



**Mission Statement:**

To provide the best product at the best price and provide superior customer service for all your **Smokin-It@** needs  
 Innovative products  
 No retail mark ups or middleman

**Smokin' Times, Temps & Wood\***

The information in this guide is meant to be **ONLY** a guideline. Variables, like weather conditions (wind, ambient temperature, humidity), as well as the uniqueness of each piece of meat, can vary the times by as much as an hour or more. Learn to tell doneness visually, as well as with temperature and time, and you will be a much better chef at the smoker. With experience, you will get to know what is "done," and what is not.

Type of Meat	Smoking Temperature	Time to Complete	Finished Temperature	Wood Amount	Recommended Wood
<b>Beef</b>					
Brisket (Sliced)	225-240°F	1½ hrs./pound	190-200°	5-6 oz.	Hickory, Mesquite, Oak, Pecan, Maple
Brisket (Pulled)	225°F	1½ hrs./pound	200°	5-6 oz.	Hickory, Mesquite, Oak, Pecan, Maple
Chuck Roast (Medium-Rare) 3-4lbs.	215-225°F	2-3 hrs.	140-145°	4-5 oz.	Hickory, Oak, Cherry, Pecan, Maple
Bone-in Prime Rib	200°F	4-5 hrs.	128° + reverse-sear	4-5 oz.	Hickory, Oak, Pecan, Maple
Beef Ribs	225°F	3-4 hrs.	175°	2½-3 oz.	Hickory, Oak, Pecan, Maple
Meatloaf	225-240°F	3-4 hrs.	160°	2½-3 oz.	Hickory, Oak, Pecan, Maple
Meatballs (2") (all meats)	225°F	1 hr.	160°	2-3 oz.	Hickory, Oak, Cherry, Pecan, Maple
Burgers	225°F	1-1½ hrs.	160°	2½-3 oz.	Any
<b>Pork</b>					
Pork Butt (Sliced)	225°F	1-2 hrs./pound	175°	5-6 oz.	Cherry, Hickory, Apple, Oak, Maple
Pork Butt (Pulled)	225°F	1-2 hrs./pound	190-195°	5-6 oz.	Cherry, Hickory, Apple, Oak, Maple
Pork Loin	225-240°F	3-5 hrs.	145° + reverse sear	5-6 oz.	Cherry, Hickory, Apple, Oak, Maple
Spare Ribs	235°F	5-7 hrs.	145° + Tender*	2½-3 oz.	Cherry, Hickory, Oak, Apple, Maple
Tenderloin	225-240°F	2-3 hrs.	145°	2½-3 oz.	Cherry, Hickory, Oak, Apple, Maple
Baby Back Ribs	225-240°F	4-6 hrs.	145°+ Tender*	2½-3 oz.	Cherry, Hickory, Oak, Apple, Maple
Venison Bacon (150°/2hr, 175°/4hr, 200° until 155°)	140-200°F	5-7 hrs.	155°	5-6 oz.	Hickory, Cherry, Apple, Maple
<b>Poultry</b>					
Whole Chicken	250°F	2-4 hrs.	165°	2-2½ oz.	Cherry, Hickory, Pecan, Apple, Maple
Chicken Legs & Thighs	250°F	2-4 hrs.	165°	2-2½ oz.	Cherry, Hickory, Pecan, Apple, Maple
Chicken Wings	250°F	1½-2 hrs.	165°	2-2½ oz.	Cherry, Hickory, Pecan, Apple, Maple
Chicken Quarters	250°F	2-4 hrs.	165°	2-2½ oz.	Cherry, Hickory, Pecan, Apple, Maple
Quail/Pheasant	240°F	1½-2 hrs.	165°	2-2½ oz.	Cherry, Hickory, Pecan, Apple, Maple

