

Pork Cooking Times and Temperatures

Oven-Baked or Oven-Roasted at 350°F

Type	Cut	Weight	Temperature	Cooking Time
Fresh pork	Crown roast	6–10 lbs.	145°F	12 min.
	Center loin roast (bone in)	3–5 lbs.	145°F	20 min.
	Top Loin Roast (boneless)	2–4 lbs.	145°F	20 min.
	Blade loin or sirloin	3–4 lbs.	145°F	27–32 min.
	Rolled loin	3–5 lbs.	145°F	35–40 min.
	Whole leg (fresh ham, bone in)	12–16 lbs.	145°F	15 min.
	Whole leg (fresh ham, rolled)	10–14 lbs.	145°F	20 min.
	Half leg (bone in)	5–8 lbs.	145°F	22–25 min.
	Leg half (shank or butt portion)	3–4 lbs.	145°F	22–25 min.
	Boston butt	3–6 lbs.	145°F	20 min.
	Boston shoulder	4–6 lbs.	145°F	20 min.
	Tenderloin (roast at 425°-450°F)	½–1½ lbs.	145°F	20–27 min.
	Picnic shoulder	5–8 lbs.	145°F	25–30 min.
	Rolled picnic shoulder	3–5 lbs.	145°F	25 min.
	Cushion style shoulder	3–5 lbs.	145°F	30–35 min.
Spare ribs	3 lbs.	Tender	1½–2 hrs.	
Cured and Smoked	Arm picnic shoulder (bone in)	5–8 lbs.	145°F	20–25 min.
	Shoulder boneless roll	2–3 lbs.	145°F	35–45 min.
Ham, smoked (raw)	Half ham (bone in)	5–7 lbs.	145°F	25–30 min.
	Whole ham	10–14 lbs.	145°F	18–20 min.
	Whole ham	14–16 lbs.	145°F	15–18 min.
Ham, smoked (fully cooked, heat at 325°F)	Half ham (bone in)	5–7 lbs.	140°F	12–14 min.
	Half ham (boneless)	3–4 lbs.	140°F	15–20 min.
	Whole ham (bone in)	12–14 lbs.	140°F	15 min.
	Whole ham (boneless)	6–8 lbs.	140°F	15–17 min.
	Whole ham (boneless)	14–16 lbs.	140°F	8–12 min.

Note: Start with meat at refrigerated temperature. Remove the meat from the oven when it reaches 5° to 10°F below the desired doneness; the temperature will continue to rise as the meat stands.

Grilled

Type	Cut	Thickness	Medium (145°F)	Well Done (160°F)
Fresh pork	Blade steak - cook to 145° F.	½ inch	6–8 min.	8–10 min.
	Chops - cook to 145° F.	¾ inch	8–10 min.	10–15 min.
	Loin (rib and shoulder) - cook to 145° F.	1¼–1½ inch	20–30 min.	40–45 min.
	Patties - cook to 160° F.	½ inch	8–10 min.	8–10 min.
Ham (fully cooked)	Cook to 140° F.		8–10 min. per lb.	
Ham (raw)	Cook to 145° F.	3–4 lbs.		10–12 min. per lb.
		5–7 lbs.		12–18 min. per lb.
		10–14 lbs.		30–35 min. per lb.

Note: When grilling with indirect heat generally the coals (or burners on a gas grill) are heated to a high heat. When grilling with direct heat the coals (or burners on a gas grill) are heated to a medium heat. Use these heat settings unless you have a recipe that states something different.