

INTERNAL TEMPERATURE CHART - *TENDER CUTS*

PRODUCT	FOIL PAN RECOMMENDED?	SMOKER TEMP	APPROX. SMOKE TIME	COVER PAN FOR BRAISE AFTER SMOKE?	ENDPOINT INTERNAL TEMP***	VENTED REST TIME**
WHOLE CHICKEN	FOIL PAN	275°F	2hrs	YES	160°F-BREAST***	½hr
BONELESS CHICKEN BREAST	FOIL PAN	350°F	½hr	NO	158°F***	15min
SKIN-ON CHICKEN THIGHS/ LEG QUARTERS/WINGS	FOIL PAN	275°F	1hr	YES	200°F	15min
FINISHING/TIPS: Spray skin-on chicken products before cook and during cook with ICBINBS* to keep skin from drying. Notice there is a braise-time noted for skin-on products. This isn't because the meat contains collagen that needs to be broken down...but the skin does! Skin-on products may be sauced after the braise and placed back in the cooker, uncovered for 10 minutes to allow the sauce to get tacky.						
WHOLE TURKEY	NO PAN	300°F-325°F	4hrs	NO	155°F-BREAST***	1hr
SKIN-ON TURKEY BREAST	FOIL PAN	275°F	1½hr	YES	155°F***	½hr
SKIN-ON TURKEY LEGS	FOIL PAN	275°F	1½hr	YES	175°F	½hr
FINISHING/TIPS: Spray skin-on turkey products before cook and during cook with ICBINBS* to keep skin from drying. Notice there is a braise-time noted for skin-on products. This isn't because the meat contains collagen that needs to be broken down...but the skin does!						
PORK LOIN/TENDERLOIN	NO PAN	300°F	1½hrs	NO	135°F***	20-30min
FINISHING/TIPS: I prefer pork tenderloin and loin to be slightly pink in the middle. The USDA has higher temp recommendations. After its rest, slice thinly across the grain.						
COOKED HAM	NO PAN	300°F	3hrs	NO	155°F	½hr
FINISHING/TIPS: Buy a spiral cut ham if you can-this way the glaze can get inside the product easier. After two hours, begin glazing ham every 15 minutes. A great glaze is a can of cola mixed with 2½ cups brown sugar and a few big spoons of mustard.						
BREAKFAST SAUSAGE	NO PAN	225-250°F	3hrs	NO	158°F***	½hr
FINISHING/TIPS: Cover rolls of unpackaged breakfast sausage in a mixture of [1 part dry rub : 1 part brown sugar] before smoking.						
POLISH, BRATS, HOT LINKS/ BOLOGNA/BRAUNSCHWEIGER	NO PAN	225-250°F	1hr-2hrs	NO	160°F	½hr
FINISHING/TIPS: Except for the raw bratwurst, you're simply warming these products up in the presence of smoke, so don't overthink it--but it really adds a ton of flavor. For the braunschweiger, I prefer to roll the product in a mixture of [1 part dry rub : 1 part brown sugar] before smoking.						
PRIME RIB/BEEF TENDERLOIN	NO PAN	300°F	N/A	NO	125°F-Medium Rare	½hr
FINISHING: I don't include a cook time, because every roast is a different size. WATCH THOSE INTERNAL TEMPS. If you want to step-it up a notch, crank your cooker up past 400°F when the product approaches an internal temp of 110°F. This will really sear and caramelize the outside of the roast. Be sure to remove the roast immediately at 125°F--it will carry over nicely to medium rare during the rest.						

* "I Can't Believe It's Not Butter" pump spray.

** "VENTED REST TIME" is defined as letting the product remain in the braise-pan/foil with the foil open several inches to allow a slow cool-down.

*** The USDA recommends an internal temp of 145°F for pork loin, 165°F for turkey breast and legs/thighs, 165°F for chicken breast and legs/thighs, 165°F for breakfast sausage containing poultry and 160°F for pork breakfast sausage.

