

size weight
 set temp
 set time
 internal temp

BEEF

BEEF RIBS

- Full Rack
- 225°F
- 4-5 hrs
- 175°F

BRISKET

- 6-12 lbs
- 250°F
- 1 hr/lb
- 180-190°F

ROAST

- 4-5 lbs
- 225°F
- 3-4 hrs
- 125°F (rare)
145°F (medium)
165°F (well done)

GAME

CORNISH GAME HENS

- 1.5 lbs each
- 225°F
- 4 hrs
- 165°F

DOVE, QUAIL, PHEASANT

- 12-16 birds
- 200°F
- 2-3 hrs
- 180-185°F well done

DUCK

- 4-6 lbs
- 250°F
- 2.5-4 hrs
- 165°F

PORK

BABY BACK RIBS- UNWRAPPED

- 2 slabs
- 225°F
- 4-5 hrs
- 165°F

BABY BACK RIBS- WRAPPED

- 2 slabs
- 225°F
- 5-6 hrs, then wrap for 1.5-2 hrs
- 165°F

LOIN RIB END ROAST

- 4-6 lbs
- 200°F
- 4-7 hrs
- 170°F WELL DONE, MEAT SHOULD PULL OFF BONE

LOIN ROAST BONELESS

- 3-4 lbs
- 250°F
- 2 hrs
- 165°F WELL DONE, MEAT SHOULD PULL OFF BONE

PORK BUTT SLICED

- 4-5 lbs
- 225°F
- 1-1.25 hrs/lb
- 165°F

PORK BUTT PULLED

- 4-5 lbs
- 250°F
- 2.5 hrs unwrapped + 2.5 hrs wrapped
- 195°F

SHORT RIBS

- 4-5 lbs
- 200°F
- 2.5-3.5 hrs
- 165°F

POULTRY

CHICKEN BREASTS BONE-IN

- 3 count
- 225°F
- 1-1.15 hrs/lb
- 165°F

CHICKEN BREASTS BONELESS

- 3 count
- 225°F
- 45 mins/lb
- 165°F

CHICKEN QUARTERS

- 4 count
- 225°F
- 3-3.5 hrs
- 165°F

CHICKEN THIGHS

- 12 count
- 225°F
- 2 hrs
- 165°F

WHOLE CHICKEN

- 3-5 lbs
- 225-250°F
- 45 min-1 hr per pound
- 165°F

WHOLE TURKEY

- 8-12 lbs
- 225°F
- 30-35 mins/lb
- 165°F

VEGGIES

ASPARAGUS

- 1.5 lbs
- 250°F
- 1.5 hrs
- until tender

CABBAGE

- whole
- 250°F
- 3-4 hrs
- until tender

GREEN BEANS

- 2 14.25-oz cans
- 250°F
- 2 hrs
- until tender

LIMA BEANS

- 1 2-lb package
- 225°F
- 8 hrs
- until tender

SWEET POTATOES

- 8 large
- 275°F
- 1 hr unwrapped + 1 hr wrapped
- until tender

SEAFOOD

FISH

- 2 lbs - fillets
- 225°F
- 35-45 mins
- 145°F FLAKES WITH A FORK

SALMON

- 2-3 lbs
- 200°F
- 2.5-3.5 hrs
- 145°F

SHRIMP

- full grate
- 225°F
- 1-2 hrs BASED ON SHRIMP SIZE
- 145°F WILL BE PINK/SHELLS OPEN

NOTES:

MASTER IT. MASTERBUILT®

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