



THE WEBER® GAS GRILL COOKBOOK

16 great recipes, 1 great grill





CONTENTS

Thank you for choosing Weber! We hope you enjoy many years of faithful service from your grill. We're pleased to present you with this cookbook full of Weber's tried-and-true grilling recipes. Best wishes and happy grilling!

WEBER GRILLING BASICS: WHAT YOU NEED TO KNOW

All good cooks have a few secrets they like to keep to themselves. Not us—we like to share them! We think the keys to our success should be yours as well. Here's the inside scoop to help you get the best results:

To start your gas grill: Open the lid. Check that all burner control knobs are turned to OFF and that your fuel tank is not empty. Turn the gas supply on at the source. Light the grill according to the directions in the owner's manual. Close the lid and preheat the grill until the thermometer reaches 260°C to 288°C. This will take about 10 minutes. To grill, adjust burner controls as the recipe directs.

Grilling temperatures: At the top of each recipe, we indicate the requisite cooking method (direct or indirect) and temperature level (high, medium, or low). Note that a grill set up for indirect cooking can accommodate both methods (just move the food directly

over the fire for direct cooking). Where browning is particularly important to the texture or flavour, we note that as well (e.g., Brown: High, Cook: Indirect Medium).

Keep the lid down! Without a doubt, the most important grilling rule. Lifting the lid allows heat to escape, increasing your grilling time. A closed lid also reduces the chance of flare-ups (and closing the lid extinguishes them quickly). Open the grill only to turn foods as indicated in the recipes. More poking and flipping won't make it taste better, trust us.

GRILLING & FOOD SAFETY

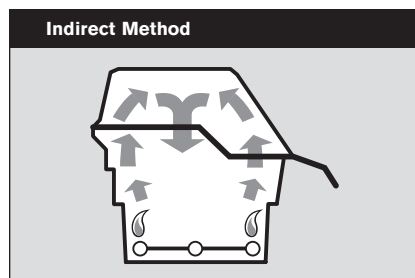
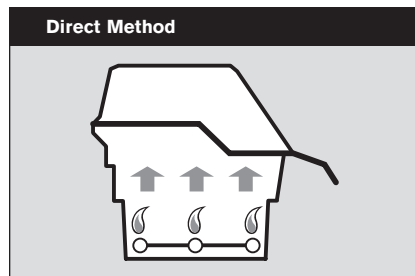
- » Trim excess fat from steaks, chops and joints, leaving no more than a scant 1/4 inch of fat. Less fat is a virtual guarantee against unwanted flare-ups.
- » If an unwanted flare-up should occur, turn all burners to OFF and move food to another area of the cooking grate. Any flames will quickly subside. After flames subside, relight the grill. NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS GRILL.
- » Do not line the funnel-shaped bottom tray with foil. This could prevent the grease from flowing into the grease catch pan.
- » Make sure the bottom tray and grease catch pan are always clean and free from debris.
- » Grills radiate a lot of heat, so always keep the grill at least 2 feet from any combustible materials, including the house, garage, deck rails, etc. Never use a grill indoors or under a covered patio.
- » When you're finished grilling, turn off the burners and the LP tank or source.
- » Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish and poultry.
- » Defrost meat, fish, and poultry only in the refrigerator, never at room temperature.
- » Never spray or brush oil on a hot cooking grate. Oil the food instead.
- » Never place cooked food on the same platter that the raw food was placed on.
- » Vigorously boil marinades that were used for raw meats, fish, or poultry for 1 full minute before using as a baste or sauce.





GRILLING METHODS

The most important thing to know about grilling is which cooking method to use for a specific food, direct or indirect. The difference is simple: place the food directly over the heat, or arrange the heat on either side of it. Using the right method is the shortest route to great results—and the best way to ensure doneness safely.



Direct Method

The direct method, similar to grilling, means the food is grilled directly over the heat source. For even grilling, food should be turned once halfway through the cooking time.

Use the direct method for foods that take less than 25 minutes to grill: steaks, chops, kabobs, sausages, vegetables, and more. Direct grilling is also necessary to brown meats. Browning creates that wonderful crisp, caramelized texture where the food hits the grate. It also adds great colour and flavour to the entire surface. Steaks, chops, chicken breasts, and larger cuts of meat all benefit from browning.

