

DH-65

DINNER HOUSE

RECIPE BOOK



**Southern
PRIDE**

Wood Burning BBQ Pits & Smokers

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Baby Back Ribs

<i>Menu#1 (1-15 ribs)</i>	<i>Menu#2 (15-30 ribs)</i>	<i>Menu#3 (30-65 ribs)</i>
Cook Temp: 325°F	325°F	325°F
Cook Time: 2 hrs. 30 mins.	2 hrs. 45 mins.	3 hrs.
Stage 1: 1hr.	Stage 1: 1hr. 20min.	Stage 1: 1hr. 30min.
Stage 2: 1hr. 30min.	Stage 2: 1hr. 25min.	Stage 2: 1hr. 30min.

Ingredients:

Baby Back Ribs – 1.5-1.75 lbs. (65 ea. With Rib Racks)
(25-30 ea. With Optional Flat Food Racks)

Seasoning:

3 cups Southern Pride Premium Blend Seasoning, 1 1/2 cups Southern Pride Rib Seasoning

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Remove the membrane from the concave side of the ribs.
2. Mix the all the seasonings together. Season each Baby Back Rib aggressively.
3. Load the DH-65 with 13 ribs per rib rack or 6 Baby Back Ribs concave side down, on each of the optional flat food racks.
4. Fill the steam pan with water.
5. Load the wood chip box with the desired wood chips.
6. Program the desired time and temperature. (See above for proper cooking times.)
7. Cook the Baby Back Ribs to an internal temperature of 170°F.
8. Once the cook cycle has finished, remove the Baby Back Ribs and place them on a sheet pan and cool for 20 mins.
9. When the Baby Back Ribs have completely cooled, wrap them individually in plastic wrap and place them on a sheet pan in your cooler.

Beef Back Ribs

Cook Temperature: 240°F

Cook Time: 2 hrs. & 25 mins.

Stage 1 Time: 2 hrs. & 25 min.

Stage 2 Time: No time or temp. is set.

Ingredients:

Beef Ribs – 3-3.5 lb. slabs (36 ea.)

Seasoning:

2 cups Southern Pride Premium Blend Seasoning, 2 cups Southern Pride Rib Seasoning

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Remove the membrane from the concave side of the ribs.
2. Mix the seasonings together and season the beef ribs aggressively.
3. Load the DH-65 with 13 ribs per rack on each of the rib racks.
4. Fill the steam pan with water.
5. Load the wood chip box with the desired wood chips.
6. Program the oven to the above time and temperature settings.
7. Cook the beef ribs to an internal temperature of 170°F.
8. Once the cook cycle has finished, remove the beef ribs and place them on a sheet pan and cool for 20 mins.
9. When the beef ribs have completely cooled, wrap them individually in plastic wrap and place them on a sheet pan in your cooler.

Spare Ribs

<i>Menu#1 (1-6 ribs)</i>	<i>Menu#2 (6-12 ribs)</i>	<i>Menu#4 (12-15 ribs)</i>
Cook Temp: 325°F	325 °F	225°F
Cook Time: 2hrs. 30mins.	2hrs. 45mins.	4hrs. 30mins.
Stage 1: 1hr.	Stage 1: 1hr. 20min.	Stage 1: 2hrs.
Stage 2: 1hr. 30min.	Stage 2: 1hr. 25min.	Stage 2: 2hrs. 30min.

Ingredients:

Spare Ribs – 3-3.5 lb. slabs (20 ea.) 4 per rack lying flat on optional flat food racks since they are too long to fit in slots or (39 ea.) 13 per rack on racks 1,3 & 5 if the ribs are trimmed to fit. (ribs are too tall to use all the racks)

Seasoning:

3 cups Southern Pride Premium Blend Seasoning, 1 1/2 cups Southern Pride Rib Seasoning

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Remove the membrane from the concave side of the ribs.
2. Mix both seasonings together. Season each Spare Rib aggressively.
3. Load the DH-65 with 4 Spare Ribs concave side down on each of the option flat food racks. Or 13 trimmed, standing up in rib racks, using racks 1, 3 & 5.
4. Fill the steam pan with water.
5. Load the wood chip box with the desired wood chips.
6. Program the desired time and temperature. (See above time and temperature settings.)
7. Cook the Spare Ribs to an internal temperature of 170°F.
8. Once the cook cycle has finished, remove the Spare Ribs and place them on a sheet pan and let them cool for 20 mins.
9. When the Spare Ribs have completely cooled, wrap them individually in plastic wrap and place them on a sheet pan in your cooler.

