

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 | 180°F-Thigh*** | ½hr |
| BONELESS CHICKEN BREAST | FOIL PAN | 350°F | ½hr | NO | 160°F*** | 10min |
| SKIN-ON CHICKEN THIGHS/ LEG QUARTERS/WINGS | FOIL PAN | 250°F | 2hrs | YES | 200°F | 10min |
| FINISHING/TIPS: Spray skin-on chicken products before cook and during cook with ICBINBS* or squeeze-maragarine 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 | 3-6hrs | 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* or squeeze-maragarine 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 | 2-3hrs | NO | 160°F*** | ½hr |
| FINISHING/TIPS: Cover rolls of 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. For the braunschweiger, I like 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.

