

Cut	Thickness/ Weight	Approximate Indirect-Grilling Time	Final Grilling Temperature (when to remove from grill)	Final Doneness Temperature (after 15 minutes of standing)
Pork				
Boneless top loin roast (medium-low heat)	2 to 3 pounds (single loin)	1 to 1½ hours	150°F	160°F medium
	3 to 5 pounds (double loin, tied)	1½ to 2¼ hours	150°F	160°F medium
Chop (boneless top loin)	¾ to 1 inch 1¼ to 1½ inch	20 to 24 minutes 30 to 35 minutes	160°F medium 160°F medium	No standing time No standing time
Chop (loin or rib)	¾ to 1 inch 1¼ to 1½ inch	22 to 25 minutes 35 to 40 minutes	160°F medium 160°F medium	No standing time No standing time
Country-style ribs		1½ to 2 hours	Tender	No standing time
Ham, cooked (boneless) (medium-low heat)	3 to 5 pounds	1¼ to 2 hours	140°F	No standing time
	6 to 8 pounds	2 to 2¾ hours	140°F	No standing time
Ham, cooked (slice) (medium-high heat)	1 inch	20 to 24 minutes	140°F	No standing time
Loin back ribs or spareribs		1½ to 1¾ hours	Tender	No standing time
Loin center rib roast (backbone loosened) (medium-low heat)	3 to 4 pounds	1¼ to 2 hours	150°F	160°F medium
	4 to 6 pounds	2 to 2¾ hours	150°F	160°F medium
Sausages, uncooked (bratwurst, Polish, or Italian sausage links)	about 4 per pound	20 to 30 minutes	160°F medium	No standing time
Smoked shoulder picnic (with bone), cooked (medium-low heat)	4 to 6 pounds	1½ to 2¼ hours	140°F heated through	No standing time
Tenderloin (medium-high heat)	¾ to 1 pound	30 to 35 minutes	155°F	160°F medium
Veal				
Chop (loin or rib)	1 inch	19 to 23 minutes	160°F medium	No standing time

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