

## Smoking Meat, Poultry, Fish, and Seafood

At least 1 hour before smoke 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	Doneness	Smoker Time (minutes)	Indirect Grilling Heat & Time (minutes)
<b>Beef</b>				
Boneless rib eye, tenderloin, or top loin steak	1 inch	Medium rare Medium	40 to 50 50 to 60	Medium, 16 to 20 Medium, 20 to 24
Boneless sirloin steak	1 inch	Medium rare Medium	45 to 60 1 to 1-1/4 hours	Medium 22 to 26 Medium 26 to 30
Boneless rump roast	3 pounds	Medium	3-1/4 to 3-3/4 hours	Medium-low, 1-1/2 to 2 hours
Boneless rib eye roast	4 pounds	Medium rare	3 to 3-1/2 hours	2 to 2-1/2 hours
Brisket Fresh	3 to 4 pounds	Tender	5 to 6 hours	Low, 2 to 2-1/2 hours
Rib Roast	4 pounds	Medium rare Medium	3 to 3-1/2 hours 2-1/2 to 4 hours	Medium-low, 2 to 2-1/2 hours 2-1/2 to 3 hours
Ribs, back	3 to 4 pounds	Tender	2-1/2 to 3 hours	Medium, 1 to 1-1/4 hours
<b>Lamb</b>				
Boneless leg, rolled and tied	3 pounds	Medium rare Medium	2-1/2 to 3 hours 3-1/4 to 3-3/4 hours	Medium-low, 1-1/2 to 2 hours 1-3/4 to 2-1/4 hours
Boneless sirloin roast	1-1/2 to 2 pounds	Medium rare Medium	1-3/4 to 2 hours 2-1/4 to 2-1/2 hours	Medium, 1 to 1-1/4 hours 1-1/4 to 1-1/2 hours
Chop	1-1/3 to 1-1/2 inches	Medium rare Medium	55 to 65 65 to 75	Medium, 16 to 18 18 to 20
<b>Pork</b>				
Boneless top loin roast (single loin)	2 to 3 pounds	160 degrees	1-3/4 to 2 hours	Medium-low, 1 to 1-1/4 hours
Chop	1-1/4 to 1-1/2 inches	Juices run clear	1-3/4 to 2-1/4 hours	Medium, 35 to 40
Loin center rib roast	3 pounds	160 degrees	2-1/2 to 3 hours	Medium-low, 1-1/4 to 1-3/4 hours
Ribs, country style	2 to 4 pounds	Tender	3 to 4 hours	Medium, 1-1/2 to 2 hours
Ribs, loin back or spare ribs	2 to 4 pounds	Tender	3 to 4 hours	Medium, 1-1/4 to 1-1/2 hours
<b>Poultry</b>				
Chicken, meaty pieces	2 to 3 pounds	Juices run clear	1-1/2 to 2 hours	Medium, 50 to 60
Chicken, whole	3 to 3-1/2 pounds 6 to 7 pounds	180 degrees 180 degrees	2-1/2 to 3 hours 3-1/4 to 4 hours	Medium, 1-1/4 to 1-1/2 hours 1-3/4 to 2-1/2 hours
Chicken breast half (skinless and boneless)	1 pound	Juices run clear	45 to 60	Medium, 15 to 18
Turkey, whole	8 to 10 pounds	180 degrees	4-1/2 to 5 hours	Medium, 15 to 18
Turkey breast half	2 to 2-1/2 pounds	170 degrees	2 to 2-1/2 hours	Medium, 1-1/4 to 1-1/2 hours
Turkey drumstick	8 to 12 ounces	Juices run clear	2-1/2 to 3 hours	Medium, 1 to 1-1/4 hours
Turkey tenderloin	8 to 10 ounces	Juices run clear	1-1/4 to 1-1/2 hours	Medium, 25 to 30
<b>Fish &amp; Seafood</b>				
Fish, dressed	8 to 10 ounces 3 pounds	Flakes Flakes	1-1/2 to 2 hours 2-1/2 to 3 hours	Medium, 15 to 20 Medium, 45 to 55
Fish fillet or steak	1 inch	Flakes	45 to 60	Medium, 20 to 25
Shrimp	Jumbo (12 to 16 per pound)	Opaque	Not recommended	Medium, 10 to 12