

Cooking Time Chart

(Estimated at 225 degrees F)

Ribs (3 & Down)	4 - 5	Hours
Baby Back Ribs	3 - 4	Hours
Boston Butt	8 - 12	Hours
Pork Shoulder	10 - 14	Hours
Turkey	7 - 10	Hours
Chicken (Whole)	5 - 6	Hours
(Half)	4 - 5	Hours
Brisket	8 - 12	Hours

Above cooking times are approximate. Cooking time will vary depending on product size, weight & beginning internal temperature. Refer to Internal Temperature Chart for doneness.