To brown meats, place them over direct high heat for 2 to 5 minutes per side. Smaller pieces require less browning time. Usually after browning you finish grilling the food at a lower temperature. You can finish grilling fast-cooking foods by the direct method; use the indirect method for longer-cooking foods.

To set up your gas grill for direct grilling, preheat the grill with all burners on high. Place food on the cooking grate, then adjust all burners to the temperature noted in the recipe. Close the lid of the grill and lift it only to turn food or to test for doneness at the end of the recommended cooking time.

Indirect Method

The indirect method is similar to roasting, but with the added benefits of that grilled texture, flavour, and appearance you can't get from an oven. To set up your gas grill for indirect cooking, burners are lit on either side of the food but not directly beneath it. Heat rises, reflects off the lid and inside surfaces of the grill, and circulates to slowly cook the food evenly on all sides, much like a convection oven, so there's no need to turn the food.

Use the indirect method for foods that require 25 minutes or more of cooking time or that are so delicate that direct exposure to the flame would dry them out or scorch them. Examples include joints, ribs, whole chickens, turkeys, and other large cuts of meat, as well as delicate fish fillets.

To set up your gas grill for indirect grilling, preheat the grill with all burners on high. Then adjust the burners on each side of the food to the temperature noted in the recipe and turn off the burner(s) directly below the food. For best results, place joints, poultry, or large cuts of meat on a roasting rack set inside a disposable heavy-gauge foil pan. For longer cooking times, add water to the drip pan to keep drippings from burning. The drippings can be used to make gravies or sauces.



Three-Pepper Steak

THREE-PEPPER STEAK

Brown: High, Cook: Indirect High

- 6 steaks, about 1-1/2" thick
- 2 teaspoons black peppercorns
- 2 teaspoons white peppercorns
- 2 teaspoons Szechwan peppercorns
- 1/8 teaspoon ground allspice

Trim excess fat from steaks and discard fat. Coarsely crush peppercorns; mix peppercorns and allspice. Rub peppercorn mixture onto both sides of steaks. Refrigerate steaks, covered, 1 to 2 hours. Allow the meat to stand at room temperature for 20 to 30 minutes before grilling. Brown steaks over *direct high* heat for 8 to 10 minutes, turning once halfway through grilling time. Continue grilling over *indirect high* heat for 4 to 6 minutes for medium-rare doneness.

Makes 6 servings.



MARINATED FLANK STEAK

Direct Medium

For the marinade:

- 1/2 cup olive oil
- 1/3 cup soy sauce
- 1/4 cup red wine vinegar
- 2 tablespoons lemon juice
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dry mustard
- 1 clove garlic, crushed
- 1/4 teaspoon freshly ground black pepper

- 1 flank steak,
about 1-1/2 lbs. (0.68 kb)
and 3/4" thick

To make the marinade: Combine marinade ingredients in a shallow, non-metal container. Place steak in marinade turning to coat completely. Marinate covered in the refrigerator for at least 4 hours or overnight.

Remove steak from marinade and discard the marinade. Allow the steak to stand at room temperature for 20 to 30 minutes before grilling. Grill over *direct medium* heat until medium rare, 8 to 10 minutes, turning once halfway through grilling time. Cut steak diagonally across the grain into thin slices before serving.

Makes 4 servings.





SAVOURY HERBED STEAK

Brown: High, Cook: Indirect High

- 4 steaks, about 1-1/2" thick
- Extra-virgin olive oil
- 1-1/2 teaspoons dried basil leaves
- 1 teaspoon dried tarragon leaves
- 1 teaspoon dried chives
- 4 cloves garlic, crushed

Trim excess fat from steaks and discard fat. Brush or spray steaks on both sides with oil. Combine herbs and garlic; mash with fork to form a paste. Rub herb mixture onto both sides of steaks. Refrigerate steaks, covered, 1 to 2 hours. Allow the meat to stand at room temperature for 20 to 30 minutes before grilling. Brown steaks over *direct high* heat for 8 to 10 minutes, turning once halfway through cooking time. Continue grilling over *indirect high* heat for 4 to 6 minutes for medium-rare doneness.

Makes 4 servings.