St. Louis Ribs

<i>Menu#1 (1-15 ribs)</i>	<i>Menu#2 (15-30 ribs)</i>	<i>Menu#3 (30-65 ribs)</i>
Cook Temp: 325°F	325°F	325°F
Cook Time: 2 hrs. 30 mins.	2 hrs. 45 mins.	3 hrs.

Stage 1: 1hr.	Stage 1: 1hr. 20min.	Stage 1: 1hr. 30min.
Stage 2: 1hr. 30min.	Stage 2: 1hr. 25min.	Stage 2: 1hr. 30min.

Ingredients:

St Louis Ribs – 2.25-2.75 lb. slabs (65 ea. With Rib Racks) (15-20 ea. with Optional Flat Food Racks)

Seasoning:

3 cups Southern Pride Premium Blend Seasoning, 1 1/2 cups Southern Pride Rib Seasoning

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Remove the membrane from the concave side of the ribs.
2. Mix the all the seasonings together. Season each rib aggressively.
3. Load the DH-65 with 3-4 St. Louis Ribs concave side down on each of the optional flat food racks or 13 per each rib rack.
4. Fill the steam pan with water.
5. Load the wood chip box with the desired wood chips.
6. Program the desired time and temperature. (See above time and temperature setting.)
7. Cook the St. Louis Ribs to an internal temperature of 170°F.
8. Once the cook cycle has finished, remove the St. Louis Ribs and place them on a sheet pan and let cool for 20 mins.
9. When the St. Louis Ribs have completely cooled, wrap them individually in plastic wrap and place them on a sheet pan in your cooler.

Pork Butts

Cook Temperature: 280°F

Cook Time: 8-10 hrs.

Stage 1 Time: 6 hrs

Stage 2 Time: No time or temperature is set.

Ingredients:

Pork Butts – 8-10 lbs. (20 ea.)

Seasoning:

8 cups Southern Pride Premium Blend Seasoning

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Rub each pork butt heavily with seasoning.
2. Load the DH-65 with 4 pork butts fat side up on each of the optional flat food racks.
3. Fill the steam pan with water.
4. Load the wood chip box with the desired wood chips.
5. Program the oven to the above time and temperature settings.
6. Cook the pork butts to an internal temperature of 170°F for slicing or 190°F for pulled pork.
7. Once the cook cycle has finished, remove the pork butts and place them on a sheet pan and let cool for 1 hr.
8. When the pork butts have completely cooled, wrap them individually in aluminum foil and place them on a sheet pan in your cooler.

Pork Loin

Cook Temperature: 250°F

Cook Time: 3 hrs.

Stage 1 Time: 3 hrs.

Stage 2 Time: No time or temperature is set.

Ingredients:

Boneless Pork Loin – 6-7 lbs. (20 ea.)

Seasoning:

2 cups Southern Pride Premium Blend Seasoning, 1/2 cup Garlic Pepper Seasoning, 1 cup Dark Brown Sugar, 1/4 cup Cajun Seasoning

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Mix the all the seasonings together.
2. Season each pork loin aggressively.
3. Load the DH-65 with 4 pork loins on each of the optional flat food racks.
4. Fill the steam pan with water.
5. Load the wood chip box with the desired wood chips.
6. Program the oven to the above time and temperature settings.
7. Cook the pork loins to an internal temperature of 150°F.
8. Once the cook cycle has finished, remove the pork loins and place them on a sheet pan and let cool for 20 mins.
9. When the pork loins have completely cooled, wrap them individually in plastic wrap and place them on a sheet pan in your cooler.

Texas Beef Brisket

Cook Temperature: 190°F

Cook Time: Approx 10-12 hrs.

Stage 1 Time: 8-10 hrs.

Stage 2 Time: No time or temperature is set.

Ingredients:

Beef Brisket Untrimmed – 10-12 lbs. (10 ea.)

