

# Time and Temperature Chart | Imperial and Metric | [Smoking-Meat.com](http://Smoking-Meat.com)

Cut	~Cook Time	Pit Temp		USDA Temp*		Chef Temp	
		°F	°C	°F	°C	°F	°C
<b>Beef-</b>							
Brisket	12-20 hrs	225	107	145	63	200	93
Chuck Roast	8-10 hrs	225	107	145	63	200	93
Back Ribs	4-5 hrs	225	107	145	63	195	91
Short Ribs	6-8 hrs	225	107	145	63	200	93
Beef Country Style Ribs	3-4 hrs	225	107	145	63	190	88
Meatloaf	3 hrs	225	107	160	71	160	71
Fatties	3 hrs	225	107	160	71	160	71
Burgers	1 hr	225	107	160	71	160	71
Steaks	45-60 min	225	107	145	63	130	54
Prime Rib (3-7 bones)	4-5 hrs	225	107	145	63	130	54
Tri-tip	2 hrs	225	107	145	63	130	54
<b>Pork-</b>							
Boston Butt	14 hrs	225	107	145	63	207	97
Picnic	14 hrs	225	107	145	63	207	97
Baby Back Ribs	5 hrs	225	107	145	63	190	88
Spare Ribs	6 hrs	225	107	145	63	194	90
Country Style Ribs	4 hrs	225	107	145	63	185	85
Loin	4 hrs	225	107	145	63	145	63
Tenderloin	2 hrs	225	107	145	63	145	63
Double Smoked Ham	3-4 hrs	225	107	N/A	N/A	140	60
Whole Pork Belly	6 hrs	225	107	145	63	200	93
Crown Roast	4 hrs	225	107	145	63	145	63
Sirloin	2 hrs	225	107	145	63	145	63
Chops (1-inch thick)	1.5-2 hrs	225	107	145	63	145	63
<b>Poultry-</b>							
Whole Chicken	3-4 hrs	250	121	165	74	165	74
Chicken Legs/Thighs	2 hrs	250	121	165	74	175	79
Chicken Wings	2 hrs	250	121	165	74	175	79
Chicken Quarters	2-3 hrs	250	121	165	74	175	79
Chicken Tenderloins	1 hr	225	107	165	74	165	74
Whole Turkey (12#)	5-7 hrs	240	116	165	74	165	74
Turkey Breast	4 hrs	240	116	165	74	165	74
Turkey Legs	3-4 hrs	240	116	165	74	175	79
Quail/Pheasant	1 hr	225	107	165	74	165	74
Cornish/Game Hens	2 hrs	240	116	165	74	165	74
Whole Duck	5 hrs	250	121	165	74	135	57
<b>Fish/Seafood-</b>							
Salmon Filet	1 hr	220	104	145	63	135	57
Tilapia Filet	1 hr	220	104	145	63	140	60
Whole Trout	1 hr	225	107	145	63	140	60
Lobster Tail	45-60 min	225	107	145	63	135	57
Oysters (*done when edges start to curl)	30 min	225	107	145	63	*	*
Scallops ( <b>do not overcook</b> )	45 min	225	107	145	63	135	57
Shrimp (*done when pink/opaque and "C" shape)	20 min	225	107	145	63	*	*
<b>Miscellaneous-</b>							
Brats	2 hrs	225	107	160	71	160	71
Boudin (*done when skin is crisp)	2 hrs	225	107	160	71	*	*
Meatballs (2-inch)	1-2 hrs	225	107	160	71	160	71
Hotdogs	1 hr	225	107	160	71	175	79
Smoked Sausages	2-3 hrs	225	107	160	71	160	71
<b>Vegetables-</b>							
Corn on the Cob (*Done when tender)	1.5-2 hrs	225	107	N/A	N/A	*	*
Whole Potatoes (*Done when tender)	2-3 hrs	225	107	N/A	N/A	*	*
Whole Cabbage (*Done when tender)	5 hrs	225	107	N/A	N/A	*	*
Sweet Potatoes (*Done when tender)	2-3 hrs	225	107	N/A	N/A	*	*

\*USDA Temp means the meat is safe at this temperature, not necessarily tender. Use the Chef Temp for best results.