



Indirect-Grilling Meats

Arrange medium-hot coals around a drip pan in a grill with a cover. Test for medium heat above drip pan then place your meat fat side up on your grill directly above the drip pan (not directly above the coals.) Cover with the grill lid and grill until desired doneness or until the time specified below. Remove the meat and cover with foil then let sit for 15 minutes. This resting period will allow your meat to cook an extra 5° internally so be sure and remove your meat 5° below your desired doneness.

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

Beef

<u>Cut</u>	<u>Thickness or Weight</u>	<u>Coal Temperature</u>	<u>Doneness</u>	<u>Indirect-Grilling Time</u>
Boneless Chuck Steaks	3/4 to 1 inch	Medium	Medium rare	22 to 26 minutes
			Medium	26 to 28 minutes
Boneless Rolled Rump Roasts	4 to 6 pounds	Medium-slow	150° to 160°	1-3/4 to 2-1/2 hours
Boneless Sirloin Roasts	4 to 6 pounds	Medium-slow	145°(medium rare)	1-3/4 to 2-1/4 hours
			160°(medium)	2-1/4 to 2-3/4 hours
Boneless Sirloin Steaks	1 inch	Medium	Medium rare	22 to 26 minutes
	1-1/2 inches	Medium	Medium	26 to 30 minutes
			Medium rare	32 to 36 minutes
			Medium	36 to 40 minutes
Eye Round Roasts	2 to 3 pounds	Medium-slow	145°(medium rare)	1 to 1-1/2 hours
			160°(medium)	1-1/2 to 2 hours
Flank Steaks	3/4 to 1 inches	Medium	Medium	18 to 22 minutes
Ground Meat Patties	3/4 inch (4 per pound)	Medium	No pink remains	20 to 24 minutes
Rib Eye Roasts	4 to 6 pounds	Medium-slow	145°(medium rare)	1 to 1-1/2 hours
			160°(medium)	1-1/2 to 2 hours
Rib Roasts	4 to 6 pounds	Medium-slow	145°(medium rare)	2-1/4 to 2-3/4 hours
			160°(medium)	2-3/4 to 3-1/4 hours
Round Tip Roasts	3 to 5 pounds	Medium-slow	145° to 160°	1-1/4 to 2-1/2 hours
	6 to 8 pounds	Medium-slow	145° to 160°	2 to 3-1/4 hours
Steaks (t-bone, sirloin, rib)	1 inch	Medium	Medium rare	16 to 20 minutes
			Medium	20 to 22 minutes
			Medium rare	18 to 22 minutes
	1-1/4 to 1-1/2 inches	Medium	Medium	22 to 26 minutes
Tenderloin Roasts	2 to 3 pounds	Medium-hot	145°(medium rare)	1 to 2 hours
	4 to 6 pounds	Medium-hot	145°(medium rare)	1 to 1-1/2 hours
Tenderloin Steaks	1 inch	Medium	Medium rare	24 to 26 minutes
			Medium	28 to 30 minutes
			Medium rare	24 to 28 minutes
	1-1/2 inches	Medium	Medium	28 to 32 minutes
Top Round Roasts	4 to 6 pounds	Medium-slow	145° to 160°	1 to 2 hours
	3 to 3-1/2 pounds	Medium-slow	145° to 160°	1 to 1-1/2 hours
Top round steaks	1 inch	Medium	Medium rare	24 to 26 minutes
			Medium	28 to 30 minutes
			Medium rare	24 to 28 minutes
	1-1/2 inches	Medium	Medium	28 to 32 minutes



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HIGH QUALITY MEATS

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

Pork

<u>Cut</u>	<u>Thickness or Weight</u>	<u>Coal Temperature</u>	<u>Doneness</u>	<u>Indirect-Grilling Time</u>
Boneless Top Loin Roasts	2 to 4 pound (single loin) 3 to 5 pound (double loin tied)	Medium-Slow	160°	1 to 1-3/4 hours
Fresh Bratwursts and Sausages	3 to 4 per pound	Medium	Well done	20 to 25 minutes
Chops	3/4 inch 1-1/4 to 1-1/2 inches	Medium-Hot Medium	Medium Medium	20 to 24 minutes 35 to 40 minutes
Ham (fully cooked)				
Boneless Half	4 to 6 pounds	Medium-Slow	140°	1-3/4 to 2-1/2 hours
Boneless Portion	3 to 4 pounds	Medium-Slow	140°	1-1/2 to 2-1/4 hours
Smoked Picnic	5 to 8 pounds	Medium-Slow	140°	2 to 3 hours
Ham Slices (fully cooked)	1 inch	Medium-Hot	Heated through	20 to 24 minutes
Shoulder and Loin Roasts	3 to 4 pounds	Medium-Slow	170°(Well done)	1-3/4 to 2-1/2 hours
Loin Center Rib Roasts	3 to 5 pounds	Medium-Slow	160°	1-1/4 to 2-1/2 hours
Rib Crown Roasts	6 to 8 pounds	Medium-Slow	160°	2 to 3-1/2 hours
Country-Style Ribs	2 to 4 pounds	Medium	Well done	1-1/2 to 2 hours
Loin Back or Spareribs	2 to 4 pounds	Medium	Well done	1-1/4 to 1-1/2 hours
Tenderloins	3/4 to 1 pound	Medium	160°	30 to 45 minutes

Veal

<u>Cut</u>	<u>Thickness or Weight</u>	<u>Coal Temperature</u>	<u>Doneness</u>	<u>Indirect-Grilling Time</u>
Chops	1 inch	Medium	Medium Well done	14 to 16 minutes 16 to 18 minutes
Loin Roasts	3 to 5 pounds	Medium-Slow	160°	1-3/4 to 3 hours
Rib Roasts	3 to 5 pounds	Medium-Slow	160°	1-1/4 to 2-1/2 hours

Lamb

<u>Cut</u>	<u>Thickness or Weight</u>	<u>Coal Temperature</u>	<u>Doneness</u>	<u>Indirect-Grilling Time</u>
Boneless Rolled Leg Roasts	4 to 7 pounds	Medium-Slow	160°(medium)	2-1/4 to 3-3/4 hours
Boneless Rolled Shoulder Roasts	2 to 3 pounds	Medium-Slow	160°(medium)	1-1/2 to 2-1/4 hours
Chops	1 inch	Medium	Medium rare Medium	16 to 18 minutes 18 to 20 minutes
Whole Leg Roasts	5 to 7 pounds	Medium-Slow	150°(medium rare) 160°(medium)	1-3/4 to 2-1/4 hours 2-1/4 to 2-1/2 hours