

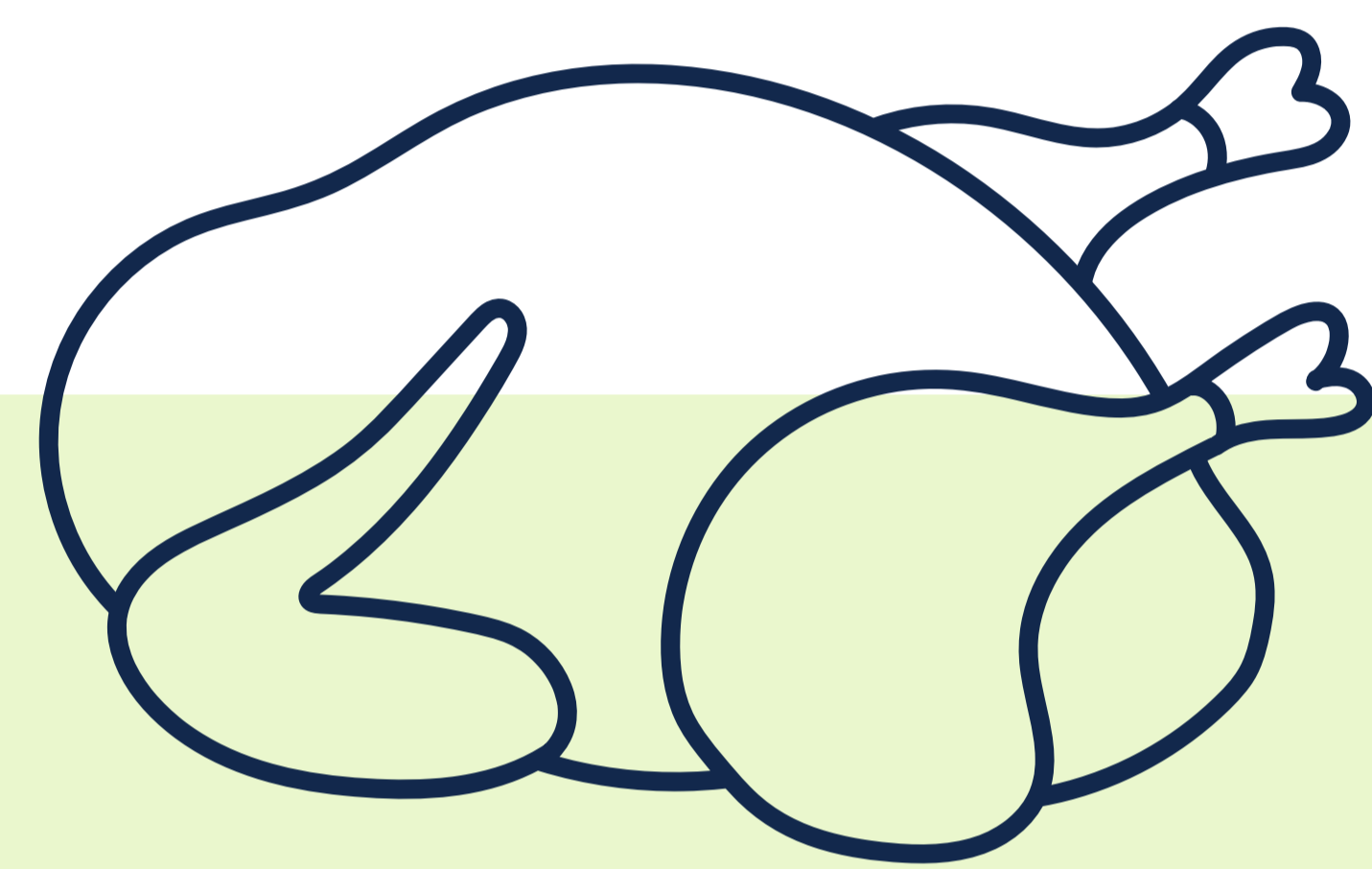
MEAT SMOKING

GUIDE FOR BEGINNERS

Prepare it.

