

## GRILLING CHARTS

### INDIRECT GRILLING POULTRY

Remove skin if desired. Sprinkle with salt and black pepper. For a charcoal or gas grill, prepare grill for indirect heat using a drip pan. Place poultry, skin side(s) down, over drip pan (for whole poultry, place, breast side up, and do not stuff). Grill, covered, over indirect medium heat for the time given below or until poultry is done and the proper temperature is reached. Or, if desired, place whole birds on rack in a roasting pan and omit the drip pan. Doneness should be determined using an instant-read thermometer. For whole birds, insert the thermometer into the center of the inside thigh muscle, away from bone. Poultry sizes vary; use the times below as a general guide.

| TYPE OF BIRD  | THICKNESS/<br>WEIGHT                  | GRILLING<br>TEMPERATURE | DIRECT-GRILLING<br>TIME* | DONENESS                      |
|---|---------------------------------------|-------------------------|--------------------------|-------------------------------|
| <b>CHICKEN</b>  |                                       |                         |                          |                               |
| <b>CHICKEN, BROILER-FRYER</b> , half  | 1 ½ to 1 ¾ lb.                        | Medium                  | 1 to 1 ¼ hours           | 170°F                         |
| <b>CHICKEN, BROILER-FRYER</b> , quarters  | 12 to 14 oz. each                     | Medium                  | 50 to 60 minutes         | 175°F                         |
| <b>PATTIES</b><br>turkey and chicken  | ½ inch thick                          | Medium                  | 10 to 13 minutes         | 165°F                         |
|   | ¾ inch thick                          | Medium                  | 14 to 18 minutes         | 165°F                         |
| <b>CHICKEN</b> , whole  | 2 ½ to 3 lb.                          | Medium                  | 1 to 1 ¼ hours           | 170°F                         |
|   | 3 ½ to 4 lb.                          | Medium                  | 1 ¼ to 1 ¾ hours         | 170°F                         |
|   | 4 ½ to 5 lb.                          | Medium                  | 1 ¾ to 2 hours           | 170°F                         |
| <b>MEATY CHICKEN THIGHS</b><br>breast halves, thighs, and drumsticks  | 2 ½ to 3 lb. total                    | Medium                  | 50 to 60 minutes         | 170°F (breast halves)         |
|   |                                       |                         |                          | 175°F (thighs and drumsticks) |
| <b>GAME</b>   |                                       |                         |                          |                               |
| <b>CORNISH GAME HEN</b> , halved lengthwise   | 10 to 12 oz. each                     | Medium                  | 40 to 50 minutes         | 175°F                         |
| <b>CORNISH GAME HEN</b> , whole   | 1 ¼ to 1 ½ lb.                        | Medium                  | 50 to 60 minutes         | 175°F                         |
| <b>PHEASANT</b> , quarters  | 8 to 12 oz.                           | Medium                  | 50 to 60 minutes         | 180°F                         |
| <b>PHEASANT</b> , whole   | 2 to 3 lb.                            | Medium                  | 1 to 1 ½ hours           | 180°F                         |
| <b>QUAIL</b> , semiboneless   | 3 to 4 oz.                            | Medium                  | 15 to 20 minutes         | 180°F                         |
| <b>TURKEY</b>   |                                       |                         |                          |                               |
| <b>TURKEY BREAST</b> , half   | 2 to 2 ½ lb.                          | Medium                  | 1 ¼ to 2 hours           | 170°F                         |
| <b>TURKEY BREAST</b> , whole  | 4 to 6 lb.                            | Medium                  | 1 ¾ to 2 ¼ hours         | 170°F                         |
|   | 6 to 8 lb.                            | Medium                  | 2 ½ to 3 ½ hours         | 170°F                         |
| <b>TURKEY BREAST TENDERLOIN</b>   | 8 to 10 oz. (or<br>¾ to 1 inch thick) | Medium                  | 25 to 30 minutes         | 165°F                         |
| <b>TURKEY BREAST TENDERLOIN STEAK</b><br>to make ½-inch steaks, cut turkey<br>tenderloin in half horizontally | 4 to 6 oz.                            | Medium                  | 15 to 18 minutes         | 165°F                         |
| <b>TURKEY DRUMSTICK</b>   | 8 to 16 oz.                           | Medium                  | ¾ to 1 ¼ hours           | 175°F                         |
| <b>TURKEY THIGH</b>   | 1 to 1 ½ lb.                          | Medium                  | 50 to 60 minutes         | 175°F                         |
| <b>TURKEY</b> , whole   | 6 to 8 lb.                            | Medium                  | 1 ¾ to 2 ¼ hours         | 175°F                         |
|   | 8 to 12 lb.                           | Medium                  | 2 ½ to 3 ½ hours         | 175°F                         |
|   | 12 to 16 lb.                          | Medium                  | 3 to 4 hours             | 175°F                         |

\*All grilling times are based on poultry removed directly from refrigerator