BABY BACK RIBS WITH SPICED APPLE-CIDER MOP

Indirect Medium
from *Weber's Big Book of Grilling™*

For the mop:

- 2 cups apple cider
- 1/4 cup chopped shallots
- 1 tablespoon chopped jalapeño pepper, seeds removed
- 1/4 cup ketchup
- 2 tablespoons white wine vinegar
- 2 tablespoons tomato paste
- 1 tablespoon dark brown sugar
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

- 2 to 3 slabs baby back pork ribs, about 4 lbs. (1.8 kg)
- Kosher salt
- Freshly ground black pepper

To make the mop: In a small saucepan combine the apple cider, shallots, and jalapeño. Bring to a boil and cook over medium-high heat until about 1 cup of the liquid remains, 15 to 20 minutes. Add the remaining mop ingredients, bring to a boil, and remove from the heat. (The mop may be made ahead and refrigerated until ready to use.)

Allow the ribs to stand at room temperature for 20 to 30 minutes before grilling. Season with salt and pepper. Grill, rib side down, over *indirect medium* heat until the meat is very



Baby Back Ribs with Spiced Apple-Cider Mop

tender and has pulled back from the ends of the bones, 1-1/2 to 2 hours. Baste the ribs frequently with the mop throughout grilling time, but stop basting during the last 10 minutes. Remove from the grill and allow to rest for 5 to 10 minutes before slicing into individual ribs. Serve warm.

Makes 4 servings.





Spicy Lamb Kabobs

SPICY LAMB KABOBS

Direct Medium

For the marinade:

- 1/2 cup olive oil
- 1/4 cup red wine vinegar
- 1 tablespoon lemon juice
- 2 tablespoons grated orange rind
- 1 green onion and top, chopped
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves

- 2 lbs. (0.9 kg) lean lamb,
cut into 1-1/2" cubes

To make the marinade: Combine the marinade ingredients in a shallow, glass baking dish or plastic bag. Add the lamb. Refrigerate, covered, 4 to 6 hours. Drain lamb; reserve marinade. Pour reserved marinade into a small sauce pan. Bring to a boil over high heat and boil for 1 full minute.

Arrange lamb on 4 to 6 skewers. Grill lamb over *direct medium* heat to medium doneness, about 10 minutes, turning and basting with the reserved marinade once halfway through grilling time.

Makes 4 to 6 servings.



LEG OF LAMB

Indirect Medium

- 1 leg of lamb, boned, rolled and tied,
5 to 6 lbs. (2.25 to 2.75 kg)
- 2 cloves garlic, cut into 8 slivers
- Olive oil
- 1 tablespoon grated lemon peel
- 3/4 teaspoon salt
- 1 teaspoon dried rosemary leaves
- 1/4 teaspoon freshly ground black pepper

Using a small pointed knife make 8 small slits in surface of leg of lamb. Insert a sliver of garlic into each slit. Brush joint with oil. Sprinkle lemon peel, salt, rosemary, and pepper over top. Grill over *indirect medium* heat, about 2-1/2 hours, for medium doneness 71°C.

Makes 10 to 12 servings.





RACK OF LAMB

Brown: Medium, Cook: Indirect Medium

- 1 cup fresh bread crumbs
- 1/4 cup chopped parsley
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

- 2 racks of lamb,
 - 1 to 1-1/2 lbs. (0.45 to 0.68 kg) each
- 2 tablespoons Dijon mustard
- 2 tablespoons melted butter
- 1 clove garlic, crushed

In a small bowl combine the bread crumbs, parsley, salt, and pepper.

Brown lamb racks, fat side down, over *direct medium* heat for 5 minutes. Remove from grill. Spread 1 tablespoon of the mustard over each lamb rack. Sprinkle the bread crumb mixture evenly over the lamb racks. Combine melted butter and garlic and drizzle on top. Continue grilling over *indirect medium* until medium rare, 63°C, about 20 minutes.

Makes 4 servings.



