



Building your fire: start with enough coals to cover an area 3 inches larger on all sides than the size of the food you plan to cook. Let them burn until they are covered with a gray ash. Allow for 25-30 minutes to light and pre-heat a charcoal grill

Testing for "doneness": The best method is the "poke" test. Press the thickest part of the steak or chop with your finger. When it is rare, it will feel soft and yielding. When it is medium, the meat will feel slightly resistant. When it is well done, the meat will feel resistant and springy.

Direct/Indirect: Direct Grilling - the meat is placed directly over the coals. Indirect grilling - the coals are pushed to the side and the meat is placed over a center drip pan and the grill is covered

Heat Levels: High - 2 rows deep of charcoal, Medium - 1 row deep of charcoal

Beef Grilling Tips

STEAKS

		Rare	Medium	Well Done
1/2" thick	Direct High	1-2 min/side	2-3 min/side	3-4 min/side
1" thick	Direct High	3-4 min/side	4-6 min/side	6-7 min/side
1 1/2" thick	Direct High	4-6 min/side	6-8 min/side	8-9 min/side
Flank Steak	Direct High	2-3 min/side	4-5 min/side	6-7 min/side
Kebabs	Direct High	2-3 min/side	4-6 min/side	

ROASTS & RIBS

Tenderloin 2-3lbs	Indirect High	40-50 min	1 hour	Don't do it
Tenderloin 4-5 lbs	Indirect High	1 hour	1 1/4 hour	Don't do it
Boneless Ribs 4-6 lbs	Indirect Medium	1 11/2 hr	1 1/2 - 2 hours	Don't do it
Standing Rib 16-18 lbs bone in	Indirect Medium	3 hours	4 hours	Don't do it
Brisket 5-6 lbs	Indirect Medium Low			5 - 8 hours
Ribs	Indirect Medium		1 1/2 - 2 hours	1 1/2 - 2 hours Done when tender

Ground Meats Grilling Tips

		Rare	Medium	Well Done
Burgers	Direct High		4-5 min/side	6-7 min/side
Sausages	Direct Medium High			16-20 minutes

These tips are excerpted from The Barbeque Bible by Steven Raichlen. We encourage you to purchase this book, it's a tremendous reference for any grill master.



Poultry Grilling Tips

CHICKEN

		Rare	Medium	Well Done
Whole	Indirect Medium			1 1/4 - 1 1/2 hours
Whole	Rotisserie High			1 - 1 1/4 hours
Boneless Breast	Direct High			4-6 min/side
Bone-in Breast	Direct Medium - High			8-10 min/side
Wings	Direct Medium - High			6-8 min/side
Legs	Direct Medium - High			8-10 min/side

TURKEY

Whole	Indirect Medium			15-20 min/lb
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Lamb Grilling Tips

CHOPS

		Rare	Medium	Well Done
1/2" thick	Direct High	1-2 min/side	2-3 min/side	3-4 min/side
1" thick	Direct High	2-4 min/side	4-6 min/side	6-8 min/side
1 1/2" thick	Direct High	4-6 min/side	6-8 min/side	8-10 min/side
RACKS	Indirect Medium	30-40 min	40-50 min	50-60 min
LEGS 4-6 lbs boneless	Indirect Medium	1 hour	1 - 1 1/2 hours	1 1/2 - 2 hours
LEGS 6-8 lbs bone in	Indirect Medium	1 - 1 1/2 hours	2 - 2 1/2 hours	2 1/2 - 3 hours

Pork Grilling Tips

CHOPS/STEAKS

ROASTS

		Rare	Medium	Well Done
	Direct High		4-6 min/side	6-8 min/side
Loin 2-3 lbs	Indirect Medium		1-1 1/2 hours	1 1/2 - 2 hours
Shoulder 5-6 lbs	Indirect Medium Low			4-6 hours
Fresh Ham	Indirect Medium Low			6-10 hours
RIBS	Indirect Medium Low			1 1/2 - 2 hours

Fish Grilling Tips

		Rare	Medium	Well Done
Salmon	Direct High			3-6 min/side
Lobster Tails	Direct High			6-8 min/side
Shrimp	Direct High			1-3 min/side