



## *Tips for Smoking Meat*



# WOOD TYPES

| Wood Type         | Flavor Profile                                                                                                                 | Works Best For                                                                                                |
|-------------------|--------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|
| Acadia            | Same Family as Mesquite, Similar in Flavor to Mesquite without it being as Heavy, Very Hot Burning Wood                        | Ideal for Pork, Spare Ribs, Steaks, Most Red Meats, However when used with care it can work almost everything |
| Alder             | Mild                                                                                                                           | Vegetables, Fish                                                                                              |
| Almond            | Sweet Smoke                                                                                                                    | Great with all types of meats                                                                                 |
| Apple             | Fruity Flavor, Unique                                                                                                          | Fresh Ham, Frog Legs, Pork Chops, Sweet Sausages, Cornish Hens, & Salmon                                      |
| Apricot           | Sweet, Woody Flavor; Milder & Sweeter than Hickory; Will Produce a Better Smoke Ring                                           | Chicken, Turkey, Pork, Fish, White or Pink Meats                                                              |
| Ash               | Very Fast Burning Wood, Very Light Delicate Flavor                                                                             | Fish, Red Meats                                                                                               |
| Beechnut          | Mild Flavor like Oak                                                                                                           | Good with Meats & Seafoods                                                                                    |
| Cherry            | Similar to Apple, However Tart Aftertaste                                                                                      | Lamb, Pheasant, Duck, Venison, Steak                                                                          |
| Cottonwood        | Soft Wood, Very Subtle Flavor, Must be Mixed With Other Wood, Better for Fuel than Smoke ***DO NOT USE GREEN COTTONWOOD, toxic | Depends on what is mixed with Cottonwood                                                                      |
| Crabapple         | Fruity Flavor, Unique                                                                                                          | Fresh Ham, Frog Legs, Pork Chops, Sweet Sausages, Cornish Hens, & Salmon                                      |
| Grape (Grapevine) | Tart, Aromatic, Very Intense Heavy Flavor                                                                                      | Use Sparingly on Poultry or Lamb; Otherwise Moderation with Red Meats, Pork, Fish, Chicken, Game              |
| Grapefruit        | Tangy Citrus Smoke, Medium Profile with Strong Hint of Fruit                                                                   | Beef, Pork, Poultry                                                                                           |
| Hickory           | Strong, Heavy, Bacon Flavor                                                                                                    | Ribs, Anything BBQ, Steak, Chops, Spicy Items, Broiled Chicken                                                |
| Lemon             | Tangy Citrus Smoke, Medium Profile with Strong Hint of Fruit                                                                   | Beef, Pork, Poultry                                                                                           |
| Lilac             | Light, Subtle with a Floral Flavor                                                                                             | Seafood & Lamb                                                                                                |
| Maple             | Subtle Sweet Flavor                                                                                                            | Turkey, Ham, Canadian Bacon, Beef or Pork Tenderloin, Poultry, Most Game, Vegetables                          |
| Mesquite          | Southwest Twang, Hot Burning Sensation Aftertaste,                                                                             | Ideal for Pork, Spare Ribs, Steaks, Most Red Meats, However when used with care it can work almost everything |
| Mulberry          | Mild Smoke with Sweet & Tangy Black Berry Like Flavor, Almost Like Apple                                                       | Beef, Poultry, Game, Pork, Ham                                                                                |
| Nectarine         | Sweet, Woody Flavor; Milder & Sweeter than Hickory; Will Produce a Better Smoke Ring                                           | Chicken, Turkey, Pork, Fish, White or Pink Meats                                                              |
| Oak               | Mellow, Similar to Mesquite                                                                                                    | Steaks, Duck, Hamburgers; Red Oak is Ideal for Ribs                                                           |
| Olive             | Similar to Mesquite for Profile                                                                                                | Poultry, Lamb, Steak, Seafood, Grilled Vegetables                                                             |
| Orange            | Tangy Citrus Smoke, Medium Profile with Strong Hint of Fruit                                                                   | Beef, Pork, Poultry                                                                                           |
| Peach             | Sweet, Woody Flavor; Milder & Sweeter than Hickory; Will Produce a Better Smoke Ring                                           | Chicken, Turkey, Pork, Fish, White or Pink Meats                                                              |
| Pear              | Subtle Smoke, Similar to Apple                                                                                                 | Chicken, Pork                                                                                                 |
| Pecan             | Mellow Flavor, Similar to Hickory, Cool Burning                                                                                | Chicken, Duck                                                                                                 |
| Persimmon         | Strong, Sweet, Dry Smoke; Popular in Restaurants                                                                               | Beef & Pork                                                                                                   |
| Plum              | Sweet, Woody Flavor; Milder & Sweeter than Hickory; Will Produce a Better Smoke Ring                                           | Chicken, Turkey, Pork, Fish, White or Pink Meats                                                              |
| Sassafras         | Mild, Musky, Sweet Smoke with Root Beer Aftertaste                                                                             | Beef, Pork, Poultry                                                                                           |
| Sweet Birch       | Sweet Delicate Flavor                                                                                                          | Chicken, Swordfish, Tuna, Salmon, Lamb, BBQ Items, All Vegetables                                             |