Smoking meat takes several hours, but it is well worth the wait because of the bold flavor and tender texture it creates.

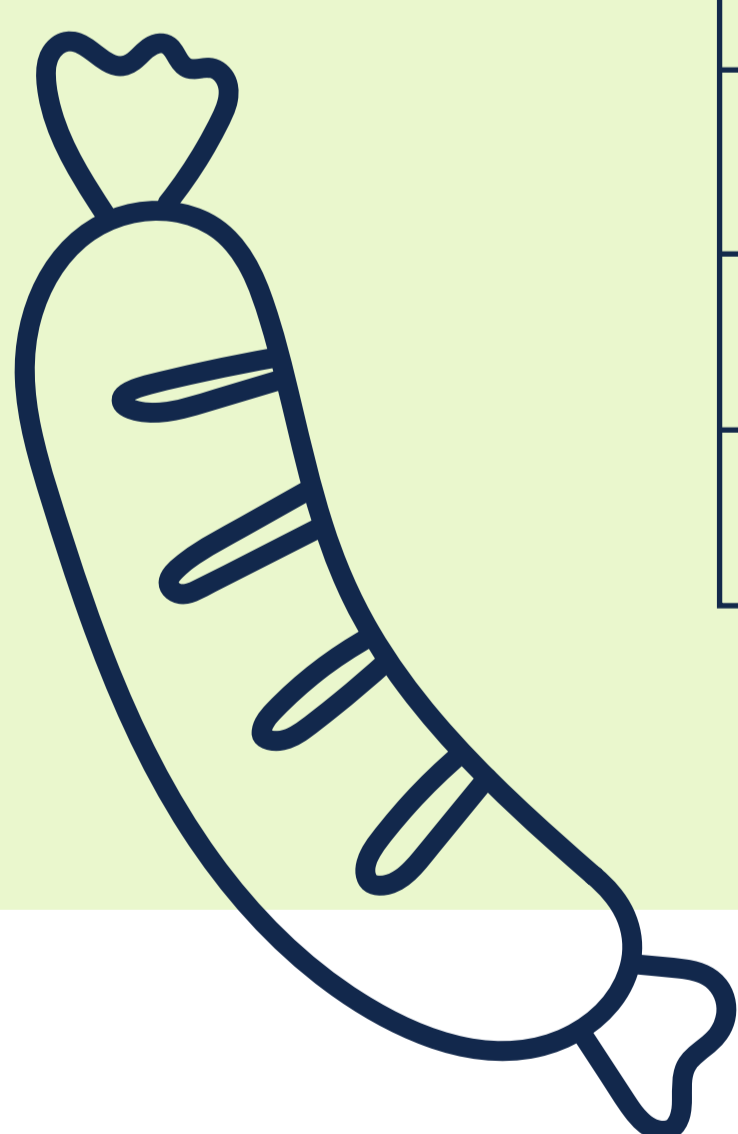
Preparing your protein is just as important to the final product as smoking it. Begin by trimming any fat and patting the meat dry. Place the protein of your choice on a Chinet Classic® Platter then rub with a seasoning of your choice. Let the protein rest while the smoker heats up.



Smoke it.

Smoked meat is cooked “low and slow.” This means the temperature is set lower than a typical grill and, therefore, it cooks more slowly. Temperatures and times for smoking meats will vary so make sure to use a meat thermometer to check for doneness. Here is a general guide to get you started on popular proteins:

	Smoking Temp	Internal Temp	Time (Appx.)	Wood Type
Brisket	220°F	175°F	1.5 hrs/lb	Oak
Whole Chicken	225°F	165°F	1 hrs/lb	Maple
Pork Shoulder	250°F	190°F	1.5 hrs/lb	Hickory
Baby Back Ribs	225°F	165°F	4-5 hrs/lb	Mesquite
Sausage	225°F	160°F	1.5-3 hrs/lb	Apple
Salmon	200°F	145°F	2-3 hrs/lb	Alder



Serve it.

Remove your protein from the smoker and let it rest in foil. Slice the meat and serve on a Chinet Classic® Platter.