

Grilling Cheatsheet

A handy chart to perfectly grilled meat.

Ingredient		Approximate Time With Lid-On	Internal Temp
Beef and Sausage	½ to 1 inch steaks	Medium-rare: 4 to 6 minutes per side on direct heat	130° to 145° F
	1 to 1½ inch steaks	Medium-rare: 4 to 6 minutes per side on direct heat, then 4 to 10 minutes on indirect heat	
	1 inch hamburgers	Medium: 10 minutes on direct heat, turning once	155° to 160° F
	sausages	10 minutes on indirect heat, turning once	154° F
Pork	tenderloin	6 to 8 minutes per side on direct heat, then 10 to 12 minutes on indirect heat, turning often	150° to 160° F
	¾ to 1 inch chops	4 to 6 minutes per side on direct heat	
	baby back ribs	4 to 5 minutes per side on direct heat, then 15 to 20 minutes on indirect heat	
Chicken	wings	25 - 30 minutes on indirect heat, turning often	165° F
	boned	40 - 50 minutes on indirect heat, turning often	160° to 165° F
	boneless	5 to 6 minutes per side on direct heat	
	cutlets	2 to 3 minutes per side on direct side	
Lamb	½ to 1 inch thick	Medium rare: 3 to 4 minutes per side on direct heat	130° to 145° F
	1 to 1½ inch thick	Medium rare: 4 to 6 minutes per side on direct heat	
	butterflied boneless leg	Medium rare: 4 to 5 minutes per side on direct heat, then 15 to 20 minutes indirect heat	
Seafood	shrimp	2 to 4 minutes on direct heat, turning once	
	1 inch tuna steaks	Medium rare: 4 minutes direct heat, turning once	125° F
	salmon fillets	10 minutes direct heat	140° F
Vegetables	corn (<i>in husk</i>)	15 minutes on direct heat, then 5 minutes indirect heat, turning often	
	summer squash, bell peppers, zucchini, eggplants, mushrooms	4 to 5 minutes direct heat, turning once	
	red onions	5 to 6 minutes direct heat, turning once	
	potatoes (<i>in foil</i>)	30 minutes on direct heat, turning once	
	tomatoes (<i>in foil</i>)	15 minutes on direct heat, turning once	