

GRILLING GUIDELINES

BEEF CUT	THICKNESS/ WEIGHT	<i>Approximate</i> TOTAL COOKING TIME UNCOVERED OVER MEDIUM COALS <i>(medium rare to medium doneness)</i>
Ribeye Steak	3/4 inch	6 to 8 minutes
	1 inch	11 to 14 minutes
	1-1/2 inches	17 to 22 minutes (<i>grill covered</i>)
Rib Steak, <i>small end</i>	3/4 inch	6 to 8 minutes
	1 inch	9 to 12 minutes
	1-1/2 inches	22 to 27 minutes (<i>grill covered</i>)
Porterhouse/T-Bone Steak	3/4 inch	10 to 12 minutes
	1 inch	14 to 16 minutes
	1-1/2 inches	20 to 24 minutes (<i>grill covered</i>)
Top Loin (Strip) Steak, <i>boneless</i>	3/4 inch	10 to 12 minutes
	1 inch	15 to 18 minutes
Tenderloin Steak	1 inch	13 to 15 minutes
	1-1/2 inches	14 to 16 minutes (<i>grill covered</i>)
Top Sirloin Steak, <i>boneless</i>	3/4 inch	13 to 16 minutes
	1 inch	17 to 21 minutes
	1-1/2 inches	22 to 26 minutes (<i>grill covered</i>)
	2 inches	28 to 33 minutes (<i>grill covered</i>)
Flank Steak (<i>marinate</i>)	1-1/2 to 2 lb	17 to 21 minutes
Skirt Steak (<i>marinate</i>)	1-1/2 lb (4- to 6-inch portions)	10 to 13 minutes
Top Round Steak (<i>marinate</i>)	3/4 inch	8 to 9 minutes
	1 inch	16 to 18 minutes
	1-1/2 inches	25 to 28 minutes (<i>grill covered</i>)
Chuck Shoulder Steak, <i>boneless (marinate)</i>	3/4 inch	14 to 17 minutes
	1 inch	16 to 20 minutes
Chuck Top Blade Steak, <i>boneless</i>	1 inch	18 to 22 minutes
Ground Beef Patties	1/2 x 4 inches (4 per pound)	11 to 13 minutes
	3/4 x 4 inches (4 per 1-1/2 pounds)	13 to 15 minutes

All cook times are based on beef removed directly from refrigerator.