BBQ Finishing Temps

BackyardSmokeMaster.com

BRISKET

203°F

BEEF RIBS

203°F

BURGER

165°F

RIB ROAST

150°F

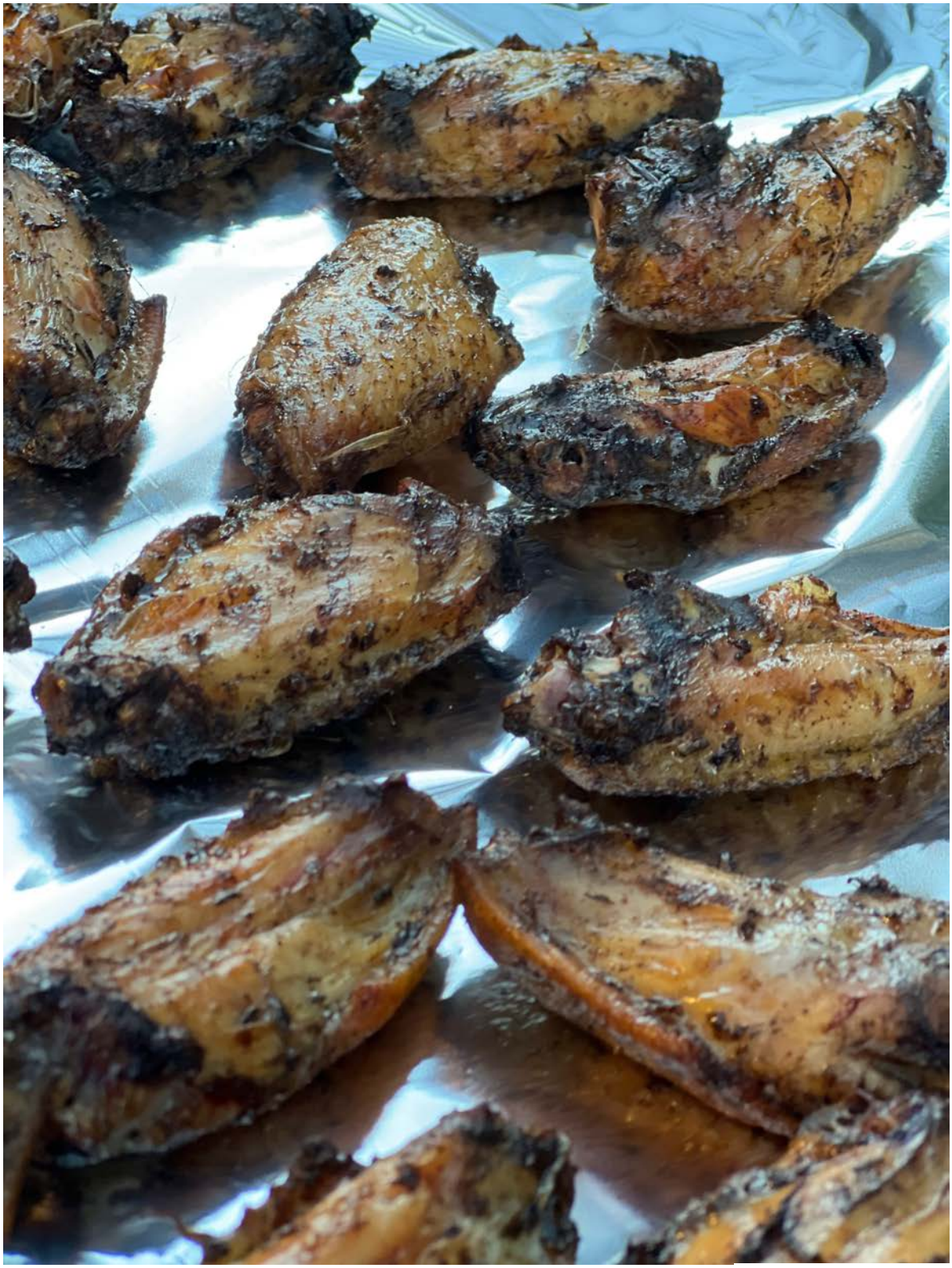
CHICKEN

IN THE BREAST

165°F

IN THE THIGH

175°F



WINGS

175-190°F

PORK RIBS

BABY BACK RIBS

SPARE RIBS

195-203°F

PORK BUTT

SHREDDED PORK

205°F

SALMON

145°F