Seasoning:

6 cups Southern Pride Premium Blend Seasoning

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Clean and dry the beef briskets.
2. Rub each beef brisket heavily with seasoning.
3. Load the DH-65 with 2 beef briskets fat side up on each of the optional flat food racks.
4. Fill the steam pan with water.
5. Load the wood chip box with the desired wood chips.
6. Program the oven to the above time and temperature settings.
7. Cook the beef briskets to an internal temperature of 170°F.
8. Once the cook cycle has finished, remove the beef brisket and place them on a sheet pan and let cool for 1 hr.
9. When the beef brisket have completely cooled, wrap them individually in aluminum foil and place them on a sheet pan in your cooler.

Pork Shoulder

Cook Temperature: 325°F

Cook Time: 6–8 hrs.

Stage 1 Time: 6-8 hrs.

Stage 2 Time: No time or temperature is set.

Ingredients:

Pork Shoulder – 10-12 lbs. (6-9 ea.)

Seasoning:

2 cups Southern Pride Premium Blend Seasoning, 2 cups Southern Pride Rib Seasoning

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Mix the seasonings together.
2. Season each pork shoulder aggressively.
3. Load the DH-65 with 2-3 pork shoulders on each of the optional flat food racks.
4. Fill the steam pan with water.
5. Load the wood chip box with the desired wood chips.
6. Program the oven to the above time and temperature settings.
7. Cook the pork shoulders to an internal temperature of 170°F for slicing or 190°F for pulled pork.
8. Once the cook cycle has finished, remove the pork shoulders and place them on a sheet pan and let cool for 1 hr.
9. When the pork shoulders have completely cooled, wrap them individually in aluminum foil and place them on a sheet pan in your cooler.

Boneless Ham

Cook Temperature: 250°F

Cook Time: 4 hrs. - 6 hrs.

Stage 1 Time: 4 hrs. – 6 hrs.

Stage 2 Time: No time or temperature is set.

Ingredients:

Boneless Fresh Ham – 9-12 lbs. (10 ea.)

Seasoning:

6 cups Southern Pride Premium Blend Seasoning

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Rub each ham heavily with seasoning.
2. Load the DH-65 with 2 fresh hams per rack on optional flat food racks.
3. Fill the steam pan with water.
4. Load the wood chip box with the desired wood chips.
5. Program the oven to the above time and temperature settings.
6. Cook the hams to an internal temperature of 170°F for slicing or 190°F for pulling.
7. Once the cook cycle has finished, remove the hams and place them on a sheet pan and let cool for 1 hr.
8. When the hams have completely cooled, wrap them individually in aluminum foil and place them on a sheet pan in your cooler.

Barbecue Chicken

Cook Temperature: 250°F

Cook Time: 2 hrs. & 30 mins.

Stage 1 Time: 2 hrs. & 30 mins.

Stage 2 Time: No time or temperature is set.

Ingredients:

Half Chickens – 1.5 lbs. (40 ea.)

Seasoning:

4 cups Southern Pride Premium Blend Seasoning

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Wash and clean the chickens. Sprinkle both sides of the chicken with seasoning, breast side last.
2. Load the DH-65 with 8 half chickens breast side up on each of the optional flat food racks.
3. Fill the steam pan with water.
4. Load the wood chip box with the desired wood chips.
5. Program the oven to the above time and temperature setting.
6. Cook the chicken to an internal temperature of 180°F at the thigh joint or 165°F at the thickest part of the chicken breast.
7. Once the cook cycle has finished, remove the chickens and place them on a sheet pan and let cool for 20 mins.
8. When the chickens have completely cooled, wrap them individually in aluminum foil and place them on a sheet pan in your cooler.

Smoked Turkey Breast

Cook Temperature: 250°F

Cook Time: 2hrs. & 30mins.

Stage 1 Time: 2 hrs. & 30mins.

Stage 2 Time: No time or temperature is set.

Ingredients:

Turkey Breast – 6-8 lbs. (20-25 ea.)

Seasoning:

3/4 cup Southern Pride Premium Blend Seasoning

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Wash and clean the turkey breast. Sprinkle both sides of the turkey with seasoning, skin side last.
2. Load the DH-65 with 4-5 turkey breasts skin up on each of the optional flat food racks.
3. Fill the steam pan with water.
4. Load the wood chip box with the desired wood chips.
5. Program the oven to the above time and temperature settings.
6. Cook the turkey breasts to an internal temperature of 165°F.
7. Once the cook cycle has finished, remove the turkey breasts and place them on a sheet pan and let cool for 20 mins..
8. When the turkey breasts have completely cooled, wrap them individually in plastic wrap and place them on a sheet pan in your cooler.

