

Dogmatic's Sweet Heat Dry Rub

3tbs brown sugar

1tbs chipotle

2tbs paprika

2tbs salt

1tbs white sugar

1tbs garlic powder

1tbs onion powder

Meat Temperatures

Striploin - 125-130 degrees

Pork Loin - 150-155 degrees

Brisket - 180-190 degrees

Chicken - 160-165 degrees

Pork Butt - 200-210 degrees

Sirloin Beef Tip - 135-140 degrees

Turkey Breasts - 165-170 degrees

Ribs use 3-2-1 method for fall off bone

Standard Smoker Temperature is 225 degrees during Smoke time. Cook time can be higher if needed until Internal temperature is reached.