

S SIZE
 TP SMOKER TEMP
 TM TIME
 IT INTERNAL TEMP

BEEF

BRISKET

S 6-12 lbs
TP 225°F
TM 45 mins-1 hr/lb
IT 190-200°F

MEATLOAF

S 2 lbs
TP 250°F
TM 2 hours
IT 165°F

HAMBURGER

S ¾" THICK PATTIES
TP 275°F
TM 1½-2 hours
IT 165°F

FATTIE

S 1½ lbs
TP 225°F
TM 2 hours
IT 165°F

PRIME RIB

S 4-8 lbs
TP 225°F
TM 45 mins/lb
IT 130°F (med-rare)

PORK

BABY BACK RIBS

S FULL SLAB
TP 225°F
TM 4-5 hours
IT 165°F

PORK BUTT SLICED

S 4-6 lbs
TP 225°F
TM 1-1¼ hrs/lb
IT 165°F

PORK BUTT PULLED

S 6-8 lbs
TP 225°F
TM 1 hr/lb unwrapped
 +1 hr/lb wrapped
IT 190-200°F

PRE-COOKED WHOLE HAM

S 6-8 lbs
TP 225°F
TM 30-35 mins/lb
IT 165°F

HOT DOGS

S PACKAGE
TP 225°F
TM 45-60 minutes
IT TO DESIRE

POULTRY

TURKEY LEG

S 2 lbs
TP 225°F
TM 3-4 hours
IT 165°F

TURKEY WINGS

S SMALL
TP 225°F
TM 2-3 hours
IT 165°F

CHICKEN QUARTERS

S MEDIUM
TP 225°F
TM 3-3½ hours
IT 165°F

CHICKEN THIGHS

S MEDIUM
TP 225°F
TM 2-2½ hours
IT 165°F

WHOLE CHICKEN

S 3-5 lbs
TP 225°F
TM 4-5 hours
IT 165°F

WHOLE TURKEY SLOW

S 12-16 lbs
TP 225°F
TM 30-35 mins/lb
IT 165°F

WHOLE TURKEY FAST

S 12-16 lbs
TP 275°F
TM 18 mins/lb
IT 165°F

SIDES

MAC-N-CHEESE

S 1½ lbs
TP 225°F
TM 1 hour
IT GOLDEN BROWN

CORN ON THE COB

S 6-12
TP 225°F
TM 1½ hours
IT UNTIL TENDER

POTATOES

S MEDIUM
TP 225°F
TM 1-1½ hours
IT UNTIL FORK TENDER

JALEPENO POPPERS/ABT'S

S LARGE
TP 225°F
TM 1½-2 hours
IT UNTIL FORK TENDER

GAME

VENISON ROAST

S 4-6 lbs
TP 225°F
TM 45-60 mins/lb
IT 165°F

VENISON TENDERLOIN

S 4-6 lbs
TP 225°F
TM 45 mins/lb
IT 165°F

JERKY

S ¼" THICK STRIPS
TP 140°F
TM 12-16 hours
IT TO DESIRE

NOTES:

MASTER IT. MASTERBUILT®

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