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	Cook Time Range	Meat Internal Temperature
Pork Ribs	3-4 hours (2-5 racks) 4-5 hours (6-8 racks)	Bones slightly stick out
Whole Chicken	2-3 hours (2) 3-4 hours (4)	165-175 (breast)
Chicken (Pieces)	30-90 min (depending on thickness)	165 (boneless breasts) 175 (thighs/legs/wings)
Turkey	20 min per lb	165-175 (breast)
Tri-Tip	40-60 min (1) 2 hours (4)	125 Rare 130-135 Medium rare 140 Medium 140-150 Medium well 155 Well done
Ribeye Steak (Hung)	20-30 min	140 Medium
Brisket (14 lbs)	5-7 hours (+ resting time)	200
Ham	2-3 hours (depending on size)	140
Pork tenderloin (1-6)	45-60 min	135 Medium rare 140-145 Medium 150 Medium well 155+ Well done
Lamb (Leg, Boneless)	2-2.5 hours	140 Medium
Fish (cook on middle level)	30-45 min	130-145 (flaky, tender, slightly translucent)
Prime Rib	2.5-3 hours	120-140
Pork Shoulder	5-6 hours	195-200
Pizza	30-45 min	Prop lid last 20 minutes
Corn-on-the-Cob	30-45 min	
Potatoes/Vegetables (cook potatoes on middle level)	60 min (vegetables) 90-120 min (whole potatoes)	210 (Potatoes)
Kabobs	30-60 min	Varies based on meat type