PECAN-STUFFED PORK CHOPS

Brown: High, Cook: Indirect Medium

For the stuffing:

- 1/2 cup coarsely chopped pecans
- 1/4 cup sliced green onions and tops
- 1/4 cup chopped green pepper
- 3 tablespoons butter
- 1/4 teaspoon dried rosemary leaves
- 1/8 teaspoon white pepper
- 2 cups cubed stale whole wheat bread (1/2" cubes)
- 1/3-1/2 cup chicken broth

- 6 pork loin chops with pockets for stuffing, 1-1/2" thick

To make the stuffing: In a small frying pan, sauté pecans, onions and green pepper in butter until onions are tender; stir in rosemary and pepper and sauté 1 minute longer. Combine pecan mixture and bread cubes in medium bowl; toss with enough chicken broth just to moisten.

Spoon stuffing into pockets of pork chops and secure edges with wooden picks. Allow chops to stand at room temperature for about 20 minutes before grilling. Brown chops over *direct high* heat for 8 minutes, turning once halfway through grilling time. Continue grilling over *indirect medium* heat until no longer pink in the centre, 8 to 10 minutes.



Rack of Lamb

Remove wooden picks before serving.

Makes 6 servings.





Ricotta Chicken

RICOTTA CHICKEN

Indirect Medium

- 1 whole chicken,
4 to 5 lbs. (1.8 to 2.25 kg)
- 12 oz. (340 g) ricotta cheese
- 1/3 cup grated Parmesan cheese
- 1 egg
- 1-1/4 teaspoon dried basil leaves, divided
- 3/4 teaspoon dried tarragon leaves,
divided
- 2 tablespoons chopped parsley

- 1 large clove garlic, crushed
- Olive oil
- 1/4 teaspoon paprika

Rinse chicken and pat dry with paper towels. With poultry shears, cut along both sides of backbone the entire length of chicken. Remove whole backbone and tail. Skewer neck skin to back. Twist wing tips under back.

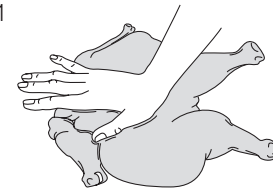
- 1.** Place chicken, skin side up, on counter; press down on chicken with palms of hands to "pop" bones so that chicken will lie flat.
- 2.** Using a sharp paring knife and your fingers, loosen skin over top of chicken and drumsticks starting at neck edge. Be careful not to tear or cut the skin. Mix ricotta, Parmesan cheese, egg, 1 teaspoon of the basil, 1/2 teaspoon of the tarragon, parsley, and garlic.
- 3.** Carefully spoon cheese mixture under skin of chicken, pressing with your fingers to distribute evenly over the chicken and drumsticks. Brush chicken lightly with oil; sprinkle with the remaining 1/4 teaspoon basil, 1/4 teaspoon tarragon, and the paprika.

Place chicken, skin side up, on cooking grate. Grill over *indirect medium* heat until chicken legs move easily and skin is well browned, 1-1/4 to 1-1/2 hours. Transfer chicken to a cutting board; let stand 10 minutes. Cut into quarters, cutting lengthwise and crosswise. Reassemble chicken on serving platter.

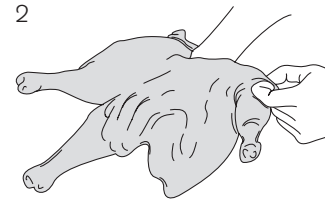
Makes 4 servings.



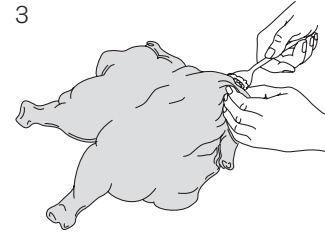
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CHICKEN FAJITAS

Direct Medium

For the marinade:

- 1/4 cup olive oil
- 3 tablespoons fresh lime juice
- 2 tablespoons red wine vinegar
- 2 tablespoons finely chopped onion
- 1 clove garlic, crushed
- 1/2 teaspoon sugar
- 1/2 teaspoon dried oregano leaves
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/8 teaspoon ground cumin

- 6 boneless, skinless chicken breast halves, about 6 oz. (170g) each
- 1 red onion, cut into 1/2" slices
- 4 plum tomatoes, cut into 1/2" slices
- 1 red or yellow sweet pepper, stem and seeds removed and cut into quarters
- 6 large flour tortillas
- 1 avocado, sliced
- Salsa

To make the marinade: In a shallow, non-metal container combine the marinade ingredients. Rinse chicken and pat dry with paper towels. Add chicken to the marinade, turning to coat each side. Cover and refrigerate for 4 hours, turning occasionally.

