



SMOKING TEMPERATURES

YOUR SMOKING SUCCESS IS LARGELY DETERMINED BY MONITORING AND REMOVING THE MEAT FROM THE SMOKER ONCE THE INTERNAL MEAT TARGET TEMPERATURE IS REACHED. THE VARIABLES IN SMOKER TYPE, DESIGN, AND QUALITY CAN SIGNIFICANTLY AFFECT THE AMOUNT OF TIME THE MEAT IS IN THE SMOKER. ALWAYS USE THE INTERNAL MEAT TARGET TEMPERATURE TO SIGNAL REMOVAL FROM THE SMOKER, NOT THE ESTIMATED TIME. INTERNAL MEAT TARGET TEMPERATURES STATED ARE PREFERRED PEAK TEMPERATURES. REMOVE MEAT FROM SMOKER 3-7°F LOWER (MORE FOR LARGER CUTS) IN ANTICIPATION OF CARRYOVER COOKING TEMPERATURE RISE DURING THE REST PERIOD. KEEPING AN ACCURATE SMOKER LOG WILL HELP YOU TRACK AND IMPROVE RESULTS AS YOU USE YOUR SPECIFIC SMOKER.

SAFE MINIMUM INTERNAL TEMPERATURES

GROUND BEEF	160°F (71°C)
GROUND POULTRY	165°F (74°C)
BEEF	145°F (63°C) + 3 minute rest
PORK/HAM	145°F (63°C) + 3 minute rest
PORK RIBS/SHOULDERS	190°F-205°F (88-96°C)
PORK SAUSAGE	160°F (71°C)
VEAL	145°F (63°C) + 3 minute rest
LAMB	145°F (63°C) + 3 minute rest
ALL POULTRY	165°F (74°C)
FISH & SHELLFISH	145°F (63°C)



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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PREFERRED DONENESS INTERNAL TEMPERATURES

BEEF/VEAL/LAMB

RARE	120-130°F (49-54°C)
MEDIUM RARE	130-135°F (54-57°C)
MEDIUM	135-145°F (57-63°C)
MEDIUM WELL	145-155°F (63-68°C)
WELL DONE	155°F → (68°C →)

SMOKER & MEAT INTERNAL TARGET TEMPERATURES

BEEF BRISKET

SMOKER TARGET TEMPERATURE	225-250°F (107-121°C)
MEAT TARGET TEMPERATURE	190-195°F (88-91°C)

BEEF BURGER

SMOKER TARGET TEMPERATURE	225-230°F (107-110°C)
MEAT TARGET TEMPERATURE	160-165°F (71-74°C)

**SMOKER & MEAT INTERNAL TARGET TEMPERATURES****BEEF RIBS (BACK)****SMOKER** TARGET TEMPERATURE **225-250°F** (107-121°C)**MEAT** TARGET TEMPERATURE **190-195°F** (88-91°C)**BEEF RIBS (COUNTRY STYLE)****SMOKER** TARGET TEMPERATURE **225-250°F** (107-121°C)**MEAT** TARGET TEMPERATURE **180-185°F** (82-85°C)**BEEF RIBS (SHORT)****SMOKER** TARGET TEMPERATURE **225-250°F** (107-121°C)**MEAT** TARGET TEMPERATURE **190-195°F** (88-91°C)**BEEF ROAST (CHUCK)****SMOKER** TARGET TEMPERATURE **225-250°F** (107-121°C)**MEAT** TARGET TEMPERATURE **190-195°F** (88-91°C)**BEEF ROAST (PRIME RIB)****SMOKER** TARGET TEMPERATURE **225-230°F** (107-110°C)**MEAT** TARGET TEMPERATURE **130-135°F** (54-57°C)**BEEF ROAST (BOTTOM SIRLOIN TIP/TRI-TIP)****SMOKER** TARGET TEMPERATURE **225-250°F** (107-121°C)**MEAT** TARGET TEMPERATURE **130-135°F** (54-57°C)



SMOKER & MEAT INTERNAL TARGET TEMPERATURES

BEEF STEAK (TENDERLOIN/RIBEYE/NEW YORK)

