

## Indirect-Grilling Poultry

For a charcoal grill, arrange medium-hot coals around a drip pan. Test for medium heat (see page 322). Place unstuffed poultry, breast side up, on grill rack over drip pan. Cover; grill for the time given below or until poultry is no longer pink (180°F for most cuts, 170°F for breast meat), adding more charcoal as necessary. Or if desired, place whole birds on a rack in a roasting pan and omit the drip pan. For a gas grill, preheat grill. Reduce heat to medium. Adjust heat for indirect cooking (see page 321). Test for doneness using a meat or instant-read thermometer. For whole birds, insert meat thermometer into center of the inside thigh muscle, away from bone (see photo 5, page 478). (Poultry sizes vary; use times as a general guide.)

Type of Bird	Weight	Grilling Temperature	Approximate Indirect-Grilling Time	Doneness
<b>Chicken</b>				
Chicken breast half, skinned and boned	4 to 5 ounces	Medium	15 to 18 minutes	170°F
Chicken, broiler-fryer, half	1½ to 1¾ pounds	Medium	1 to 1¼ hours	180°F
Chicken, broiler-fryer, quarters	12 to 14 ounces each	Medium	50 to 60 minutes	180°F
Chicken thigh, skinned and boned	4 to 5 ounces	Medium	15 to 18 minutes	180°F
Chicken, whole	2½ to 3 pounds 3½ to 4 pounds 4½ to 5 pounds	Medium Medium Medium	1 to 1¼ hours 1¼ to 1¾ hours 1¾ to 2 hours	180°F 180°F 180°F
Meaty chicken pieces (breast halves, thighs, and drumsticks)	2½ to 3 pounds total	Medium	50 to 60 minutes	180°F
<b>Game</b>				
Cornish game hen, halved lengthwise	10 to 12 ounces each	Medium	40 to 50 minutes	180°F
Cornish game hen, whole	1¼ to 1½ pounds	Medium	50 to 60 minutes	180°F
Pheasant, quartered	½ to ¾ pound each	Medium	50 to 60 minutes	180°F
Pheasant, whole	2 to 3 pounds	Medium	1 to 1½ hours	180°F
Quail, semiboneless	3 to 4 ounces	Medium	15 to 20 minutes	180°F
Squab	12 to 16 ounces	Medium	¾ to 1 hour	180°F
<b>Turkey</b>				
Turkey breast, half	2 to 2½ pounds	Medium	1¼ to 2 hours	170°F
Turkey breast tenderloin	8 to 10 ounces (¾ to 1 inch thick)	Medium	25 to 30 minutes	170°F
Turkey breast tenderloin steak	4 to 6 ounces	Medium	15 to 18 minutes	170°F
Turkey breast, whole	4 to 6 pounds 6 to 8 pounds	Medium Medium	1¾ to 2¼ hours 2½ to 3½ hours	170°F 170°F
Turkey drumstick	½ to 1 pound	Medium	¾ to 1¼ hours	180°F
Turkey thigh	1 to 1½ pounds	Medium	50 to 60 minutes	180°F
Turkey, whole	6 to 8 pounds 8 to 12 pounds 12 to 16 pounds	Medium Medium Medium	1¾ to 2¼ hours 2½ to 3½ hours 3 to 4 hours	180°F 180°F 180°F

All cooking times are based on poultry removed directly from refrigerator.

## Direct-Grilling

For a charcoal grill, place meat uncovered, for the time given below. For a gas grill, preheat grill. Cover the grill. Test for doneness using a meat or instant-read thermometer.

Cut	Time
<b>Beef</b>	
Boneless steak (beef top loin [strip], ribeye, shoulder top blade [flat-iron], tenderloin)	1 in. 10 to 15 min. 1 in. 10 to 15 min. 1 in. 10 to 15 min. 1 in. 10 to 15 min.
Boneless top sirloin steak	1 in. 10 to 15 min. 1 in. 10 to 15 min. 1 in. 10 to 15 min.
Boneless tri-tip steak (bottom sirloin)	¾ in. 30 to 40 min. ¾ in. 30 to 40 min. 1 in. 30 to 40 min. 1 in. 30 to 40 min.
Flank steak	1½ in. 10 to 15 min.
Steak with bone (porterhouse, T-bone, rib)	1 in. 10 to 15 min. 1 in. 10 to 15 min. 1 in. 10 to 15 min.
<b>Ground Meat Patties</b>	
Patties (beef, lamb, pork, or veal)	¾ in. 5 to 7 min. ¾ in. 5 to 7 min.
<b>Lamb</b>	
Chop (loin or rib)	1 in. 10 to 15 min. 1 in. 10 to 15 min.
Chop (sirloin)	¾ in. 10 to 15 min.
<b>Miscellaneous</b>	
Kabobs (beef or lamb)	1-in. 10 to 15 min.
Kabobs (pork or veal)	1-in. 10 to 15 min.
Sausages, cooked (frankfurters, smoked bratwurst, etc.)	1 in. 10 to 15 min.
<b>Pork</b>	
Chop (boneless top loin)	¾ in. 10 to 15 min. 1 in. 10 to 15 min.
Chop with bone (loin or rib)	¾ in. 10 to 15 min. 1 in. 10 to 15 min.
<b>Veal</b>	
Chop (loin or rib)	1 in. 10 to 15 min.

All cooking times are based on meat removed directly from refrigerator.