

# INTERNAL TEMPERATURE CHART - TOUGH CUTS

PRODUCT	SMOKER TEMP	APPROX. SMOKE TIME	WRAP FOR 250°F BRAISE?*	ENDPOINT INTERNAL TEMP	VENTED REST TIME**
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## BRISKET - WHOLE

225-250°F

5-6hrs

YES

205°F

2hrs

## BRISKET - POINT ONLY

225-250°F

5-6hrs

YES

205°F

1½hrs

## BRISKET - FLAT ONLY

225-250°F

5-6hrs

YES

194°F

1½hrs

FINISHING/TIPS: After the VENTED REST TIME, if cooking whole brisket, separate flat from point. Slice flat in ¼" slices across the grain and sprinkle with rub for final seasoning. Slice or cube point into ½" chunks/slices, re-season with rub and roll in bbq sauce for burnt ends. If time allows, I recommend putting the glazed burnt ends back in the oven/cooker uncovered for about 15 minutes to allow the sauce to become tacky.

## BEEF TRI-TIP/CHUCK ROAST

225-250°F

5-6hrs

YES

205°F

1½hrs

FINISHING/TIPS: After the VENTED REST TIME, slice into ¼" slices. For tri-tip or chuck roast burnt ends, cube into ½" chunks, re-season with rub and roll in bbq sauce. If time allows, I recommend putting the glazed burnt ends back in the oven/cooker uncovered for about 15 minutes to allow the sauce to become tacky.

## BEEF RIBS

225-250°F

4-5hrs

YES

205°F-210°F

1hr

FINISHING/TIPS: After the VENTED REST TIME, ribs are ready to be eaten. I prefer to glaze them with sauce, re-season with rub lightly and put them back in the oven/cooker uncovered for about 15 minutes to allow the sauce to become tacky.

## WHOLE PORK SHOULDER

225-250°F

5-6hrs

YES

205°F

2hrs

FINISHING/TIPS: After the VENTED REST TIME, I separate the picnic from the butt roast and begin to pull chunks off the roasts. I personally take my time doing this. I pull off pieces of pork about the size of my thumb and arrange them vertically in a foil pan with the bark-side up. When all the pork is pulled into pieces, I re-season with rub and lightly drizzle the pan(s) of pulled pork with sauce.

## WHOLE BOSTON BUTT ROAST/ PICNIC ROAST

225-250°F

5-6hrs

YES

205°F

2hrs

FINISHING/TIPS: After the VENTED REST TIME, I begin to pull chunks off the roast. I personally take my time doing this--I pull off pieces of pork about the size of my thumb and arrange them vertically in a foil pan with the bark-side up. When all the pork is pulled into pieces, I re-season with rub and lightly drizzle the pan(s) of pulled pork with sauce.

## PORK SPARERIBS/ST. LOUIS/ BABY BACK RIBS

225-250°F

3hrs

YES

205°F

½hr

## PORK COUNTRY-STYLE RIBS

225-250°F

2hrs

YES- FOIL PAN

205°F

½hr

FINISHING/TIPS: There are two ways I recommend to finish pork ribs/country-style ribs. 1) After the VENTED REST TIME, I glaze the ribs with sauce and return them to the oven for an additional 15 minutes to get tacky. 2) If time allows, I highly recommend the finishing step be performed over fire. If you have the time, glaze the ribs and finish them on a propane grill, charcoal grill or a 350°F smoker. This adds a much more complex finish. On high heat the sauce can caramelize and the seasoning/rub can roast--this really adds a lot to the end-product.

\* If you're using an offset wood/charcoal-fired smoker or a pellet-smoker, then I recommend the wrapped-braise portion of the cook be handled in an oven--no need to waste charcoal, pellets or wood if the product won't be exposed to the smoke. If you're using an electric smoker, then you can just quit adding wood pieces to the smoke tray after you wrap the product. I think having an electric smoker on the porch is an awesome luxury for this reason. Not only do they work well for the aforementioned wrapped-braises, but they make great outdoor/secondary ovens for year-round cooking.

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

\*\*\* For pork spareribs, St. Louis ribs or baby back ribs the preferred endpoint is tenderness. This is the one of the few products where internal temperature is difficult to gauge and can be misleading. Open the braise foil after an hour or so and push a toothpick into the meat until desired tenderness is achieved--usually between 1 hour and 1½ hours of wrapped-braise--depending on thickness, oven temp, etc..

