HOORVIA ? SLOW COOKER MEAT COOKING TIMES CHART: PRINTABLE HIGH & LOW CRO

Quick Reference Cheat Sheet · US Letter & A4 Printable

Kitchen & Cooking · Sheet #1001

Meat Cut & Weight	LOW Setting (Hours)	HIGH Setting (Hours)	Min. Liquid Needed	Done Internal Temp & Texture
Beef Chuck Roast (3?4 lbs)	8?9 hrs	4?5 hrs	1 to 1.5 cups	203°F ? Shreds easily with two forks
Beef Brisket Flat (3?4 lbs)	8?10 hrs	5?6 hrs	1 cup broth/sauce	203°F ? Sliceable and tender
Beef Short Ribs (3 lbs, Bone-In)	7?8 hrs	4?5 hrs	1 cup wine/broth	205°F ? Meat pulls cleanly from bone
Beef Stew Meat (2 lbs, 1.5-inch cubes)	7?8 hrs	3.5?4.5 hrs	2 cups (submerged)	200°F ? Soft, rich bite
Pork Shoulder / Boston Butt (4?6 lbs)	8?10 hrs	5?6 hrs	0.5 to 1 cup	203°F ? Pulled pork consistency
Pork Loin Roast (2?3 lbs, Boneless)	4?5 hrs	2?2.5 hrs	0.5 cup broth	145°F ? Sliceable; avoid overcooking
Pork Baby Back / Country Ribs (3 lbs)	6?7 hrs	3?4 hrs	0.5 cup BBQ/liquid	195°F ? Tender bend without mushiness
Boneless Skinless Chicken Breasts (2 lbs)	3?4 hrs	1.5?2.5 hrs	0.5 cup broth/salsa	165°F ? Juicy; dries out if cooked longer
Bone-In Chicken Thighs (2.5?3 lbs)	5?6 hrs	2.5?3.5 hrs	0.5 cup liquid	185°F ? Fall-off-the-bone tender
Whole Chicken (4?5 lbs, On Foil Balls)	6?7 hrs	3.5?4.5 hrs	0.5 cup in bottom	165°F Breast / 175°F Thigh
Turkey Breast (3?4 lbs, Bone-In)	5?6 hrs	3?3.5 hrs	0.5 cup broth/butter	165°F ? Moist, sliceable white meat
Lamb Shanks (3?4 lbs, Bone-In)	7?8 hrs	4?5 hrs	1.5 cups broth/wine	203°F ? Rich, gelatinous, fork-tender

PRO TIP: Keep the Lid Closed: Lifting the slow cooker lid releases trapped steam and drops the internal temperature by 10°F to 15°F, adding 20 minutes to your total cooking time per peek.