# WOOD SIZE

| Wood Size | Measurement                                            | How to Use                                                                                        | Advantages                                                                                            | Tips                                                                                                                                                                        |
|-----------|--------------------------------------------------------|---------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Logs      | Usually up to around 18" in Length                     | Designed for Larger Offset Smokers in Commercial Settings                                         | Perfect for Heating & Smoke Creation                                                                  | Takes much longer to breakdown, Ideal for Large Production Smokers, If using as Fuel and smoke pay attention to what smoke you are using as you can over power your product |
| Chunks    | Small Blocks around 4" in size or around size of fist  | Smaller offset smokers - These could be gas grills, Barrel smokers, ceramic & gas smokers as well | Versatile with type of smokers; Easy to purchase, store, and cheap; can product smoke rather quickly. | Does not require to be soaked as chunks are able to retain moisture for a lot longer then sawdust, chips                                                                    |
| Chips     | These are around 1/4" in thickness and 1" overall dims | Designed for Gas & Electric Style Smokers and could be used with Char-coal Smokers                | Same as Chunks                                                                                        | Soaking is not really required, however if you want to burn for longer you can wrap in tinfoil and punch holes in packet.                                                   |
| Sawdust   | Fine Wood Powder                                       | Electric, Stovetop, or Hand Held Smokers                                                          | ALmost instant smoke as very small in size                                                            | You are not able to soak, cannot be used as a heat source, and make sure to never use treated wood - toxic                                                                  |
| Disks     | Compressed Sawdust, Flat Disk Shape                    | Electric Smokers                                                                                  | Very Easy and Convenient, Produces Smoke Quickly                                                      | Never soak as this will disintegrate                                                                                                                                        |
| Pellets   | Compressed Sawdust, Same Size as Chicken Feed          | Pellet Smokers, Under Grate Style Smoke Boxes and Smoke Generators                                | Very Easy and Convenient, Produces Smoke Quickly                                                      | Never soak as this will disintegrate                                                                                                                                        |