Smoked Turkey

Cook Temperature: 250°F

Cook Time: Approx. 3-4 hrs.

Stage 1 Time: 3 - 4 hrs.

Stage 2 Time: No time or temperature is set.

Ingredients:

Self-Basting Turkeys – 12 lbs. (9-12 ea.)

Seasoning:

1 cup Southern Pride Premium Blend Seasoning

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Wash and clean the turkeys. Sprinkle both sides of the turkey with seasoning, breast side last.
2. Load the DH-65 with turkeys, breast side up, on the optional flat food racks.
3. Fill the steam pan with water.
4. Load the wood chip box with the desired wood chips.
5. Program the oven to the above time and temperature settings.
6. Cook the turkeys to an internal temperature of 180°F at the thigh joint or 165°F at the thickest part of the turkey breast.
7. Once the cook cycle has finished, remove the turkeys and place them on a sheet pan and let cool for 1 hr.
8. When the turkeys have completely cooled, wrap them individually in aluminum foil and place them on a sheet pan in your cooler.

Smoked Pork Tenderloin

Cook Temperature: 225°F

Cook Time: 1 hr.

Stage 1 Time: 1 hr.

Stage 2 Time: No time or temperature is set.

Ingredients:

Pork Tenderloin – 8 oz. (50 ea.)

Seasoning:

2 cups Southern Pride Premium Blend Seasoning, 1/2 cup Garlic Pepper Seasoning, 1 cup Dark Brown Sugar, 1/4 cup Cajun Seasoning

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Mix the all the seasonings together.
2. Season each pork tenderloin aggressively.
3. Load the DH-65 with 10 pork tenderloins on each of the optional flat food racks.
4. Fill the steam pan half full with water.
5. Load the wood chip box with the desired wood chips.
6. Program the oven to the above time and temperature setting.
7. Cook the pork tenderloins to an internal temperature of 155°F.
8. Once the cook cycle has finished, remove the pork tenderloins and place them on a sheet pan and let cool for 20 mins.
9. When the pork tenderloins have completely cooled, wrap them individually in plastic wrap and place them on a sheet pan in your cooler.

Chicken Wings

Cook Temperature: 250°F

Cook Time: 1 hr & 30 mins.

Stage 1 Time: 1 hr. & 30 mins.

Stage 2 Time: No time and temperature is set.

Ingredients:

Chicken Wings: 5 - 10 lb. bags (200 - 250 ea.)

Seasoning:

2 cups Southern Pride Premium Blend Seasoning

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Wash and clean the chicken wings. Sprinkle both sides of the chicken wings with seasoning.
2. Load the DH-65 with chicken wings on the optional flat food racks.
3. Fill the steam pan half full with water.
4. Load the wood chip box with the desired wood chips.
5. Program the oven to above time and temperature setting.
6. Cook the chicken wings to an internal temperature of 180°F.
7. Once the cook cycle has finished, remove the chicken wings and place them on a sheet pan and let cool for 20 mins.
8. When the chicken wings have completely cooled, portion them out in a ziplock plastic bags and place them on a sheet pan in your cooler.

Jerk Chicken Wings

Cook Temperature: 250°F

Cook Time: 1 hr. & 30 mins.

Stage 1 Time: 1 hr. & 30 mins.

Stage 2 Time: No time or temperature is set.

Ingredients:

Chicken Wings: 5 - 10 lb. bags (200-250 ea.)

Seasoning:

1 cup Jerk Seasoning, 2 tbsp. Granulated Garlic, 2 tbsp. Salt, 2 tbsp. Pepper

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Mix all seasonings together.
2. Wash and clean the chicken wings. Sprinkle both sides of the chicken wings with seasoning.
3. Load the DH-65 with chicken wings on the optional flat food racks.
4. Fill the steam pan half full with water.
5. Load the wood chip box with the desired wood chips.
6. Program the oven to the above time and temperature settings.
7. Cook the chicken wings to an internal temperature of 180°F.
8. Once the cook cycle has finished, remove the chicken wings and place them on a sheet pan and let cool for 20 mins.
9. When the chicken wings have completely cooled, portion them into ziplock bags and place them on a sheet pan in your cooler.

