



Grilling and Smoking Time and Temp Chart

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Have cooking questions? Come see us at 140 W Main Street in New Holland, PA or call us at 717-355-0779 and we'll be happy to help!

Meat	Method	Finish Temp	Cooking Temp	Estimated Time
Beef Brisket	Indirect	190–205	225–250	90 minutes per pound
Ribeye Steaks (1" thick)	Direct	130–135 (medium rare)	Medium-high	4–5 minutes per side
Meatloaf	Indirect	165–170	225–250	3–4 hours
Burgers	Direct	160	Medium-high	10–15 minutes
Beef Back Ribs	Indirect	190–205	225–250	4–5 hours
Beef Short Ribs (singles)	Indirect	190–205	225–250	4–8 hours (depending on size)
Prime Rib	Indirect/sear on hot grill	130–135 (medium rare)	225–250	4–5 hours
Tri-tip	Indirect	130–135 (medium rare)	225–250	2 hours
Baby Back Pork Ribs	Indirect	190–205	225–250	4–5 hours
St. Louis Pork Ribs	Indirect	190–205	225–250	5–6 hours
Boston Butt for Pulled Pork	Indirect	190–205	225–250	90 minutes per pound
Pork Tenderloin	Indirect	145	225–250	2–3 hours
Pork Loin	Indirect	145	225–250	2–4 hours (half or whole)
Pork Chops (1" thick)	Direct	145	Medium	4–6 minutes per side
Pork Sausage Links (fast)	Direct/semi-direct	160	Medium-high	10–15 minutes
Pork Sausage Links (slow)	Indirect	160	325	30–40 minutes
Whole Chicken	Indirect	180–185 (thigh)	250–275	3–5 hours
Chicken Leg Quarters	Semi-direct	180–185	Medium	60–75 minutes
Chicken Thighs (bone-in)	Semi-direct	180–185	Medium	45–60 minutes
Chicken Party Wings	Semi-direct/direct	180–185	Medium	45–60 minutes
Whole Turkey	Indirect	180–185 (thigh)	250–275	30 minutes per pound
Turkey Breast (bone-in)	Indirect	165	250–275	3–4 hours
Salmon (fast)	Planked	130–140 (flaky)	400	20–30 minutes
Salmon (slow)	Indirect	130–140 (flaky)	225	45–60 minutes
Shrimp	Direct	Opaque and pink	350–450	5–7 minutes
Scallops	Direct	130–140 (opaque)	Medium-high	2–3 minutes per side
Whole Trout	Direct	Opaque and flaky	Low	6–7 minutes per side
Tilapia	Direct	Flaky	Medium-high	4 minutes per side
Corn on the Cob	Indirect	na	225–250	1.5–2 hours
Whole Potatoes	Indirect	na	225–250	2–3 hours