
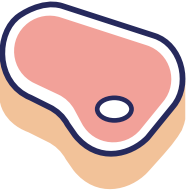
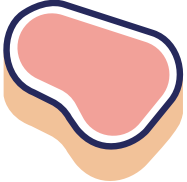
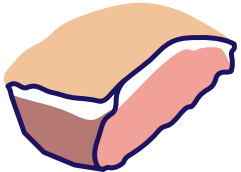


Pork barbecuing

*Apply a 3-minute resting period after the target internal temperature is reached.

		Thickness/Weight	Internal temperature*	Average Recommended Cooking Time (min. per pound OR total min.)
 Ribs	Spareribs (St. Louis style)	3.5-4 pounds per rack	Tender	1.25-1.5 hours until tender
	Pork Back Ribs	1.5-2 pounds per rack		1.5-2 hours until tender
	Country-Style Ribs	3-4 pounds		45 minutes-1 hour until tender
	Whole Pork Loin (Boneless)	8-9 pounds	145°F-160°F	8-9 minutes for each pound
10 pounds		6-7 minutes for each pound		
 Loin Roast (Bone-In)	Sirloin Pork Roast	2 pounds	145°F-160°F	20-26 minutes for each pound
		3-5 pounds		14-17 minutes for each pound
	Ribeye (Center Rib) Pork Roast	2 pounds		22-23 minutes for each pound
		3-5 pounds		14-17 minutes for each pound
 Loin Roast (Boneless)	Pork Loin Center Roast	2-pounds	145°F-160°F	20-26 minutes for each pound
		3-5 pounds		12-15 minutes for each pound
	New York (Top Loin) Pot Roast	2 pounds		20-26 minutes for each pound
		3-5 pounds		12-15 minutes for each pound
	Sirloin Pork Roast	2 pounds		20-26 minutes for each pound
		3-5 pounds		12-15 minutes for each pound
 Blade (Shoulder) Pot Roast	3-4 pounds	Tender	45-47 minutes for each pound	
	5-6 pounds	Tender	30-45 minutes until tender	