Grilling Timetable

If you're grilling	at this amount	use this	and grill over this	for this long	or until done.
POULTRY		grilling method	heat		
Chicken Breasts and Thighs(boneless)	1 1/4 pounds	Direct	Medium	15 to 20 minutes	juice of chicken is no longer pink
Chicken Breast Halves (bone-in)	1 pound	Direct	Medium	20 to 25 minutes	juice of chicken is no longer pink
Chicken Legs	2 pounds	Direct	Medium	20 to 25 minutes	juice of chicken is no longer pink
Chicken Thighs	2 1/2 to 3 pounds	Direct	Medium	20 to 25 minutes	juice of chicken is no longer pink
Chicken Wings	2 to 2 1/2 pounds	Direct	Medium	12 to 18 minutes	juice of chicken is no longer pink
Cut-Up Broiler-Fryer Chicken	2 to 2 1/2 pounds	Direct	Medium	35 to 40 minutes	juice of chicken is no longer pink
Whole Broiler-Fryer Chicken	3 to 3 1/2 pounds	InDirect	Medium	1 1/2 to 2 1/4 hours	meat thermometer reads 180°F and juice of chicken is no longer pink
Turkey Breast Tenderloins	1 to 1 1/2 pounds	Direct	Medium	20 to 30 minutes	juice of turkey is no longer pink
Whole Turkey Breast	3 1/2 to 4 pounds	InDirect	Medium	1 1/4 to 1 1/2 hours	meat thermometer reads 170°F and juice of turkey is no longer pink
Whole Turkey	8 to 10 pounds	InDirect	Medium	3 to 4 hours	meat thermometer reads 180°F and juice of turkey is no longer pink
If you're grilling MEATS		use this grilling method	and grill over this heat	for this long	or until done.
Hamburgers (2/4 inch thick)	any amount	Direct	Medium	10 to 15 minutes	no longer pink in the center and juice is clear
Hot Dogs or Cooked Bratwurst	any amount	Direct	Medium	10 to 15 minutes	hot
Beef T-bone (1 inch thick)	any amount	Direct	Medium	10 to 14 minutes	desired doneness
Beef Flank Steak	1 1/2 pounds	Direct	Medium	10 to 14 minutes	desired doneness
Beef Sirloin Steak (3/4 inch thick)	3 to 4 pounds	Direct	Medium	12 to 20 minutes	desired doneness
Beef Chuck Roast	3 to 4 pounds	Direct	Medium	1 to 1 1/4 hours	desired doneness
Pork Chops (1 inch thick)	any amount	Direct	Medium	14 to 16 minutes	slightly pink when cut near bone
Pork Ribs	3 to 4 pounds	InDirect	Medium	50 to 70 minutes	no longer pink when cut near bone
Pork Loin Roast	4 pounds	InDirect	Medium-Low	2 to 2 1/2 hours	meat thermometer reads 160°F
Pork Shoulder	3 pounds	InDirect	Medium	2 to 2 1/2 hours	meat thermometer reads 160°F
If you're grilling SEAFOOD		use this grilling method	and grill over this heat	for this long	or until done.
Fish Fillets (3/4 to 1 inch)	any amount	Direct	Medium	10 to 14 minutes	fish flakes easily with fork
Fish Steaks (3/4 to 1 inch thick)	any amount	Direct	Medium	15 to 20 minutes	fish flakes easily with fork
Whole Fish	1 1/2 pounds	Direct	Medium	20 to 25 minutes	fish flakes easily with fork
Shrimp	1 pound large	Direct	Medium	4 to 10 minutes	pink and firm
If you're grilling VEGGIES		use this grilling method	and grill over this heat	for this long	or until done.
Corn on the cob	any amount	Direct	Medium	20 to 30 minutes	tender
Zucchini slices, whole green beans, bell pepper strips	any amount	Direct	Medium	10 to 15 minutes	crisp tender
Whole mushrooms, small whole onions, onion slices, asparagus spears	any amount	Direct	Medium	5 to 10 minutes	tender