

TOUGH CUTS INTERNAL TEMPERATURE CHART

PRODUCT	SMOKER TEMP	APPROX. SMOKE TIME	WRAP FOR 250°F BRAISE?*	ENDPOINT INTERNAL TEMP	VENTED REST TIME**
BRISKET, TRI-TIP, CHUCK ROAST	225-250°F	6-8hrs	YES	205°F <small>thickest part of the brisket</small>	2hrs
BEEF RIBS	225-250°F	5-6hrs	YES	205°F-210°F	1hr
WHOLE PORK SHOULDER	225-250°F	6-8hrs	YES	205°F	2hrs
WHOLE BOSTON BUTT ROAST/ PICNIC ROAST	225-250°F	6-8hrs	YES	205°F	2hrs
PORK SPARERIBS/ST. LOUIS/ BABY BACK RIBS	225-250°F	3-4hrs	YES	205°F	½hr
PORK COUNTRY-STYLE RIBS	225-250°F	2hrs	YES- FOIL PAN	205°F	½hr

* If you're using an offset wood/charcoal-fired smoker or a pellet-smoker, then I recommend the wrapped-braise portion of the cook be handled in an oven--no need to waste charcoal, pellets or wood if the product won't be exposed to the smoke.

** "VENTED REST TIME" is defined as letting the product remain in the braise-pan or foil pouch with the foil open several inches to allow a slow cool-down.

TENDER CUTS INTERNAL TEMPERATURE CHART

PRODUCT	FOIL PAN RECOMMENDED?	SMOKER TEMP	APPROX. SMOKE TIME	COVER PAN FOR BRAISE AFTER SMOKE?	ENDPOINT INTERNAL TEMP***	VENTED REST TIME**
WHOLE CHICKEN	FOIL PAN	275°F	1.5hrs	YES	195°F-Thigh***	½hr
BONELESS CHICKEN BREAST	FOIL PAN	350°F	½hr	NO	160°F***	10min
SKIN-ON CHICKEN THIGHS/ LEG QUARTERS/WINGS	FOIL PAN	250°F	2hrs	YES	200°F	10min
WHOLE OR HALF TURKEY	NO PAN	300°F-325°F	3-6hrs	NO	155°F-BREAST***	1hr
SKIN-ON TURKEY BREAST	FOIL PAN	275°F	1½hr	YES	155°F***	½hr
SKIN-ON TURKEY LEGS	FOIL PAN	275°F	1½hr	YES	175°F	½hr
PORK LOIN/TENDERLOIN	NO PAN	300°F	1½hrs	NO	135°F***	20-30min
COOKED HAM	NO PAN	300°F	3hrs	NO	155°F	½hr
BREAKFAST SAUSAGE	NO PAN	225-250°F	2-3hrs	NO	160°F***	½hr
POLISH, BRATS, HOT LINKS/ BOLOGNA/BRAUNSCHWEIGER	NO PAN	225-250°F	1hr-2hrs	NO	160°F	½hr
PRIME RIB/BEEF TENDERLOIN	NO PAN	300°F	N/A	NO	125°F-Medium Rare	½hr

** "VENTED REST TIME" is defined as letting the product remain in the braise-pan/foil with the foil open several inches to allow a slow cool-down.

*** The USDA recommends an internal temp of 145°F for pork loin, 165°F for turkey breast and legs/thighs, 165°F for chicken breast and legs/thighs, 165°F for breakfast sausage containing poultry and 160°F for pork breakfast sausage.

