs through the door or an opening to the unit outside of the smoker.

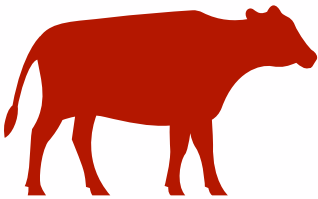
You can also use an instant-read digital thermometer such as the [Thermapen Mk4](#) which reads in about 3 seconds for about \$99.

Or– if you are watching your dollars and don't mind waiting 4-5 seconds for a reading, the [ThermoPop](#) is equally high in quality and you can get it for just \$29.

Below I have put together a list of times and temperatures for smoking meats. Most are only an estimate but should allow you to make a loose plan for dinner time.

Note: Be sure to use temperature to tell you when the meat is done.. time is just an estimate and is NOT an indicator of doneness.

Beef



<u>Brisket</u>	
Smoker Temperature:	225-240°F
Cook Time:	12-20 hrs
Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	195-200°F
Notes: Time is relevant to thickness of flat area and muscle/fat ratio. Probe or skewer should insert with no resistance when brisket is finished. High-heat brisket , Orange juice brined brisket , Double smoked chopped brisket , Bacon wrapped brisket burnt ends , Brisket for dummies , Brisket no fuss method , Game day brisket , Smoky Okie brisket method	

<u>Chuck Roast</u>	
Smoker Temperature:	225-240°F
Cook Time:	8-10 hrs

Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	200-203°F
Notes: Cook time varies depending on the thickness of the roast. Time given is for a typical 3-4 lb roast. Chuck roast burnt ends , Bourbon smoked chuck roast , Chuck roast with potatoes and carrots , A pair of chuck roasts	

<u>Back Ribs</u>	
Smoker Temperature:	225-240°F
Cook Time:	4-5 hrs
Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	190-195°F
Notes: Cut apart before cooking for best results. Prime rib on a stick	

<u>Short Ribs</u>	
Smoker Temperature:	225-240°F
Cook Time:	6-8 hrs
Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	195-200°F
Notes: Wine braised short ribs , Cranberry short ribs , Enormous beef short ribs	

<u>Beef Country Style Ribs</u>	
Smoker Temperature:	225-240°F

Cook Time:	3-4 hrs
Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	175-180°F
Notes: Done when tender. Smoked beef country style ribs	

[Meatloaf](#)

Smoker Temperature:	225-240°F
Cook Time:	3 hrs
Safe Finished Meat Temperature:	160°F
Chef Recommended Finish Temperature:	160°F
Notes: Cook time depends on thickness of loaf. Stuffed meatloaf , Meatloaf better than ever , Smoked meatloaf log , Smoked meatloaf: Ultimate comfort food	

[Fatties](#)

Smoker Temperature:	225-240°F
Cook Time:	3 hrs
Safe Finished Meat Temperature:	160°F
Chef Recommended Finish Temperature:	160°F
Notes: Cook time depends on thickness of fatty. Bacon wrapped stuffed sausage fatty , The “flatty” , Personal sized fatty , Ham n' cheddar fatty	

[Burgers](#)

Smoker Temperature:	225°F
Cook Time:	1 hr

Safe Finished Meat Temperature:	160°F
Chef Recommended Finish Temperature:	160°F
Notes: Use 80/20 ground chuck for best results. Stuffed, bacon-wrapped burgers , Reverse seared burgers	

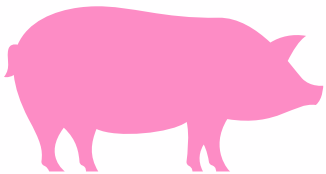
<u>Steaks</u>	
Smoker Temperature:	210-220°F
Cook Time:	45-60 min
Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	130-135°F (med. rare)
Notes: Finish in the smoker or smoke to 75% done then sear on hot grill. Time depends on thickness of steak. Reverse seared ribeyes , Smoked ribeye , Smoked flat-iron steaks , Tomahawk steaks , Smoked top sirloin steak	

<u>Prime Rib (Standing Rib Roast)</u>	
Smoker Temperature:	225°F
Cook Time:	4-5 hrs
Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	130-135°F (med.rare)
Notes: Typical size is 4-7 bones. Prime Rib , Christmas Prime Rib	

<u>Tri-tip</u>	
Smoker Temperature:	225-240°F
Cook Time:	2 hrs

Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	130-135°F (med. rare)
Notes: Typical size about 2-3 lbs. Smoked tri-tip , Smoked tri-tip roast , Tri-tip in the Pit Boss Copperhead	

Pork



<u>Pork Butt</u>	
Smoker Temperature:	225-240°F
Cook Time:	12-14 hrs
Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	205°F
Notes: Also called “Boston Butt”. How to make smoked pulled pork , Tasty & Tender Smoked Pulled Pork , Sliced pork butt sliders , Pork butt on a “steak” ,	

<u>Baby Back Ribs</u>	
Smoker Temperature:	225-240°F
Cook Time:	5 hrs
Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	195°F

Notes: Tender=done. Extra meaty* baby backs may require an extra hour to get done. [Baby back rib sandwich](#), [Coffee brined baby backs](#), [Maple barbecue ribs](#), [Bacon wrapped ribs](#)

*Extra meaty just means more of the pork loin was left attached. Pork loin is a lean meat and tends to dry out when it is cooked beyond 145°F. For this reason, I recommend purchasing baby back ribs that are NOT extra meaty for a much better eating experience.

