



Direct-Grilling Meats

Heat coals to the specified or desired temperature. Place the meat uncovered directly over the hot coals on a grill rack. Grill the meat to the desired doneness or specified time below turning it over half way through its grilling time.

THAW MEATS TO ROOM TEMPERATURE AND USE A MEAT THERMOMETER FOR BEST RESULTS

Beef				
<u>Cut</u>	<u>Thickness</u>	<u>Coal Temperature</u>	<u>Doneness</u>	<u>Direct-Grilling Time</u>
Boneless Sirloin Steaks	1 inch	Medium	Medium Rare	14 to 18 minutes
	1-1/2 inches	Medium	Medium	18 to 22 minutes
Flank Steaks	3/4 to 1 inch	Medium	Medium Rare	32 to 36 minutes
			Medium	36 to 40 minutes
Ground Meat Patties	3/4 inch (4 per pound)	Medium	No pink remains	12 to 14 minutes
Steaks (blade, chuck, top round)	1 inch	Medium	Medium Rare	14 to 18 minutes
			Medium	18 to 20 minutes
			Medium Rare	19 to 26 minutes
Steaks (rib, rib eye, t-bone)	1-1/4 to 1-1/2 inches	Medium	Medium	27 to 32 minutes
			Medium Rare	8 to 12 minutes
			Medium	12 to 15 minutes
			Medium Rare	14 to 18 minutes
			Medium	18 to 22 minutes

Veal				
<u>Cut</u>	<u>Thickness</u>	<u>Coal Temperature</u>	<u>Doneness</u>	<u>Time</u>
Chops	1 inch	Medium	Medium	19 to 23 minutes

Lamb				
<u>Cut</u>	<u>Thickness</u>	<u>Coal Temperature</u>	<u>Doneness</u>	<u>Time</u>
Chops	1 inch	Medium	Medium Rare	10 to 14 minutes
			Medium	14 to 16 minutes

Pork				
<u>Cut</u>	<u>Thickness</u>	<u>Coal Temperature</u>	<u>Doneness</u>	<u>Time</u>
Chops	3/4 inch 1-1/4 to 1-1/2 inches	Medium	Medium	8 to 11 minutes
			Medium	25 to 30 minutes

Miscellaneous				
<u>Cut</u>	<u>Thickness</u>	<u>Coal Temperature</u>	<u>Doneness</u>	<u>Time</u>
Franks, Hot Dogs, Bratwursts, etc. (fully cooked)	(5 to 6 per pound)	Medium-hot	Heated Through	3 to 5 minutes
Kabobs	1 inch cubes	Medium		12 to 14 minutes