

At least 1 hour before smoker cooking, soak wood chunks (for smoker) or chips (for grill) in enough water to cover. Drain before using. Trim fat from meat. Rinse fish or seafood; pat dry with paper towels. If smoking fish or seafood, lightly grease the rack of a smoker or grill or lightly coat with nonstick cooking spray. Prepare smoker or grill as directed in Secrets to Success

and individual recipes. Place meat, poultry, fish, or seafood on the grill rack. For fish fillets, tuck under any thin edges. Cover and smoke for the time given below or until done. After smoking, cover roasts, turkeys, and larger chickens with foil; let stand for 15 minutes before carving.

Cut or Type	Thickness, Weight, or Size	Smoker Time	Doneness
Beef			
Boneless steak (ribeye, tenderloin, top loin)	1 inch	40 to 50 minutes 50 to 60 minutes	Medium rare Medium
Boneless sirloin steak	1 inch	45 to 60 minutes 1 to 1¼ hours	Medium rare Medium
Boneless rump roast	3 pounds	3¼ to 3¾ hours	Medium
Boneless ribeye roast	4 pounds	3 to 3½ hours	Medium rare
Brisket fresh	3 to 4 pounds	5 to 6 hours	Tender
Rib roast	4 pounds	3 to 3½ hours 2½ to 4 hours	Medium rare Medium
Ribs, back	3 to 4 pounds	2½ to 3 hours	Tender
Lamb			
Boneless leg (rolled & tied)	3 pounds	2½ to 3 hours 3¼ to 3¾ hours	Medium rare Medium
Boneless sirloin roast	1½ to 2 pounds	1¾ to 2 hours 2¼ to 2½ hours	Medium rare Medium
Chop	1⅓ to 1½ inches	1¾ to 2 hours 2¼ to 2½ hours	Medium rare Medium
Pork			
Boneless top loin roast (single loin)	2 to 3 pounds	1¾ to 2 hours	160°F
Chop	1¼ to 1½ inches	1¾ to 2¼ hours	Juices run clear
Loin center rib roast	3 pounds	2½ to 3 hours	160°F
Ribs, country style	2 to 4 pounds	3 to 4 hours	Tender
Ribs, loin back or spare ribs	2 to 4 pounds	3 to 4 hours	Tender
Poultry			
Chicken, meaty pieces	2 to 3 pounds	1½ to 2 hours	Juices run clear
Chicken, whole	3 to 3½ pounds 6 to 7 pounds	2½ to 3 hours 3¼ to 4 hours	180°F 180°F
Chicken breast half (skinless and boneless)	1 pound	45 minutes to 1 hour	Juices run clear

Smoking Meat, Poultry, Fish & Seafood

(continued)



Cut or Type	Thickness, Weight, or Size	Smoker Time	Doneness
Poultry			
Turkey, whole	8 to 10 pounds	4½ to 5 hours	180°F
Turkey breast half	2 to 2½ pounds	2 to 2½ hours	170 °F
Turkey drumstick	8 to 12 ounces	2½ to 3 hours	Juices run clear
Turkey tenderloin	8 to 10 ounces	1¼ to 1½ hours	Juices run clear
Fish & Seafood			
Fish, dressed	8 to 10 ounces 3 pounds	1½ to 2 hours 2½ to 3 hours	Flakes Flakes
Fish fillet or steak	1 inch	45 minutes to 1 hour	Flakes
Shrimp	Jumbo (12 to 16 per pound)	Not recommended	Opaque