# COOKING TEMPERATURE AND TIME

| Meat                               | Smoker Temperature     | Time to Ready            | Finished Meat Temp         |
|------------------------------------|------------------------|--------------------------|----------------------------|
| Beef, Back Ribs                    | 225-240°F (107-116°C)  | 4-5 Hours                | 185-190°F (85-88°C)        |
| Beef, Brisket                      | 225-240°F (107-116°C)  | 14-16 Hours (10 Lbs)     | 190-200°F (88-93°C)        |
| Beef, Chuck Roast                  | 225-240°F (107-116°C)  | 6-8 Hours (3-4 Lbs)      | 200°F (93°C)               |
| Beef, Chuck Roast                  | 225-250°F (107-121°C)  | 12-20 Hours              | 190-200°F (88-94°C)        |
| Beef, Country Style Ribs           | 225-240°F (107-116°C)  | 3-4 Hours                | 190°F (88°C)               |
| Beef, Prime Rib/Standing Rib Roast | 225°F (107°C)          | 4-5 Hours                | 135°F (58°C) (Medium Rare) |
| Beef, Ribeye, Whole                | 225-250°F (107-121°C)  | 25 Min per Lb            | 135°F (58°C) (Medium Rare) |
| Beef, Sausage                      | 225-250°F (107-121°C)  | 30-60 Minutes            | 160°F (71°C)               |
| Beef, Short Ribs                   | 225-240°F (107-116°C)  | 4-5 Hours                | 190-200°F (88-94°C)        |
| Beef, Spare Ribs                   | 225-240°F (107-116°C)  | 6 Hours                  | 185°F (85°C) (Tender)      |
| Beef, Tri-Tip                      | 225-240°F (107-116°C)  | 2 Hours                  | 135°F (58°C) (Medium Rare) |
| Boudin                             | 225-240°F (107-116°C)  | 2 Hours                  | N/A                        |
| Brats                              | 225-240°F (107-116°C)  | 2 Hours                  | N/A                        |
| Burgers                            | 225°F (107°C)          | 1 Hour                   | 160°F (71°C)               |
| Corn on the Cob                    | 225-240°F (107-116°C)  | 1 1/2 - 2 Hours          | Kernels Soft & Juicy       |
| Fish & Seafood, Lobster Tails      | 225°F (107°C)          | 45 Minutes               | 140°F (60°C)               |
| Fish & Seafood, Oysters            | 225°F (107°C)          | 30-40 Minutes            | Till Edges Curl            |
| Fish & Seafood, Salmon, Whole      | 200°F (93°C)           | Starts to Flake          | 145°F (63°C)               |
| Fish & Seafood, Scallops           | 225°F (107°C)          | 45-60 Minutes            | 145°F (63°C)               |
| Fish & Seafood, Shrimp             | 225°F (107°C)          | 20-30 Minutes            | Till Pink, Opaque, C-Shape |
| Fish & Seafood, Tilapia Filet      | 220°F (104°C)          | 1 Hour                   | 145°F (63°C)               |
| Fish & Seafood, Trout, Whole       | 225°F (107°C)          | 1 Hour                   | 145°F (63°C)               |
| Fish & Seafood, Whole Trout        | 225°F (107°C)          | 1 Hour                   | 145°F (63°C)               |
| Fish & Seafood, Salmon Filets      | 220°F (104°C)          | 1 Hour                   | 145°F (63°C)               |
| Hot Dogs                           | 225-240°F (107-116°C)  | 1 Hour                   | N/A                        |
| Lamb, Leg                          | 225-250°F (107-121°C)  | 4-8 Hours                | 140-150°F (60-66°C)        |
| Lamb, Rack                         | 200-225°F (107-121°C)  | 1 1/4 Hours              | 135-140°F (57-60°C)        |
| Lamb, Shank                        | 225-250°F (107-121°C)  | 4-5 Hours                | 190°F (88°C)               |
| Lamb, Shoulder                     | 225-250°F (107-121°C)  | 5-5 1/2 Hours            | 170°F (77°C)               |
| Meatballs, 2" Dia.                 | 225-240°F (107-116°C)  | 1 Hour                   | 160°F (71°C)               |
| Meatloaf                           | 225-240°F (107-116°C)  | 3 Hours                  | 160°F (71°C)               |
| Pork, Baby Back Ribs               | 225-240°F (107-116°C)  | 5 Hours                  | 180°F (83°C) (Tender)      |
| Pork, Bacon, Belly                 | Less Than 100°F (38°C) | 6 Hours                  | 140°F (60°C)               |
| Pork, Butt                         | 225-250°F (107-121°C)  | 1 1/2 Hour per Lb        | 205°F (96°C)               |
| Pork, Butt Roast                   | 225-240°F (107-116°C)  | 14 Hours / 30 Min per Lb | 205°F (96°C)               |
| Pork, Chops                        | 225-240°F (107-116°C)  | 2 Hours                  | 145°F (63°C)               |
| Pork, Ham, Precooked               | 225-240°F (107-116°C)  | 3 Hours                  | 160°F (71°C)               |
| Pork, Loin                         | 225-240°F (107-116°C)  | 4 Hours                  | 145°F (63°C)               |
| Pork, Sausage                      | 225-250°F (107-121°C)  | 1-3 Hours                | 165°F (75°C)               |
| Pork, Spare Ribs                   | 225-250°F (107-121°C)  | 5-7 Hours                | 180-185°F (82-85°C)        |
| Pork, Tenderloin                   | 225-240°F (107-116°C)  | 2 Hours                  | 145°F (63°C)               |
| Pork, Whole Hog                    | 225-250°F (107-121°C)  | 16-18 Hours              | 205°F (96°C)               |
| Potatoes, Whole                    | 225-240°F (107-116°C)  | 2-3 Hours                | Soft                       |
| Poultry, Chicken, Quarters         | 250-275°F (121-135°C)  | 3-4 Hours                | 170°F (77°C)               |