Corned Beef

Cook Temperature: 225°F

Cook Time: Approx 4 –5 hrs.

Stage 1 Time: 4 - 5 hrs.

Stage 2 Time: No time or temperature is set.

Ingredients:

Trimmed Beef Brisket – 4-5 lbs. (20 ea.)

Seasoning:

1 cup Southern Pride Premium Blend Seasoning, 1cup Garlic Pepper Seasoning, 1/2 cup Cajun Seasoning

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Mix the seasonings together and season the beef briskets aggressively.
2. Load the DH-65 with 4 beef briskets, on each of the optional flat food racks.
3. Fill the steam pan with water.
4. Load the wood chip box with the desired wood chips.
5. Program the oven to the above time and temperature setting.
6. Cook the beef brisket to an internal temperature of 170°F.
7. Once the cook cycle has finished, remove the beef brisket and place them on a stainless pan and let cool for 20 mins.
8. When the beef briskets have completely cooled, wrap them individually in aluminum foil and place them on a sheet pan in your cooler.

Smoked Pastrami

Cook Temperature: 225°F

Cook Time: 2 hrs.

Stage 1 Time: 2 hrs.

Stage 2 Time: No time or temperature is set.

Ingredients:

Cooked Pastrami – 10 lbs. (50 ea.)

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Load the DH-65 with 5 cooked pastrami on each of the optional flat food racks.
3. Fill the steam pan with water.
4. Load the wood chip box with the desired wood chips.
5. Program the oven to the above time and temperature settings.
6. Cook the pastrami to an internal temperature of 165°F.
7. Once the cook cycle has finished, remove the pastrami and place them on a sheet pan and let cool for 20 mins.
8. When the cooked pastrami has been completely cooled, wrap them individually in plastic wrap and place them on a sheet pan in your cooler.
9. Slice very thin for fresh deli sandwiches.

Lobster Tail

Cook Temperature: 325°F

Cook Time: 20 mins.

Stage 1 Time: 20 mins.

Stage 2 Time: No time or temperature is set.

Ingredients:

Lobster Tail – 6 oz. (60 ea.)

Seasoning:

1/2 cup Salt, 1/2 cup Pepper, 1 cup Extra Virgin Olive Oil

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Mix the oil, salt and pepper together. Season the lobster tails aggressively.
1. Load the DH-65 with 12 lobster tails per each of the optional flat food racks.
3. Fill the steam pan 1/3rd full with water, and make sure the DH-65 is up to 325°F before loading the lobster tails.
4. Load the wood chip box with the desired wood chips.
5. Program the oven to the above time and temperature setting.
6. Cook the lobster tails to an internal temperature of 150°F.
7. Once the lobster tails are cooked squeeze fresh lemon juice over the tail and serve with drawn butter.

Marinated Shrimp

Cook Temperature: 325°F

Cook Time: 15 mins.

Ingredients:

Raw Shrimp – 21-25 count (200 – 250 ea.)

Seasoning:

1 cup Dry White Wine, 3 oz. Olive Oil, 2 tbsp. Orange Zest,
2 tbsp. Sage minced, 2 ea. Garlic Cloves diced, 1 tsp. Salt, 1 tsp. Pepper,
1 tsp. Rosemary minced

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Mix together all the seasonings with oil and wine. Marinate the peeled and deveined shrimp for 2 hours.
1. Load the DH-65 with the marinated shrimp on each of the optional flat food racks.
3. Fill the steam pan 1/3rd full with water.
4. Load the wood chip box with the desired wood chips.
5. Program the oven to the above time and temperature settings.
6. Cook the marinated shrimp to an internal temperature of 150°F.
7. Once the cook cycle has finished serve immediately or remove the shrimp and place them on a sheet pan and let cool for 20 mins.
8. When the shrimp have completely cooled, portion them into ziplock bags and place them on a sheet pan in your cooler.

Vegetables

Cook Temperature: 320°F

Cook Time: See Chart

Stage 1 Time: All cook times are set for stage 1.

Stage 2 Time: No time and temperature is set.

Ingredients:

Apples, Granny Smith – 3 lbs. (cook for 25-30 mins.)

