

QUICK REFERENCE COOKING CHART FOR CHARCOAL SMOKERS

Food	Weight	Approximate Cooking Times*	Doneness Description or Temperature on Meat Thermometer
Beef Roasts, Beef Brisket, Lamb Roasts, Venison, Large cuts of Game	3 - 4 lbs. 5 - 7 lbs. 7 - 9 lbs.	4 - 5 hours 5 - 7 hours 7 - 9 hours.	140° rare 160° medium 170° well done
Pork Roasts	3 - 4 lbs. 5 - 8 lbs.	5 - 6 hours 7 - 8 hours	170° 170°
Pork/Beef Ribs	Full grill	4 - 6 hours	Meat begins to pull away from bone
Pork Chops	Full grill	4 - 6 hours.	Meat begins to pull away from bone
Sausage Links	Full grill	4 - 5 hours	170° for fresh sausage
Ham, Fresh	10 lbs. 15-18 lbs.	7 - 8 hours 10 - 12 hours	170°
Ham, Cooked	All sizes	3 - 4 hours	130°
Chicken	1 - 4 fryers cut up or split 1 - 4 fryers, whole 5 lb. roaster	4 - 5 hours 5 - 6 hours 6 - 7 hours	180° /leg moves easily in joint 180° /leg moves easily in joint 180° /leg moves easily in joint
Turkey (unstuffed)	8 - 12 lbs. 12 - 18 lbs.	7 - 8 hours 10 - 12 hours	180° /leg moves easily in joint
Fish, whole small Fish Filets, steak Fish, whole large	Full grill Full grill 3 - 6 lbs.	2 - 3 hours 1.5 - 3 hours 3 - 4 hours	Flakes with a fork Flakes with a fork Flakes with a fork
Duck	3 - 5 lbs.	5 - 6 hours	180° /leg moves easily in joint
Goose	8 - 10 lbs.	7 - 10 hours	180° /leg moves easily in joint
Small game birds	Full grill	4 - 5 hours	180° /leg moves easily in joint

* All cooking times listed on this chart and throughout this book are *estimates*. Many variables (outside temperature, amount of charcoal, proximity of food to heat source, etc.) will affect actual cooking times. We strongly recommend using a meat thermometer to determine the proper degree of doneness. When using a thermometer, stick the prong midway into the thickest part of the meat, making sure that it does not touch any bone or fat. Allow five minutes for thermometer to properly regulate.