

Beef	Thickness/Weight	Approximate Grilling Time
Steaks: New York, Porterhouse, Rib Eye, T-Bone or Tenderloin	1 inch thick	6 to 8 minutes (medium rare) direct high heat
	1-1/2 inches thick	12 to 16 minutes: sear 8 to 10 minutes direct high heat grill 4 to 6 minutes (medium rare) indirect high heat
	2 inches thick	18 to 22 minutes: sear 8 to 10 minutes direct high heat grill 10 to 12 minutes (medium rare) indirect high
Flank Steak	1-1/2 to 2 pounds, 3/4 inch thick	12 to 15 minutes direct medium heat
Ground Beef Patty	3/4 inch thick	8 to 10 minutes direct medium heat

Poultry	Thickness/Weight	Approximate Grilling Time
Chicken breast, boneless, skinless	6 ounces	8 to 12 minutes direct medium heat
Chicken thigh: boneless, skinless	4 ounces	8 to 10 minutes direct medium heat
Chicken pieces, bone-in, breast/wing		30 to 40 minutes indirect medium heat
Chicken pieces: bone-in leg/thigh		40 to 50 minutes indirect medium heat
Chickens: whole	3 1/2 to 5 pounds	1 to 1 1/2 hours indirect medium heat
Cornish game hen	1 1/2 to 2 pounds	30 to 45 minutes indirect medium heat
Turkey: whole, unstuffed	10 to 11 pounds	1 3/4 to 2 1/2 hours indirect medium heat
	12 to 14 pounds	2 1/4 to 3 hours indirect medium heat
	15 to 17 pounds	2 3/4 to 3 3/4 hours indirect medium heat



Pork	Thickness/Weight	Approximate Grilling Time
Chops: ribs, loin, or shoulder	3/4 to 1 inch thick	10 to 15 minutes direct medium heat
	1 1/4 to 1 1/2 inches thick	14 to 18 minutes; sear 8 minutes direct high heat grill 6 to 8 minutes indirect medium heat
Loin chop, boneless	3/4 to 1 inch thick	10 to 12 minutes direct medium heat
Ribs: country-style, baby back or spareribs	3 to 4 pounds	1 1/2 to 2 hours indirect medium heat

Fish & Seafood	Thickness/Weight	Approximate Grilling Time
Fish: fillet or steak	1/4 to 1/2 inch thick	3 to 5 minutes direct high heat
	1 to 1 1/4 inches thick	10 to 12 minutes direct high heat
Fish: whole	1 pound	15 to 20 minutes indirect medium heat
	3 pounds	30 to 45 minutes indirect medium heat

Note: General rule for grilling fish: 4 to 5 minutes per 1/2 inch thickness; 8 to 10 minutes per 1 inch thickness

Vegetables		Approximate Grilling Time
Asparagus		6 to 8 minutes direct medium heat
Corn: in husk/husked	In Husk	25 to 30 minutes direct medium heat
	Husked	10 to 12 minutes direct medium heat
Mushroom: shitake or button		8 to 10 minutes direct medium heat
Portobello		12 to 15 minutes direct medium heat
Onion: halved/1/2 inch slices		8 to 12 minutes direct medium heat
Potato: whole/1/2 inch slices		14 to 16 minutes direct medium heat