Remove chicken breasts from the marinade and discard the marinade. Grill the chicken breasts, onion slices, tomato slices, and sweet pepper quarters over *direct medium* heat until the meat is no longer pink and the vegetables are tender, turning once halfway through grilling time. The chicken and onion will take 8 to 12 minutes and the tomato and sweet pepper will take 6 to 8 minutes. Wrap tortillas in foil and place on cooking grate. Heat for about 1 minute. Cut the sweet pepper into strips and slice the chicken. Place chicken, onion, tomatoes, sweet pepper and avocado in warm tortillas and roll up to eat. Serve with salsa.

Makes 6 servings.



Chicken Fajitas



Weber Tip

If a sauce will be brushed on meat during grilling, divide the sauce, using one part for brushing and the other for serving at the table. Vigorously boil marinades that were used for raw meats, fish, or poultry for 1 full minute before using as a baste or sauce.



Sea Bass with Roasted Pepper Vinaigrette

SEA BASS WITH ROASTED PEPPER VINAIGRETTE

Direct High
from www.weber.com®

For the vinaigrette:

- 3 sweet peppers, preferably red, yellow, and orange
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons fresh orange juice
- 2 tablespoons finely chopped Italian parsley
- 1 tablespoon fresh lemon juice
- 1/2 teaspoon crushed garlic
- 1/2 teaspoon ground cumin
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon Tabasco sauce

- 4 skinless sea bass fillets, about 6 oz. (170 g) each and 1 inch thick
- Extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper

To make the vinaigrette: Grill the sweet peppers over *direct high* heat until the skins are evenly charred on all sides, 10 to 12 minutes, turning every 3 to 4 minutes. Remove from the grill and place in a paper bag; close tightly. Let stand 10 to 15 minutes to steam off the skins. Remove the peppers from the bag and peel away the charred

skins. Cut off the tops and remove the seeds. Cut the peppers into 1/4-inch strips and set aside. In a medium bowl, whisk together the remaining vinaigrette ingredients. Add the peppers and set aside for as long as 1 day.

Lightly brush or spray the fish fillets with olive oil. Season them with salt and pepper to taste. Grill over *direct high* heat until the flesh is opaque in the centre, 5 to 7 minutes, turning once halfway through grilling time. Remove from the grill and serve warm with the roasted pepper vinaigrette spooned over the top.

Makes 4 servings.





SHRIMP KABOBS WITH CURRY BUTTER

Direct High

For the curry butter:

- 1/2 cup butter
- 2 tablespoons finely chopped onion
- 1 teaspoon chopped fresh dill
- 1 to 1-1/2 teaspoons curry powder
- Dash garlic powder

- 16 to 20 jumbo shrimp,
1-1/2 to 2 lbs. (0.68 to 0.90 kg),
peeled and deveined
- Olive oil
- Lime or lemon wedges
- Fresh dill or parsley sprigs

To make the curry butter: Melt the butter in a small pan over medium-high heat. Stir in onion, dill, curry powder, and garlic powder; cook 5 minutes.

Thread shrimp on skewers, leaving space between pieces. Lightly brush or spray the shrimp with olive oil. Grill over *direct high* heat until the shrimp turn pink and are tender, 2 to 5 minutes, turning and brushing with the curry butter once halfway through grilling time. Arrange shrimp on serving plate. Garnish with lime wedges and dill.

Makes 4 servings.



SALMON STEAK KYOTO

Direct Medium

For the marinade:

- 1/3 cup soy sauce
- 1/4 cup orange juice concentrate
- 2 tablespoons olive oil
- 2 tablespoons tomato sauce
- 1 teaspoon lemon juice
- 1/2 teaspoon prepared mustard
- 1 tablespoon spring onion and top,
chopped
- 1 clove garlic, crushed
- 1/2 teaspoon ground ginger root

- 4 salmon steaks, about 1" thick
- Olive oil

To make the marinade: In a shallow, glass baking dish, combine the marinade ingredients. Add the salmon and turn to coat each side. Cover and refrigerate 30 to 60 minutes. Remove the salmon and reserve the marinade. Pour the reserved marinade into a small saucepan. Bring to a boil over high heat and boil for 1 full minute.