Red-Skinned Potatoes – 7 lbs. (cook for 35-40 mins.)

Broccoli Crowns – 3 lbs. (cook for 30-35 mins.)

Carrots – 7 lbs. (cook for 1 hr.)

Onions – 12 oz. (cook for 1 hr.)

Yellow Squash – 5 lbs. (cook for 30-35 mins.)

Zucchini – 1 lb. (30-35 mins.)

Seasoning:

Salt and Pepper to taste

Recommended Wood Chips:

Southern Pride Special Blend or Apple

Cooking Method:

1. Wash and clean the vegetables. Sprinkle vegetables with salt and pepper.
2. Load the DH-65 with vegetables on the optional flat food racks.
3. Fill the steam pan half full with water.
4. Load the wood chip box with the desired wood chips.
5. Program the desired time and temperature. (See above time and temperature settings.)
6. Once the cook cycle has finished place in holding unit or serve immediately.

General Information

Tips for using your DH-65

Keep Your DH-65 Clean:

- Keep your DH-65 well seasoned and clean, free from excess grease, smoke buildup and scale! A dirty oven will transfer unpleasant odors and tastes to the product. Follow the cleaning instructions found in your DH-65 Operator's Manual carefully. A clean oven will last longer and you will save money.

Recipe Conversion:

- When converting conventional recipes: Smoke-cook product for 1 1/2 to 2 times the recommended time at three-fourths of the temp. For example, if your conventional recipe says to cook product for 3 hrs. at 350°F, smoke-cooking would take approximately 5 hrs. at 260°F.

Seasoning:

- Try lots of seasonings, such as traditional barbecue spices, Tex-Mex, Caribbean, Cajun & Oriental. All these tastes work well with smoked foods.

Meat Thermometer:

- Use a meat thermometer to determine the internal temperature of smoked product. Oven temperature is not an accurate indicator of doneness.

Precise Cooking Times:

- Many of the recipes in this book do not have precise cooking times specified. Smoke-cooking is not an exact science, and when smoking at low temperatures, a few minutes more or less usually does not affect the quality of the product.
- Other variables, such as temperature of product going into the oven, size, weight and mass of the product, etc., also affect cooking time.

Wood:

- What kind of wood and how much you use for flavoring are a matter of personal taste. Your DH-65 Operator's Manual will tell you the maximum amount of wood that your oven can safely use. **Do not exceed this amount.**

General Tips:

- Run racks & grills through the dishwasher. It's the easiest way to clean them.
- Keep an extra fork and tongs near the oven.
- Spray grills with vegetable oil spray to prevent sticking.

DH-65 Time and Temperature Chart

<i>Product</i>	<i>Approximate Cooking Time</i>	<i>Oven Temperature</i>
Beef brisket	1 hr. per lb. (12-14 lb. average) 10 hour minimum	190°F
Pork ribs	1 hour per lb.	230°F
Pork roast	1 hour per lb. 4 hour minimum	325°F
Chicken	1 1/2 hours per lb.	280°F
Turkey	3-4 hrs. for a 12-14 lb. turkey	250°F

Internal Temperature Chart

<i>Product</i>	<i>Oven Temperature</i>
Beef	140°F - rare, 150°F - medium, 170°F - well done
Ground beef	In February, 1993, the FDA issued interim guidance to food service operators that ground beef should be cooked to 155°F. Juices should run clear and all pink color on the inside should be gone.
Pork	150°F for medium rare 160°F for medium 170°F for well done
Veal	160°F for medium 170°F for well done
Lamb	160°F for medium 170°F for well done
Chicken	180°F -juices should run clear when skin is pierced with fork.
Turkey	180°F -juices should run clear when skin is pierced with fork. Turkey breasts may be safely cooked to an internal temp. of 170°F. Cook thighs and wings until the juices run clear.
Fish	Smoke-cook fish for 1 hr. per pound of thickness. Add 1/2 hr. to smoke-cook time for frozen fish.

Oven Programs

The DH-65 has been pre-programmed at the factory for four different cook time and temperature settings for different amounts of ribs to be cooked. The rib recipes in this book will be using the pre-programmed menu settings. However, the programs can be changed in the field to meet the user's own preferences and the size of ribs they may be using. Please see owners manual for programming.