

Time & Temperature Cooking Guide

Please note all times and temps are very general recommendations. This chart cannot take into account environmental variables, the size/weight/shape of the specific piece of meat you are cooking. Please refer to this article on [AmazingRibs.com](#) for the science of what influences cooking time. No chart of times/temps will ever replace the use of an [instant-read thermometer](#) to verify temps. Also, note that a cooking temp of 250 degrees was chosen for most items in this list. This was done to provide a medium baseline temp to work from. If you prefer to cook at 225 your cook will obviously take a little longer and just as if you prefer to cook at 275 or more your cook will take less time.

	Temperature	Time	Meat Temperature	Our Notes & Recipes
Bacon	250° F	45-60 min	N/A	Time is more dictated by how you like your bacon, whether chewy or crispy.
Beef Jerky	180°-200° F	1 - 2 hours	N/A	Time is dictated by thickness of cut and the texture you prefer.
Beef Prime Rib	250° F	Roughly 15 mins per pound	135°	Recommend finishing with higher heat to sear the outside for a nice crust.
Beef Short Ribs	250° F	4 - 6 hours	198° - 205°	Recommend wrapping the ribs at some point to braise for tenderness.
Breakfast Sausage	250° F	2 hours	165° F	Would go great with our Breakfast Frittata Recipe!
Brisket (Sliced)	250° F	1.5 hours per pound	203° F	You can do brisket much faster by smoking at 235 for 4 hours, wrapping for 2-3 hours until internal temp goal is met.
Chicken - Leg Quarters	250° F	2.5 hours	165° F	Depending on thickness of skin you may want to cook at a higher temp for better skin texture.
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Chicken - Thighs	250° F	1.5 hours	165° F	ORANGE CHICKEN
Chicken - Whole	250° F	4 hours	165° F	SPATCHCOCK CHICKEN
Chicken - Wings	275° F	2 hours	185° F	Finish with high heat for better skin.
Ham	225°-250° F	1.5 hours per pound	170° F	PINEAPPLE BOURBON GLAZED HAM
Hamburgers	225°-250° F	30 - 40 minutes	Until Done	NO FLIP BURGERS
Lobster	275° F	5-10 minutes	To Taste	LOBSTER TAILS & HERB BUTTER
Meat Loaf	250° F	3-4 hours	150° F-160° F	BBQ MEATLOAF
Meatballs (2 inch)	250° F	1 hour	160° F	MOINK BALLS

Pork Butt (Pulled)	250° F	1.5 hours per pound	200° F	You can do butts much faster smoking at 235 for 4-5 hours, wrapping for 2-3 hours until internal temp goal is met.
Pork Butt (Sliced)	250° F	1.5 hours per pound	185° F	PORK BUTT THROWDOWN
Pork Loin	250° F	2.5 hours	145° F	PORK LOIN ROULADE
Pork Shoulder	250° F	1.5 hours per pound	198°-203° F	PORK SHOULDER
Potatoes	250° F	2 hours approx	Until Done	Smoked Mini Potatoes, South of the Boarder Sweet Potato Salad
Ribs - Babyback	250° F	5 hours	Tender	BABYBACK THROWDOWN
Ribs - Spare	225° - 250° F	5 hours	Tender	How to Trim Spare Ribs
Salmon	225°F	1 hour	145°F	SUGAR CURED SALMON
Shrimp	200° - 225° F	15 minutes per pound	To Taste	Lemon Ginger Grilled Shrimp, Shrimp Bruschetta
Smoked Corn	250° F	1.5 hours	N/A	CHEESY CORN O'SHANE
Turkey Breast - Bone In	250° F	4 - 5 hours	165° F	JALAPENO INJECTION TURKEY
Turkey-Legs	250° F	3 - 4 hours	165° F	GRILLED TURKEY
Turkey-Whole (15 lb)	250° - 350° F	3.5 hours	165° F	225-250 for the first half hour, then 325+ until it reaches target temp throughout all parts of the turkey.
				MORE RECIPES