Lightly brush or spray salmon with oil. Grill over *direct medium* heat until fish is tender and flakes with a fork, 5 to 10 minutes, depending upon thickness of fish. Turn salmon and brush with marinade once halfway through grilling time.

Makes 4 servings.



Salmon Steak Kyoto





Roasted Tomatoes Stuffed with Ratatouille

ROASTED TOMATOES STUFFED WITH RATATOUILLE

Direct Medium
from www.weber.com®

- 4 large, ripe tomatoes
- Kosher salt

For the stuffing:

- 1 medium red onion, cut crosswise into 1/3-inch slices
- 1 medium red sweet pepper, stem and seeds removed, cut into flat pieces
- 1 medium courgette, cut lengthwise in 1/3-inch slices
- Extra-virgin olive oil
- Freshly ground black pepper
- 2/3 cup grated mozzarella cheese
- 1 tablespoon finely chopped fresh basil
- 1 teaspoon balsamic vinegar

Cut a 1/2-inch slice off the top of each tomato. Discard the tops. With a small knife cut around the inside of the fleshy part of the tomato (do not cut through the bottom of the tomato) to within 1/2 inch of the skin. With a teaspoon, scoop out the tomato flesh, leaving about 1/2 inch of flesh attached to the skin. Discard the juice and seeds to make room for the stuffing. Lightly salt the inside of the tomatoes and turn them, cut side down, on a plate lined with paper towels while you prepare the stuffing.

To make the stuffing: Lightly brush or spray the onion, pepper, and courgette with olive oil. Season with salt and pepper to taste. Grill over *direct medium* heat until tender, turning once halfway through grilling time. The onions will take 8 to 10 minutes. The peppers and courgette will take 6 to 8 minutes. Transfer to a cutting board and cut into 1/3-inch pieces. In a medium bowl, combine the grilled vegetables with the cheese, basil, and vinegar.

Spoon the vegetable stuffing into the tomatoes. Grill the tomatoes over *indirect medium* heat until the cheese is melted and the vegetables are warm, 8 to 12 minutes. Serve immediately.

Makes 4 servings.





GRILLED STUFFED POTATOES

Indirect Medium

- 3 large baking potatoes
- 3 tablespoons softened butter or margarine
- 2 egg yolks
- 1/2 cup sour cream
- 1 tablespoon chopped chives
- 3/4 teaspoon salt
- 2 tablespoons grated sharp cheddar cheese
- 1/4 cup broccoli florets

Wash and dry potatoes. Prick potatoes with fork. Grill over *indirect medium* heat until done, about 1 hour. Halve potatoes lengthwise. Carefully scoop out pulp, reserving 6 shells. Mash potatoes with butter while still hot. Blend egg yolks and sour cream; mix with potatoes, chives and salt. Mound mixture into reserved shells.

Grill stuffed shells over *indirect medium* heat until potatoes are heated through, about 10 minutes. Top each potato with cheese and continue to grill until cheese has melted. Garnish top with cooked broccoli florets before serving.

Makes 6 servings.



PARADISE GRILLED

Indirect Medium
from *Weber's Big Book of Grilling™*

For the glaze:

- 3/4 cup fresh orange juice
- 1 tablespoon honey
- 1 tablespoon fresh lime juice
- 2 teaspoons cornstarch
- 4 slices fresh pineapple, about 1/2 inch thick each
- 1 teaspoon cracked dried green peppercorns or cracked black peppercorns
- 4 scoops vanilla ice cream

To make the glaze: In a small saucepan combine the glaze ingredients and whisk until smooth. Bring to a boil over medium-high heat and cook until thickened, 1 to 2 minutes. Keep the glaze warm or reheat when ready to serve.

Season both sides of the pineapple slices with the peppercorns. Grill over *indirect medium* heat until well marked, 6 to 8 minutes, turning once halfway through grilling time. Serve each pineapple slice with a scoop of ice cream and some of the glaze drizzled over the top.

Makes 4 servings.



