

# GRILLED TO PERFECTION

FRESH CANADIAN PORK



# PERFECTLY GRILLED PORK

GRILL OVER DIRECT MEDIUM HEAT, UNLESS OTHERWISE NOTED.  
TURN HALFWAY THROUGH.

CUTS	SIZE	COOK TEMP	TIME
CHOPS & STEAKS	3/4" - 1" thick / 20 - 25 mm	Med	11 - 12 min
BONELESS COUNTRY -STYLE RIBS	2 - 3 lb / 900 g - 1.4 kg	Med	25 - 30 min
WHOLE TENDERLOIN	1.5 - 2 lb / 680 g - 900 g	Med	25 - 30 min
PORK BURGER	1/2" / 13 mm	Med	8 - 12 min
PORK SAUSAGE	100 g each	Low	20 - 22 min

COOK GRILLED CUTS TO INTERNAL TEMP 160°F / 71°C.

# PERFECTLY BARBECUED PORK RIBS

BARBECUE OVER INDIRECT MEDIUM HEAT (ABOUT 325°F / 160°C) UNTIL TENDER.

CUTS	SIZE	COOK TEMP	TIME
BACK RIBS	1.5 lb / 680 g	Med (indirect)	1.5 - 2 hrs
SIDE RIBS (ST. LOUIS STYLE)	3 lb / 1.4 kg	Med (indirect)	1.5 - 2 hrs
BONE-IN COUNTRY STYLE RIBS	3 - 4 lb / 1.4 kg - 1.8 kg	Med (indirect)	45 min - 1 hr

Don't own a smoker? Turn your barbecue into one:

1. Soak desired flavour wood chips in cold, clean water for 20-30 min. Drain well.
2. Wrap wood chips in aluminum foil and punch several holes on the top side.
3. Light burner on one side of grill only and place wood chip bundle directly on this burner.
4. Place your pork on the opposite side of the grill.

# PERFECTLY SMOKED PORK

CUTS	TIME	SMOKE TEMP/END TEMP (INTERNAL)
LOIN CHOPS & STEAKS (BONE-IN OR BONELESS)	1.5 - 2 hrs 3/4" to 1" 20 - 25 mm	225°F / 107°C 160°F / 71°C
SHOULDER BUTT (BLADE) (BONE-IN OR BONELESS) FOR PULLED PORK	1.5 hrs per lb/454 g	225°F / 107°C 205°F / 96°C
LEG (BONE-IN OR BONELESS) FOR FRESH OR CURED-STYLE HAM	1.5 hrs per lb/454 g	225°F / 107°C 160°F / 71°C
BELLY FOR ROASTING	5 - 6 hrs indirect	225°F / 107°C 160°F / 71°C
BELLY FOR FRESH OR CURED-STYLE BACON (SHOULD BE COOKED TO 160°F / 71°C AFTER SMOKING)	6 hrs	LESS THAN: 100°F / 38°C COOK TO: 140°F / 60°C
TENDERLOIN	2.5 - 3 hrs	225°F / 107°C 160°F / 71°C
BACK RIBS	4 - 6 hrs	225°F / 107°C 190°F / 88°C
SIDE RIBS	5 - 7 hrs	225°F / 107°C 190°F / 88°C
SAUSAGE	1 - 3 hrs	225°F / 107°C 160°F / 71°C

FOR BEST RESULTS SEASON WITH HERBS, SPICES OR RUBS BEFORE SMOKING

5. Close lid, smoke for specified time at a constant temperature and replace wood chip bundle if smoker stops.
6. If your barbecue doesn't have a temperature gauge, use an oven-proof thermometer to maintain temperature.