[Spare Ribs](#)

Smoker Temperature:	225-240°F
Cook Time:	6 hrs
Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	195°F

Notes: Tender = done. [Butter-injected spare ribs](#), [Onion cola spare ribs](#), [Pre-sliced spare ribs](#), [Falling Apart St. Louis Ribs](#)

To test for tenderness, grasp two of the bones and pull them in opposite directions. If the meat tears easily then the meat is considered “Tender” and is ready to eat.

If you want to check pork ribs for temperature, place the probe between the bones making sure to not touch the bone. You are looking for 195°F when the ribs are done and tender.

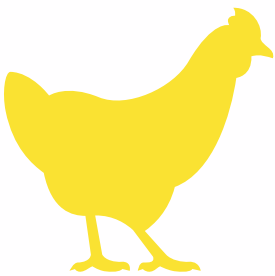
[Loin](#)

Smoker Temperature:	225-240°F
Cook Time:	3-5 hrs

Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	145°F
Notes: Herb-rubbed pork loin , Pork loin tripecta , Strawberry balsamic pork loin	

<u>Tenderloin</u>	
Smoker Temperature:	225-240°F
Cook Time:	2 hrs
Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	145°F
Notes: Braided tenderloins , Cherry bourbon tenderloin , Tenderloin on a stick , Maple BBQ Tenderloins	

Poultry



<u>Whole Chicken</u>	
Smoker Temperature:	250-275°F
Cook Time:	3-4 hrs
Safe Finished Meat Temperature:	165°F
Chef Recommended Finish Temperature:	165°F
Notes: Maple barbecue chicken , Beer can chicken	

Chicken Legs/Thighs

Smoker Temperature: 250-275°F

Cook Time: 2 hrs

Safe Finished Meat Temperature: 165°F

Chef Recommended Finish Temperature: 175°F

Notes: [Chicken lollipops](#), [Bacon-wrapped thighs](#), [Alabama white sauce chicken legs](#)

Chicken Wings

Smoker Temperature: 250-275°F

Cook Time: 1.5-2 hrs

Safe Finished Meat Temperature: 165°F

Chef Recommended Finish Temperature: 175°F

Notes: [Honey barbecue wings](#), [Pecan smoked chicken wings](#), [Smoked and fried hot wings](#), [Apricot and honey chicken wings](#)

Chicken Quarters

Smoker Temperature: 250-275°F

Cook Time: 2 hrs

Safe Finished Meat Temperature: 165°F

Chef Recommended Finish Temperature: 175°F

Notes: [High heat smoked chicken quarters](#), [Smoked and grilled chicken quarters](#)

Whole Turkey

Smoker Temperature:	240°F
Cook Time:	5-7 hrs
Safe Finished Meat Temperature:	165°F
Chef Recommended Finish Temperature:	165°F
Notes: 12 lbs or smaller recommended. Maple barbecue turkey , Buttermilk brined turkey , Cranberry turkey (“pink bird”) , Bacon butter turkey , Lots of Butter Turkey	

[Turkey Breast](#)

Smoker Temperature:	240°F
Cook Time:	4 hrs
Safe Finished Meat Temperature:	165°F
Chef Recommended Finish Temperature:	165°F
Notes: Cranberry pecan stuffed turkey breast , Bacon basted turkey roast , Cranberry pecan stuffed turkey breast , boneless turkey breast	

[Turkey Legs](#)

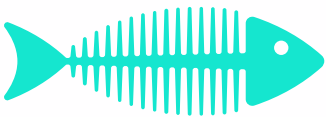
Smoker Temperature:	240°F
Cook Time:	3-4 hrs
Safe Finished Meat Temperature:	165°F
Chef Recommended Finish Temperature:	175-180°F
Notes: Smoked turkey legs	

[Quail/Pheasant](#)

Smoker Temperature:	225 °F
Cook Time:	1 hr
Safe Finished Meat Temperature:	165°F
Chef Recommended Finish Temperature:	165°F
Notes: Smoked quail	

<u>Cornish Hens</u>	
Smoker Temperature:	240°F
Cook Time:	2 hrs
Safe Finished Meat Temperature:	165°F
Chef Recommended Finish Temperature:	165°F
Notes: Also called Rock Hens. Beer brined cornish hens , Citrus rosemary cornish hens , Butterflied Baby chickens	

Fish & Seafood



<u>Salmon Filet</u>	
Smoker Temperature:	220°F
Cook Time:	1 hr
Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	137-140°F

Notes: Cook at 160 degrees for cool smoked salmon. [Cool smoked salmon with citrus](#), [Filet mignon of salmon](#), [Salmon on a stick](#), [salmon candy](#), [Maple glazed salmon](#)