Paradise Grilled





GRILLING GUIDE

The following cuts, thicknesses, weights, and grilling times are meant to be guidelines rather than hard and fast rules. Cooking times are affected by such factors as altitude, wind, outside temperature, and desired doneness. Two rules of thumb: Grill steaks, fish fillets, boneless chicken pieces, and vegetables using the direct method for the time given

on the chart or to the desired doneness, turning once halfway through grilling time. Grill joints, whole poultry, bone-in poultry pieces, whole fish, and thicker cuts using the indirect method for the time given on the chart or until an instant-read thermometer reaches the desired internal temperature. Cooking times for beef and lamb are for the

USDA's definition of medium doneness unless otherwise noted. Let joints, larger cuts of meat, and thick chops and steaks rest for 5 to 10 minutes before carving. The internal temperature of the meat will rise by 5 to 10 degrees during this time.

Beef	Thickness/Weight	Approximate Grilling Time
Steak: New York, porterhouse, rib-eye, T-bone, or tenderloin	3/4 inch thick	4 to 6 minutes (medium rare) direct high
	1-1/2 inches thick	12 to 16 minutes; brown 8 to 10 minutes direct high, grill 4 to 6 minutes (medium rare) indirect high
	2 inches thick	18 to 22 minutes; brown 8 to 10 minutes direct high, grill 10 to 12 minutes (medium rare) indirect high
Flank steak	1-1/2 to 2 lbs. (0.45 to 0.68 kg), 3/4 inch thick	12 to 15 minutes direct medium
Minced beef patty	3/4 inch thick	8 to 10 minutes direct medium
Pork	Thickness/Weight	Approximate Grilling Time
Chop: rib, loin, or shoulder	3/4 to 1 inch thick	10 to 15 minutes direct medium
	1-1/4 to 1-1/2 inches thick	14 to 18 minutes; brown 8 minutes direct high, grill 6 to 8 minutes indirect medium
Loin chop, boneless	3/4 to 1 inch thick	10 to 12 minutes direct medium
Ribs: country-style, baby back, or spareribs	3 to 4 lbs. (1.36 to 1.8 kg)	1-1/2 to 2 hours indirect medium





Poultry	Thickness/Weight	Approximate Grilling Time
Chicken breast, boneless, skinless	6 oz. (170 g)	8 to 12 minutes direct medium
Chicken thigh, boneless, skinless	4 oz. (113 g)	8 to 10 minutes direct medium
Chicken pieces, bone-in breast/wing		30 to 40 minutes indirect medium
Chicken pieces, bone-in leg/thigh		40 to 50 minutes indirect medium
Chicken, whole	3-1/2 to 5 lbs. (1.6 to 2.25 kg)	1 to 1-1/2 hours indirect medium
Cornish game hen	1-1/2 to 2 lbs. (0.68 to 0.9 kg)	30 to 45 minutes indirect medium
Turkey, whole, unstuffed	10 to 11 lbs. (4.5 to 5.0 kg)	1-3/4 to 2-1/2 hours indirect medium
	12 to 14 lbs. (5.5 to 6.4 kg)	2-1/4 to 3 hours indirect medium
	15 to 17 lbs. (6.8 to 7.7 kg)	2-3/4 to 3-3/4 hours indirect medium

Fish & Seafood	Thickness/Weight	Approximate Grilling Time
Fish, fillet or steak	1/4 to 1/2 inch thick	3 to 5 minutes direct high
	1 to 1-1/4 inches thick	10 to 12 minutes direct high
Fish, whole	1 lb. (0.45 kg)	15 to 20 minutes indirect medium
	3 lbs. (1.36 kg)	30 to 45 minutes indirect medium
Note: General rule for grilling fish: 4 to 5 minutes per 1/2 inch thickness; 8 to 10 minutes per 1 inch thickness.		

Vegetables	Approximate Grilling Time
Asparagus	6 to 8 minutes direct medium
Corn, in husk / husked	25 to 30 minutes direct medium / 10 to 12 minutes direct medium
Mushroom, shiitake or button / portabello	8 to 10 minutes direct medium / 12 to 15 minutes direct medium
Onion, halved / 1/2-inch slices	35 to 40 minutes indirect medium / 8 to 12 minutes direct medium
Potato, whole / 1/2-inch slices	45 to 60 minutes indirect medium / 14 to 16 minutes direct medium



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