

Pork Roasting Chart

Type	Oven °F	Timing	Minimum Internal Temperature and Rest Time
Fresh Pork			
Loin roast, bone-in or boneless 2 to 5 lbs.	350	20 min/lb.	145 °F and allow to rest for at least 3 minutes
Crown roast 10 lbs.	350	12 min/lb.	
Tenderloin ½ to 1 ½ lbs.	425-450	20 to 27 minutes total	
Boston Butt 3 to 6 lbs.	350	45 min./lb.	
Ribs 2 to 4 lbs.	350	1 ½ to 2 hours (or until fork tender)	