

Indirect-Grilling Meat

For a charcoal grill, arrange medium-hot coals around a drip pan. Test for medium heat above pan, unless chart says otherwise. Place meat, fat side up, on grill rack over drip pan. Cover and grill for the time given below or to desired temperature, adding more charcoal to maintain heat as necessary. For a gas grill, preheat grill. Reduce heat to medium. Adjust heat for indirect cooking (see page 321). To test for doneness, insert a meat thermometer (see tip, page 367), using an instant-read thermometer to test small portions. Temperature should register the "final grilling temperature." Remove meat from grill. For larger cuts, such as roasts, cover with foil and let stand 15 minutes before slicing. The meat's temperature will rise 10°F during the time it stands. Thinner cuts, such as steaks, do not have to stand.

Cut	Thickness/ Weight	Approximate Indirect-Grilling Time	Final Grilling Temperature (when to remove from grill)	Final Doneness Temperature (after 15 minutes of standing)
Beef				
Boneless top sirloin steak	1 inch	22 to 26 minutes	145°F medium rare	No standing time
	1 inch	26 to 30 minutes	160°F medium	No standing time
	1½ inches	32 to 36 minutes	145°F medium rare	No standing time
	1½ inches	36 to 40 minutes	160°F medium	No standing time
Boneless tri-tip roast (bottom sirloin)	1½ to 2 pounds 1½ to 2 pounds	35 to 40 minutes 40 to 45 minutes	135°F 150°F	145°F medium rare 160°F medium
Flank steak	1¼ to 1¾ pounds	23 to 28 minutes	160°F medium	No standing time
Rib roast (chine bone removed) (medium-low heat)	4 to 6 pounds 4 to 6 pounds	2 to 2¾ hours 2½ to 3¼ hours	135°F 150°F	145°F medium rare 160°F medium
Ribeye roast (medium-low heat)	4 to 6 pounds 4 to 6 pounds	1¼ to 1¾ hours 1½ to 2¼ hours	135°F 150°F	145°F medium rare 160°F medium
Steak (porterhouse, rib, ribeye, shoulder blade [flat-iron], T-bone, tenderloin, top loin [strip])	1 inch 1 inch 1½ inches 1½ inches	16 to 20 minutes 20 to 24 minutes 22 to 25 minutes 25 to 28 minutes	145°F medium rare 160°F medium 145°F medium rare 160°F medium	No standing time No standing time No standing time No standing time
Tenderloin roast (medium-high heat)	2 to 3 pounds 4 to 5 pounds	¾ to 1 hour 1 to 1¼ hours	135°F 135°F	145°F medium rare 145°F medium rare
Ground Meat				
Patties (beef, lamb, pork, or veal)	½ inch ¾ inch	15 to 18 minutes 20 to 24 minutes	160°F medium 160°F medium	No standing time No standing time
Lamb				
Boneless leg roast (medium-low heat)	3 to 4 pounds	1½ to 2¼ hours	135°F	145°F medium rare
	3 to 4 pounds	1¾ to 2½ hours	150°F	160°F medium
	4 to 6 pounds	1¾ to 2½ hours	135°F	145°F medium rare
	4 to 6 pounds	2 to 2¾ hours	150°F	160°F medium
Boneless sirloin roast (medium-low heat)	1½ to 2 pounds 1½ to 2 pounds	1 to 1¼ hours 1¼ to 1½ hours	135°F 150°F	145°F medium rare 160°F medium
Chop (loin or rib)	1 inch 1 inch	16 to 18 minutes 18 to 20 minutes	145°F medium rare 160°F medium	No standing time No standing time
Leg of lamb (with bone) (medium-low heat)	5 to 7 pounds 5 to 7 pounds	1¾ to 2¼ hours 2¼ to 2¾ hours	135°F 150°F	145°F medium rare 160°F medium

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