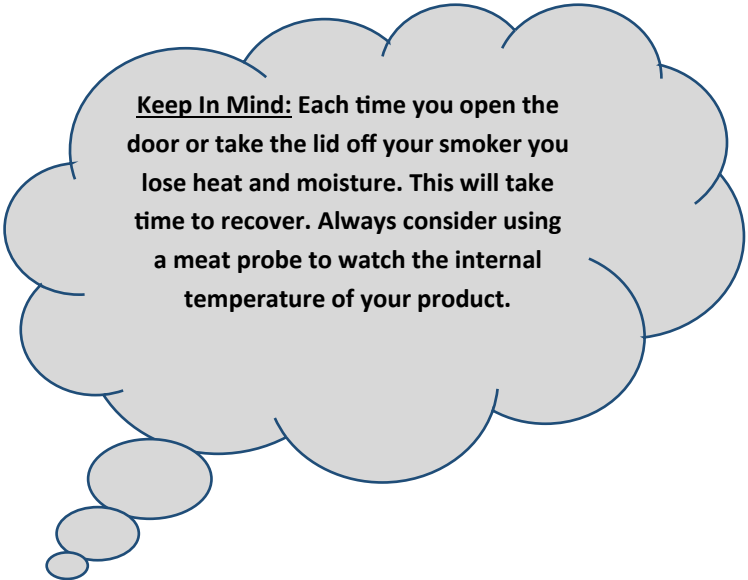
|                               |                       |               |                     |
|-------------------------------|-----------------------|---------------|---------------------|
| Poultry, Chicken, Thighs/Legs | 250-275°F (121-135°C) | 2 Hours       | 170°F (77°C)        |
| Poultry, Chicken, Whole       | 250-275°F (121-135°C) | 3-4 Hours     | 165°F (74°C)        |
| Poultry, Chicken, Wings       | 250-275°F (121-135°C) | 1 1/2 Hours   | 165-170°F (74-77°C) |
| Poultry, Duck, Whole          | 225-250°F (107-121°C) | 4 Hours       | 165°F (74°C)        |
| Poultry, Hens, Cornish        | 240°F (116°C)         | 2 Hours       | 165°F (74°C)        |
| Poultry, Quail/Pheasant       | 225°F (107°C)         | 1 Hour        | 165°F (74°C)        |
| Poultry, Turkey, Breast       | 240°F (116°C)         | 4 Hours       | 165°F (74°C)        |
| Poultry, Turkey, Legs         | 240°F (116°C)         | 3-4 Hours     | 170-175°F (74-80°C) |
| Poultry, Turkey, Whole        | 240°F (116°C)         | 5-7 Hours     | 165°F (74°C)        |
| Poultry, Turkey, Wings        | 275-350°F (135-177°C) | 2-2 1/2 Hours | 170°F (77°C)        |
| Steak(s)                      | 210-220°F (99-105°C)  | 45-60 Minutes | 160°F (74°C)        |