SMOKER TARGET TEMPERATURE 225-230°F (107-110°C)

MEAT TARGET TEMPERATURE 130-135°F (54-57°C)

PORK ROAST (BOSTON BUTT/SHOULDER)

SMOKER TARGET TEMPERATURE 225-250°F (107-121°C)

MEAT TARGET TEMPERATURE 190-205°F (88-96°C)

PORK ROAST (LOIN)

SMOKER TARGET TEMPERATURE 225-250°F (107-121°C)

MEAT TARGET TEMPERATURE 140-145°F (60-63°C)

PORK ROAST (TENDERLOIN)

SMOKER TARGET TEMPERATURE 225-250°F (107-121°C)

MEAT TARGET TEMPERATURE 140-145°F (60-63°C)

PORK RIBS (BABY BACK)

SMOKER TARGET TEMPERATURE 225-250°F (107-121°C)

MEAT TARGET TEMPERATURE 190-205°F (88-96°C)

PORK RIBS (SPARE)

SMOKER TARGET TEMPERATURE 225-250°F (107-121°C)

MEAT TARGET TEMPERATURE 190-205°F (88-96°C)



SMOKER & MEAT INTERNAL TARGET TEMPERATURES

POULTRY (CHICKEN-WHOLE)

SMOKER TARGET TEMPERATURE	250-280°F (121-138°C)
MEAT TARGET TEMPERATURE	165-170°F (74-77°C)

POULTRY (CHICKEN-LEGS/QUARTERS)

SMOKER TARGET TEMPERATURE	250-280°F (121-138°C)
MEAT TARGET TEMPERATURE	165-170°F (74-77°C)

POULTRY (CHICKEN THIGHS/WINGS)

SMOKER TARGET TEMPERATURE	250-280°F (121-138°C)
MEAT TARGET TEMPERATURE	165-170°F (74-77°C)

POULTRY (TURKEY-WHOLE)

SMOKER TARGET TEMPERATURE	240-250°F (116-121°C)
MEAT TARGET TEMPERATURE	165-170°F (74-77°C)

POULTRY (TURKEY-LEGS)

SMOKER TARGET TEMPERATURE	250-280°F (121-138°C)
MEAT TARGET TEMPERATURE	180-185°F (82-85°C)

POULTRY (WILD GAME)

SMOKER TARGET TEMPERATURE	225-250°F (107-121°C)
MEAT TARGET TEMPERATURE	165-170°F (74-77°C)



SMOKER & MEAT INTERNAL TARGET TEMPERATURES

FISH (SALMON)

SMOKER TARGET TEMPERATURE 225-230°F (107-110°C)

MEAT TARGET TEMPERATURE 145-150°F (63-66°C)

FISH (TROUT)

SMOKER TARGET TEMPERATURE 225-230°F (107-110°C)

MEAT TARGET TEMPERATURE 145-150°F (63-66°C)

FISH (SHELLFISH)

SMOKER TARGET TEMPERATURE 225-230°F (107-110°C)

MEAT TARGET TEMPERATURE 145-150°F (63-66°C)



ALWAYS USE CAUTION AND EXTREME HIGH HEAT RESISTANT GLOVES WHEN SMOKING MEATS, ESPECIALLY DURING CONTACT WITH ANY HOT SMOKER PARTS OR TEMPERATURE PROBES. IT IS RECOMMENDED THAT A HIGH QUALITY TWO CHANNEL TEMPERATURE ALARM AND PROBES BE USED TO MONITOR BOTH THE INTERNAL SMOKER AND MEAT TEMPERATURES THROUGHOUT THE SMOKING PROCESS. BE AWARE THAT YOUR SPECIFIC SMOKER MAY HEAT UNEVENLY CAUSING "HOT" ZONES, USUALLY CLOSEST TO THE HEAT SOURCE. THE INTERNAL MEAT TEMPERATURE IS MEASURED AND MONITORED BY INSERTING THE TEMPERATURE PROBE TIP INTO THE CENTER OF THE THICKEST PART OF THE MEAT AVOIDING CONTACT WITH ANY BONE OR GRISTLE.