

Direct-Grilling Meat

For a charcoal grill, place meat on grill rack directly over medium coals (see page 322). Grill, uncovered, for the time given below or to desired doneness, turning once halfway through grilling. For a gas grill, preheat grill. Reduce heat to medium. Place meat on grill rack over heat. Cover the grill. Test for doneness using a meat thermometer.

Cut	Thickness/Weight	Grilling Temperature	Approximate Direct-Grilling Time	Doneness
Beef				
Boneless steak (beef top loin [strip], ribeye, shoulder top blade [flat-iron], tenderloin)	1 inch	Medium	10 to 12 minutes	145°F medium rare
	1 inch	Medium	12 to 15 minutes	160°F medium
	1½ inches	Medium	15 to 19 minutes	145°F medium rare
	1½ inches	Medium	18 to 23 minutes	160°F medium
Boneless top sirloin steak	1 inch	Medium	14 to 18 minutes	145°F medium rare
	1 inch	Medium	18 to 22 minutes	160°F medium
	1½ inches	Medium	20 to 24 minutes	145°F medium rare
	1½ inches	Medium	24 to 28 minutes	160°F medium
Boneless tri-tip steak (bottom sirloin)	¾ inch	Medium	9 to 11 minutes	145°F medium rare
	¾ inch	Medium	11 to 13 minutes	160°F medium
	1 inch	Medium	13 to 15 minutes	145°F medium rare
	1 inch	Medium	15 to 17 minutes	160°F medium
Flank steak	1¼ to 1¾ pounds	Medium	17 to 21 minutes	160°F medium
Steak with bone (porterhouse, T-bone, rib)	1 inch	Medium	10 to 13 minutes	145°F medium rare
	1 inch	Medium	12 to 15 minutes	160°F medium
	1½ inches	Medium	18 to 21 minutes	145°F medium rare
	1½ inches	Medium	22 to 25 minutes	160°F medium
Ground Meat Patties				
Patties (beef, lamb, pork, or veal)	½ inch	Medium	10 to 13 minutes	160°F medium
	¾ inch	Medium	14 to 18 minutes	160°F medium
Lamb				
Chop (loin or rib)	1 inch	Medium	12 to 14 minutes	145°F medium rare
	1 inch	Medium	15 to 17 minutes	160°F medium
Chop (sirloin)	¾ to 1 inch	Medium	14 to 17 minutes	160°F medium
Miscellaneous				
Kabobs (beef or lamb)	1-inch cubes	Medium	8 to 12 minutes	160°F medium
Kabobs (pork or veal)	1-inch cubes	Medium	10 to 14 minutes	160°F medium
Sausages, cooked (frankfurters, smoked bratwurst, etc.)		Medium	3 to 7 minutes	Heated through
Pork				
Chop (boneless top loin)	¾ to 1 inch	Medium	7 to 9 minutes	160°F medium
	1¼ to 1½ inches	Medium	14 to 18 minutes	160°F medium
Chop with bone (loin or rib)	¾ to 1 inch	Medium	11 to 13 minutes	160°F medium
	1¼ to 1½ inches	Medium	16 to 20 minutes	160°F medium
Veal				
Chop (loin or rib)	1 inch	Medium	12 to 15 minutes	160°F medium

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