# WORKING WITH TOUGH CUTS: MASTERING THE ART OF BRISKET

One of the most difficult and easy to ruin cuts of meats is called the brisket. The brisket comes from the breast/lower chest region of beef or of veal. When sourcing your brisket you need to take into mind the following key items:

- ⇒ Look for the marbling and a thick flat. This is critical as it will help ensure that the leaner part will cook at the same amount of time as the thicker portion
- ⇒ Leave at least 1/4" thick of fat. Depending on your heating source - whether direct heat, indirect heat, a good ring of fat will help protect the cut of meat. In addition you want to make sure the fat ring is consist all the way around the brisket. To much and it will leave a fatty taste to the end customer and to little can take a brisket and render it dry as jerky. Rule of thumb is always keep at least " around the cut!
- ⇒ Each cut of brisket will have what is called a deckle. This is a super thick membrane and no mater how low or slow this will never render. This portion of the brisket is best to cut out.
- ⇒ Always trim or butcher your cut when cold. It is much easier to handle when fresh from the fridge.

When you are ready to begin cooking you need to get your smoker to 225°F - 250°F. The rule of thumb when cooking brisket is when set at 250°F it you need 1 Hour to 1 Hour 15 Minutes for every pound. When placing the brisket in any type of smoker it is highly recommended to place the brisket fat side up the only exception to this rule will be if the heat source is coming from the bottom. This will actually place a barrier between the heat and the brisket allowing it to help prevent drying out. It will basically insulate the meat. Moisture either by a water pan or depending on the smoker you are working with is highly recommended. It will help keep the brisket moist and prevent drying out.



**Keep In Mind:** Each time you open the door or take the lid off your smoker you lose heat and moisture. This will take time to recover. Always consider using a meat probe to watch the internal temperature of your product.

# TIPS & TRICKS TO SMOKING

Cold Meats & Product will always attract smoke better than warm or hot meat

Moist surfaces will attract smoke better than dry surfaces of a product. Remember moist not soaking wet.

Avoid washing off the smoke flavor with a heavy mop sauce or braise, smoke does not fully penetrate to the surface it stays to the outside of the product you are smoking.

To increase the smoke ring it is highly recommended if possible to keep salt to 1/2 tsp per lb. of meat. Too much will not allow a ring to fully develop

## Q&A

### Is Humidity important when smoking?

Humidity will help in multiple ways. It will help reduce the shrink in meat thus creating yield. Humidity will actually help increase the smoke flavor. In some instances it could help increase the cook time of product in a smoker. The use of humidity will help breakdown collagen and will help tenderize meat. The ideal range for humidity would be around 10-20%. Too much will hinder the smoke development.

### Should I Soak or Use Dry Wood?

This one is a hard question to answer. A moist wood will help extend the burn time of the wood. Dry will breakdown much faster and require more reloading or loading. However too wet will take more energy to burn off the excess water through boiling. Too dry will not allow enough air to burn completely.

## READY FOR A SMOKER?



NU-VU has half size and full size smokers, with or without an external smoke box. They're all electric with separate controls for smoke, heat, humidity and cook & hold.

They're equipped with NU-VU's exclusive V-Air for even heat distribution for throughout, as well as an automatic humidity system to keep products moist.

For more information go to [WWW.NU-VU.COM](http://WWW.NU-VU.COM) or give us a call at 800.338.9886.



5600 13th St.  
Menominee, MI 49858  
Direct: 906.863.4401  
Fax: 906.863.5889  
Email: [sales@NU-VU.com](mailto:sales@NU-VU.com)