<b>Cornish Hens</b>	235-240°F	2-3 hrs.	165°	2-2½ oz.	Cherry, Hickory, Pecan, Apple, Maple
<b>Whole Turkey 12#</b>	240-250°F	6-7 hrs.	165°	3-4 oz.	Cherry, Hickory, Pecan, Apple, Maple
<b>Turkey Legs</b>	250°F	4 hrs.	165°	2-2½ oz.	Cherry, Hickory, Pecan, Apple, Maple
<b>Turkey Wings</b>	225°F	2½ hrs.	165°	2-2½ oz.	Cherry, Hickory, Pecan, Apple, Maple
<b>Turkey Breast</b>	240°F	4-5 hrs.	165°	2-2½ oz.	Cherry, Hickory, Pecan, Apple, Maple
<b>Sausage &amp; Jerky</b>					
<b>Boudin (pork)</b>	230°F	2½ hrs.	160°	2½-3 oz.	Hickory, Oak, Cherry, Pecan, Maple
<b>Breakfast Sausage</b>	230°F	3 hrs.	160°	2½-3 oz.	Hickory, Oak, Cherry, Pecan, Maple
<b>Fatties</b>	225°F	3 hrs.	165°	2½-3 oz.	Hickory, Oak, Cherry, Pecan, Maple
<b>Jerky (cured)</b>	145°F w/ Jerky Fan	6-8 hrs.	N/A	2-2½ oz.	Hickory, Mesquite, Oak, Apple, Cherry, Maple
<b>Pepper Stix (use chips) slowly increase temp</b>	150-200°F	6-8 hrs.	155-165°F	3-4 oz.	Hickory, Mesquite, Oak, Cherry, Maple
<b>Brats</b>	225°F	2 hrs.	160°	2½-3 oz.	Hickory, Oak, Cherry, Pecan, Maple
<b>Summer Sausage</b>	190°F	4-6 hrs.	155-165°F	3-4 oz.	Hickory, Mesquite, Oak, Cherry, Maple
<b>Country Style Sausage (use chips vs. chunks)</b>	190°F	2-3 hrs.	150-155°F	3-4 oz.	Hickory, Mesquite, Oak, Cherry, Maple
<b>Fish</b>					
<b>Salmon</b>	140-170°F	2-5 hrs.	140-145°	2-2½ oz.	Apple, Maple
<b>Tilapia</b>	220°F	1-2 hrs.	140-145°	2-2½ oz.	Apple, Maple
<b>Whole Trout</b>	220-225°F	1-2 hrs.	140-145°	2-2½ oz.	Apple, Maple
<b>Oysters</b>	225°F	½-¾ hrs.	140-145°	2-2½ oz.	Apple, Maple
<b>Lobster Tail</b>	225°F	¾-1hrs.	140-145°	2-2½ oz.	Apple, Maple
<b>Scallops</b>	225°F	¾-1hrs.	140-145°	2-2½ oz.	Apple, Maple
<b>Shrimps</b>	225°F	½-¾ hrs.	140-145°	2-2½ oz.	Apple, Maple
<b>Sides</b>					
<b>Smoked Corn on the Cob</b>	225°F	1½-2 hrs.	N/A	2-3 oz.	Any
<b>Smoked Potatoes</b>	225°F	2-3½ hrs.	N/A	2-3 oz.	Any
<b>Baked Beans</b>	225°F	1-2 hrs.	N/A	2-3 oz.	Any

**\*Note:** Be sure to use **Internal Temperature** to tell you when the food/meat is done. Time is just an estimate and is **NOT** an indicator of doneness. The wood amounts are a guideline; adjust to taste. Recommended woods are also just a starting point, from experience. Wood smoke flavor is very subjective and everyone's tastes are different. Often you are influenced by what region you have grown up in, so experiment with different woods, and find what suits your taste.

**\*\*This information taken from the 'Lazy Q' book located on our website and are just recommendations**

Check our FAQ, 'For the Customer' and the Smokin-It customer forum (all on our website) for additional information  
Please contact us at [smokin.it.info@gmail.com](mailto:smokin.it.info@gmail.com) if you have any questions or concerns

