



Zach's Spice Company
 Library of Formulas

SMOKING TIMETABLE

**The following information was obtained from "Championship BBQ" written by Paul Kirk.

This chart will give you an idea of how long foods take to smoke at around 230 to 250 degrees F. The better you can control your fire and thus the temperature, the more reliable these cooking times will be.

| | WEIGHT | SMOKING TIME |
|---------------------------|-----------------------------------|---------------|
| Pork Ribs | | |
| | <i>Baby Back</i> 1.5 lbs. | 3 - 5 Hours |
| | <i>Baby Back</i> 1.75 - 2.25 lbs. | 4 - 6 Hours |
| | <i>Spare Ribs</i> 2.5 - 3+ lbs. | 5 - 7 Hours |
| Whole Pork | | |
| Shoulder | 12 - 16 lbs. | 24 - 32 Hours |
| Pork (Boston) Butt | 6 - 8 lbs. | 8 - 12 Hours |
| Pork Loin | 8 - 10 lbs. | 12 - 15 Hours |
| Pork Tenderloin | 1.5 - 2 lbs. | 2.5 - 3 Hours |
| Whole Hog | | |
| | Up To 85 lbs. | 16 - 18 Hours |
| | 85 - 135 lbs. | 18 - 24 Hours |
| Beef Tenderloin | 3 - 4 lbs. | 3.5 - 4 Hours |
| Beef Brisket | 8 - 12 lbs. Trimmed | 12 - 18 Hours |
| Lamb (Leg) | 7 - 9 lbs. | 4 - 8 Hours |
| Cabrigo | 8 - 12 lbs. | 4 - 5 Hours |
| Chicken (Whole) | | |
| | 2.5 - 3 lbs. | 3 - 4 Hours |
| | 3.5 - 4.5 lbs. | 3 - 5 Hours |
| Chicken Breast | 5 - 8 oz. | 1 - 3 Hours |
| Turkey (Whole) | 10 - 12 lbs. | 7 - 8 Hours |
| Duck (Whole) | 4 - 5 lbs. | 3.5 - 4 Hours |
| Fish (Whole) | 4 - 6 lbs. | 3.5 - 4 Hours |
| Fish (Fillets) | 4 - 6 oz. | 1.5 - 2 Hours |