Tilapia Filets

Smoker Temperature: 220°F

Cook Time: 1 hr

Safe Finished Meat Temperature: 145°F

Chef Recommended Finish Temperature: 140°F

Notes: [Tilapia with Tahini Noodles](#)

Whole Trout

Smoker Temperature: 225°F

Cook Time: 1 hr

Safe Finished Meat Temperature: 145°F

Chef Recommended Finish Temperature: 140°F

Notes: [Trout w/ Lemon & Herbs](#), [Smoked Steelhead Trout](#)

[Lobster Tails](#)

Smoker Temperature: 225°F

Cook Time: 45 min

Safe Finished Meat Temperature: 145°F

Chef Recommended Finish Temperature: 135°F

Notes: [Smoked lobster tails](#)

Oysters

Smoker Temperature:	225°F
Cook Time:	30-40 min
Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	N/A

Notes: Shuck, remove from shell, rinse well. Lay in 1 half of the shell to smoke. Oysters are done when the edges start to curl. [Angels on horseback](#)

Scallops

Smoker Temperature:	225°F
Cook Time:	45-60 min
Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	140°F

Notes: Use a super-fast thermometer such as the [thermapen](#) to check temperature carefully. Do not overcook. [Bacon wrapped scallops](#)

Shrimp

Smoker Temperature:	225°F
Cook Time:	20-30 min
Safe Finished Meat Temperature:	145°F
Chef Recommended Finish Temperature:	N/A

Notes: Cues for done shrimp include bright pink color, opaque flesh and a “C” shape. [Pigs on the beach](#), [Bacon wrapped shrimp](#), [shrimp stuffed jalapeños](#), [Pan Smoked Shrimp with Butter](#)

Miscellaneous



Brats

Smoker Temperature:	225-240°F
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Cook Time:	2 hrs
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Safe Finished Meat Temperature:	160°F
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Chef Recommended Finish Temperature:	160°F
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Notes: Brats should not be overcooked. About 2 hours at 225°F is usually perfect. Make sure they reach at least 160°F before calling them done.

Boudin

Smoker Temperature:	225-240°F
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Cook Time:	2 hrs
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Safe Finished Meat Temperature:	160°F
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Chef Recommended Finish Temperature:	N/A
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Notes: These are best cooked to time. 2 hours at 225°F will yield perfect results most of the time. Make sure you are using an accurate smoker thermometer. [Smoked Boudin](#)

Meatballs (2-inch)

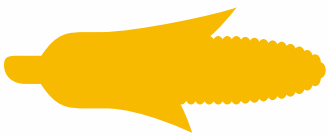
Smoker Temperature:	225-240°F
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Cook Time:	1 hr
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Safe Finished Meat Temperature:	160°F
Chef Recommended Finish Temperature:	160°F
Notes: Cheesy smoked meatballs , Moinks , Cheese and Jalapeno Meatballs ,	

<u>Hotdogs</u>	
Smoker Temperature:	225-240°F
Cook Time:	3-4 hrs
Safe Finished Meat Temperature:	160°F
Chef Recommended Finish Temperature:	175-180°F
Notes: Spiral-cut hotdogs , Bacon Wrapped Hotlinks	

Vegetables



<u>Smoked Corn on the Cob</u>	
Smoker Temperature:	225-240°F
Cook Time:	1.5 – 2 hrs
Safe Finished Meat Temperature:	N/A
Chef Recommended Finish Temperature:	N/A
Notes: Bacon wrapped corn on the cob	

[Smoked Whole Potatoes](#)

Smoker Temperature:	225-240°F
Cook Time:	2-3 hrs
Safe Finished Meat Temperature:	N/A
Chef Recommended Finish Temperature:	N/A
Notes:	Twice baked potatoes , Smoked Sweet Potatoes

Why is there a difference between USDA safe finished temperature and the Chefs recommended finish temperature?

Just because a piece of meat is safe at a certain temperature does not mean it is tender yet. Many cuts such as brisket and pork butt are safe to eat at a relatively low temperature however, they are still tough as leather at that temperature. They must be cooked to a much higher temperature to break down the meat, melt the fat and collagen and make them tender.

Some cuts or types of meat are recommended to be cooked below what is recommended by the USDA. This is sometimes because the risk is low or it is strongly believed that the USDA is overshooting the safe done temperature. Some food is just not very good when cooked to the recommended safe temperature.

For years, the USDA recommended to cook pork to 160°F which yielded a very dry, tough, tasteless pork loin, pork tenderloin, pork chop, etc. I have always cooked pork to 140-145 as do most other chefs and recently the USDA changed their safe temperature to only 145°F for all cuts of pork that are not ground.. making a better finished product that is, in fact, safe to eat.

What about appetizers that use ground beef or pork?

Anything that uses ground beef or pork must be cooked to at least 160 °F in order for it to be safe. Most bacteria and pathogens live on the outside of the meat. When the meat is ground, these are spread throughout the meat and it must be cooked to a high temperature of 160°F to make sure it is safe.



Contact Jeff Phillips at jeff@smoking-meat.com if you have further questions about this document.

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