

# CHICKEN AND EGGS

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## Breast

Rare	136°F for 1 to 4 Hours (57.8°C)
Medium / Typical	140°F - 147°F for 1 to 4 Hours (63.9°C)
More Dry	140°F - 147°F for 4 to 12 Hours (63.9°C)

## Drumstick

Rare	140°F for 90 to 120 Min (60.0°C)
Ideal	148°F - 156°F for 2 to 5 Hours (64.4°C)
For Shredding	160°F - 170°F for 8 to 12 Hours (71.1°C)

## Eggs

Over Easy	140°F - 145°F for 45 to 60 Min (60°C)
Poached	142°F for 45 to 60 Min (61.1°C)
13 Minute	167°F for 13 Min (75°C)
Hard Boiled	155°F for 45 to 60 Min (68.3°C)
Pasteurized	135°F for 75 Min (57.2°C)

## Leg

Rare	140°F for 90 to 120 Min (60.0°C)
Ideal	148°F - 156°F for 2 to 5 Hours (64.4°C)
For Shredding	160°F - 170°F for 8 to 12 Hours (71.1°C)

## Sausage

White Meat	140°F for 1 to 2 Hours (63.9°C)
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Mixed Meat	140°F for 90 to 120 Min (60.0°C)
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## Thigh

Rare	140°F for 90 to 120 Min (60.0°C)
Ideal	148°F - 156°F for 2 to 5 Hours (64.4°C)
For Shredding	160°F - 170°F for 8 to 12 Hours (71.1°C)

## Whole Chicken

Rare	140°F for 4 to 6 Hours (60.0°C)
Typical	148°F for 4 to 6 Hours (64.4°C)
Larger	148°F for 6 to 8 Hours (64.4°C)
Butterflied	148°F for 2 to 4 Hours (64.4°C)

# DUCK

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## Breast

Medium Rare	131°F for 2 to 4 Hours (55.0°C)
Medium	140°F for 2 to 4 Hours (60.0°C)

## Drumstick

Medium Rare	131°F for 3 to 6 Hours (55.0°C)
Well	176°F for 8 to 10 Hours (80.0°C)
Confit	167°F for 10 to 20 Hours (75.0°C)

## Foie Gras

Foie Gras	134°F for 35 to 55 Min (56.7°C)
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## Leg

Medium Rare	131°F for 3 to 6 Hours (55.0°C)
Well	176°F for 8 to 10 Hours (80.0°C)
Duck Confit	167°F for 10 to 20 Hours (75.0°C)

## Sausage

Breast Meat	131°F for 1 to 2 Hours (55.0°C)
Mixed Meat	131°F for 2 to 3 Hours (55.0°C)

## Thigh

Medium Rare	131°F for 3 to 6 Hours (55.0°C)
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## Well

Confit	176°F for 8 to 10 Hours (80.0°C)
	167°F for 10 to 20 Hours (75.0°C)

## Whole Duck

Medium Rare	131°F for 3 to 6 Hours (55.0°C)
Medium	140°F for 3 to 6 Hours (60.0°C)
Confit	167°F for 10 to 20 Hours (75.0°C)