

GRILLING CHARTS

DIRECT-GRILLING MEATS

For a charcoal or a gas grill, grill meat, covered, over medium heat for the time given below, or to desired doneness, turning once halfway through grilling. Doneness should be determined using an instant-read thermometer. Tent steaks and chops with foil; let beef, lamb, and veal stand at room temperature for 5 minutes before cutting and serving, and let pork stand for 3 minutes before cutting and serving. The temperature will continue to rise during the time it stands.

CUT	THICKNESS	GRILLING TEMP.	DIRECT-GRILLING TIME*	DONENESS
BEEF				
BONELESS STEAK top loin [strip], ribeye, shoulder top blade [flat iron], shoulder petite tender medallions, shoulder center [ranch], chuck eye, tenderloin	1 inch	Medium	12 to 14 minutes	145°F medium rare
	1 inch	Medium	12 to 15 minutes	160°F medium
	1 ½ inches	Medium	15 to 19 minutes	145°F medium rare
	1 ½ inches	Medium	18 to 23 minutes	160°F medium
BONELESS TOP SIRLOIN STEAK	1 inch	Medium	14 to 18 minutes	145°F medium rare
	1 inch	Medium	18 to 22 minutes	160°F medium
	1 ½ inches	Medium	20 to 24 minutes	145°F medium rare
	1 ½ inches	Medium	24 to 28 minutes	160°F medium
BONELESS TRI-TIP STEAK bottom sirloin	¾ inch	Medium	9 to 11 minutes	145°F medium rare
	¾ inch	Medium	11 to 13 minutes	160°F medium
	1 inch	Medium	13 to 15 minutes	145°F medium rare
	1 inch	Medium	15 to 17 minutes	160°F medium
FLANK STEAK	1 to 1 ¼ inches	Medium	13 to 16 minutes	145°F medium
STEAK WITH BONE porterhouse, T-bone, rib	½ inch	Medium	10 to 13 minutes	160°F medium
	¾ inch	Medium	14 to 18 minutes	160°F medium
LAMB				
CHOP loin or rib	1 inch	Medium	12 to 14 minutes	145°F medium rare
		Medium	15 to 17 minutes	160°F medium
CHOP (sirloin)	¾ to 1 inch	Medium	14 to 17 minutes	160°F medium
PORK				
CHOP boneless or bone-in loin, sirloin, and rib	¾ to 1 inch	Medium	10 to 12 minutes	145°F medium
	1 ¼ to 1 ½ inches	Medium	15 to 18 minutes	145°F medium
VEAL				
CHOP loin or rib	1 inch	Medium	12 to 15 minutes	160°F medium
MISC.				
KABOBS beef or lamb	1-inch cubes	Medium	8 to 12 minutes	160°F medium
KABOBS veal	1-inch cubes	Medium	10 to 14 minutes	160°F medium
KABOBS pork	1-inch cubes	Medium	10 to 14 minutes	145°F medium
SAUSAGES, COOKED hot dogs, smoked bratwurst, etc.		Medium	3 to 7 minutes	Heated through