

INDIRECT-GRILLING MEAT

For a charcoal or gas grill, prepare grill for indirect heat using a drip pan. Place meat, fat side(s) up, over drip pan. Grill, covered, over indirect medium heat for the time given below, or to desired temperature. Doneness should be determined using a meat thermometer (for roasts) or an instant-read thermometer (for smaller cuts of meat). The thermometer should register the temperature listed under “doneness.” After grilling, tent meat with foil; let large cuts of meats, such as roasts, stand for 15 minutes; let steaks and lamb chops stand for 5 minutes; and let pork chops stand for 3 minutes before slicing. The meat’s temperature will continue to rise during the time it stands.

CUT	THICKNESS/WEIGHT	INDIRECT-GRILLING TIME*	DONENESS
BEEF			
BONELESS TOP SIRLOIN STEAK	1 inch	22 to 26 minutes	145°F medium rare
	1 inch	26 to 30 minutes	160°F medium
	1 ½ inches	32 to 36 minutes	145°F medium rare
	1 ½ inches	36 to 40 minutes	160°F medium
BONELESS TRI-TIP ROAST bottom sirloin	1 ½ to 2 lb.	35 to 40 minutes	135°F medium rare
	1 ½ to 2 lb.	40 to 45 minutes	150°F medium
RIB ROAST chin removed, medium-low heat	4 to 6 lb.	2 to 2 ¾ hours	135°F medium rare
	4 to 6 lb.	2 ½ to 3 ¼ hours	150°F medium
RIBEYE ROAST medium-low heat	4 to 6 lb.	1 ¼ to 1 ¾ hours	135°F medium rare
	4 to 6 lb.	1 ½ to 2 ¼ hours	150°F medium
STEAK top loin [strip], ribeye, shoulder top blade [flat iron], whole shoulder petite tender, tenderloin, porterhouse, T-bone, rib [cowboy]	1 inch	16 to 20 minutes	145°F medium rare
	1 inch	20 to 24 minutes	160°F medium
	1 ½ inches	22 to 25 minutes	145°F medium rare
	1 ½ inches	25 to 28 minutes	160°F medium
TENDERLOIN ROAST medium-high heat	2 to 3 lb.	45 to 60 minutes	135°F medium rare
	4 to 5 lb.	1 to 1 ¼ hours	135°F medium rare
LAMB			
BONELESS LEG ROAST medium-low heat	3 to 4 lb.	1 ½ to 2 ¼ hours	135°F medium rare
	3 to 4 lb.	1 ¾ to 2 ½ hours	150°F medium
	4 to 6 lb.	1 ¾ to 2 ½ hours	135°F medium rare
	4 to 6 lb.	2 to 2 ¾ hours	150°F medium
BONELESS SIRLOIN ROAST medium-low heat	1 ½ to 2 lb.	1 to 1 ¼ hours	135°F medium rare
	1 ½ to 2 lb.	1 ¼ to 1 ½ hours	150°F medium
CHOP loin and rib	1 inch	16 to 18 minutes	145°F medium rare
	1 inch	18 to 20 minutes	160°F medium
LEG OF LAMB (WITH BONE) medium-low heat	5 to 7 lb.	1 ¾ to 2 ¼ hours	135°F medium rare
	5 to 7 lb.	2 ¼ to 2 ¾ hours	150°F medium

INDIRECT-GRILLING MEAT

CUT	THICKNESS/WEIGHT	INDIRECT-GRILLING TIME*	DONENESS
PORK			
BONELESS TOP LOIN ROAST medium-low heat	2 to 3 lb. (single loin)	1 to 1½ hours	145°F medium
	3 to 5 lb. (double loin, tied)	1½ to 2¼ hours	145°F medium
CHOP boneless or bone-in loin, sirloin, and rib	4 to 6 lb.	2 to 2¾ hours	135°F medium rare
	4 to 6 lb.	2½ to 3¼ hours	150°F medium
COUNTRY-STYLE RIBS		1½ to 2 hours	185°F tender
HAM, COOKED (BONELESS)** medium-low heat	3 to 5 lb.	1¼ to 2 hours	140°F
	6 to 8 lb.	2 to 2¾ hours	140°F
LOIN BACK RIBS OR SPARE RIBS		1½ to 1¾ hours	Tender
LOIN CENTER RIB ROAST (BACKBONE LOOSENED) medium-low heat	3 to 4 lb.	1¼ to 2 hours	145°F medium
	4 to 6 lb.	2 to 2¾ hours	145°F medium
SAUSAGES, UNCOOKED bratwurst, Polish, and Italian sausage links	About 4 per lb.	20 to 30 minutes	160°F medium
SMOKED SHOULDER PICNIC with bone, cooked, medium-low heat	4 to 6 lb.	1½ to 2¼ hours	140°F heated through
TENDERLOIN medium-high heat	¾ to 1 lb.	30 to 35 minutes	145°F medium
VEAL			
CHOP loin and rib	1 inch	19 to 23 minutes	160°F medium

*All grilling times are approximate and based on meat removed directly from refrigerator.

**If using a natural ham, cooking may require 45 to 60 minutes more to reach temperature.