

WEBER'S

Girls' Guide to Grilling™



How About A Little Grill Talk?

Who knows when, or why, or how it all came about, but men historically have taken the lead when it comes to grilling. That being the case, the sport of grilling has come to be dominated by images of chest-pounding, fire-breathing, testosterone-marinated men out minding the fire while the women stay a safe distance away.

Well not in our backyards. We're the women of Weber. We're fire-tending, sauce-slathering Girls of the Grill. Some of us have grown to love grilling as a happy by-product of working for the best known brand of outdoor barbecue grills in the world. Others of us joined Weber with our passion for grilling fully on fire. The one constant is we love to grill!

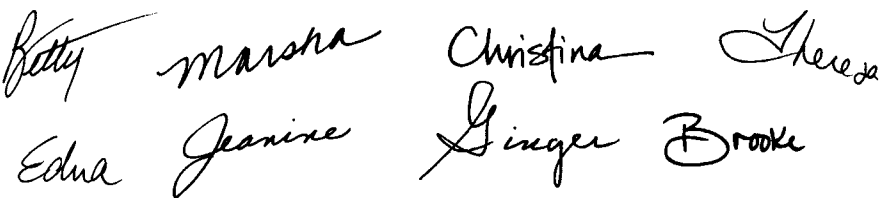
One day, while gathered around the grill (we do that a lot), we came up with the grand idea of writing a guide to grilling just for women. We travel around the globe grilling and greeting consumers, and we know from talking to you—our grillfriends—that you are hungry for information, from basic how-to's to more advanced grilling techniques. That fact is confirmed by the number-crunchers in our research department who tell us that more and more women are getting into the sport everyday.

In the coming pages you'll find information on how a grill works and how to choose one that's right for you. We also have included some of our favorite recipes, both basic and more advanced, and lots of grilling tips and insider techniques to make your form flawless.

Whether you are a girl who has wrestled the tongs away from your husband/boyfriend/significant other, or you are a single-spatula household, this booklet is just for you.

And don't forget that you can get any and all grilling questions answered by calling the Certified Barbecue Experts™ at the Weber Grill-LineSM. For information about barbecuing, food preparation, recipes, tips, or food safety call 1-800-GRILL-OUT® (1-800-474-5568), 24 hours a day, 7 days a week, 364 days a year (closed on Christmas).

So go ahead. Light one up. A grill that is, and let's get going!

The image shows eight handwritten signatures in black ink, arranged in two rows. The first row contains the signatures for Betty, Marsha, Christina, and Theresa. The second row contains the signatures for Edna, Jeanine, Ginger, and Brooke. The signatures are written in a cursive, flowing style.

Betty, Marsha, Christina, Theresa, Edna, Jeanine,
Ginger, Brooke, and all the other Girls of Weber.

From The Top. With Feeling.

If you are just getting going, there are some basic things you should know as you set off down the road to grilling greatness. We will start with the very basics — if you've already passed this course with flying colors, feel free to

skip ahead. But even if you are all decked out and ready to grill, you might find a couple of tips in the information below that will put the polish on your skills.

Let's start at the beginning: How a grill works.

Talk about choices. If you are in the market for a grill, you have a few decisions to make right off the bat. There are luxury gas grills with high-tech features. There are also inexpensive charcoal grills that do no more than serve as a bed for charcoal. There are grills that slow cook meat using steam and heat, grills you can plug into an outlet, and even grills that burn newspaper.

The most popular types of grills are gas grills or charcoal grills like the Weber® kettle. The other types of grills—electric barbecue grills, pellet burning grills, and water smokers—represent a smaller part of the total outdoor grill market. For our purposes, we'll focus on gas and charcoal grills which make up the lion's share of the market.

The workings of a charcoal grill are pretty straightforward: a charcoal grate to lay the coals on, and above that, a cooking grate. The distribution of the coals on the charcoal grate determines the intensity of the fire. How's that for elegant simplicity?

Gas grills are a little more complicated. It's been our experience that people don't really know what to look for when shopping for a gas grill—men included. We see them lifting up the lid and peeking inside, not really knowing what to look for. It's kind of like looking under the hood of a car and testing the doors for a good thud. While sturdiness is a virtue, here is what you need to know when “peeking under the hood.”



The basic underpinnings of a gas grill are really quite simple: first come burners to create heat. On top rests a system to disperse the heat from the burners to the cooking surface—they can be inverted v-shaped metal bars (like the Flavorizer® bars pioneered by Weber), lava rock, or ceramic briquets. And on top of them, lay the cooking grates. Now, while the heat distribution system and the cooking grates are crucial elements of a grill, the burners are the heart and soul of the system. Not only do they do the job of conducting the heat, they also put control of the heat in your hands.

What separates the “grills” from the boys is the number of burners you have to work with. Better grills generally have two or more separate burners (not just control knobs) which allow greater control of heat. Most lower-priced grills have only one burner shaped like an H, some with one control, some with two controls. Grills with one burner don’t allow you to control heat as well as grills with multiple burners and may result in hot and cold spots on the cooking surface. So do yourself a favor and look for at least two, but preferably three or more burners.

If you study the grill specs, no doubt you’ll run across the grill’s BTU rating. Here’s what that’s about. BTUs—British

Thermal Units—are a measure of heat input. A grill needs 35,000 BTUs to reach a grilling temperature of 550°F. But remember, sometimes less is more. Too many BTUs can cause damage to burners and reduce the life of the grill. Large grills with expansive cooking surfaces may require higher BTUs. If you are buying a behemoth, make sure the burners are made of high-grade stainless steel that can withstand the heat.

See, it’s not that complicated, is it?



Matchmaker, Matchmaker...

Gas Or Charcoal: Which one is right for me?

Blind taste tests indicate that there is no significant difference in flavor either way. Why? Because it's the juices that drip down and create smoke that give food that distinctive grilled taste. Your decision depends on what's important to you. Are you the kind of girl that doesn't mind getting her hands dirty? Do you believe the grilling experience isn't complete without starting or tending the fire as well as the food? Was Outdoor Cook the first Girl Scout® badge you earned? If you answered yes, yes, and yes again, then consider a charcoal grill.

Of course Weber's roots are in charcoal; that's where we grew up. Our company founder George Stephen, invented the charcoal kettle in 1952 (that's right, we're turning the big 5-0 this year). George was a serious barbecue enthusiast and he found the products available on the market at that time sorely lacking. So he solved his own problem and invented the Weber® kettle. Millions of briquets later, we're still at it.

If you are in the market for a charcoal grill you should look for one that is well-built, low maintenance, and made of quality materials that will withstand the test of time. Of course, we believe there is no better choice than a Weber® kettle.

Here are three good reasons why:

1. Your grill will last much longer than most Hollywood marriages. All Weber® grills are built to last with durable parts that will withstand time and the elements: stainless steel, porcelain enamel, heavy-gauge aluminum, and high-grade plastics. You'll get more value for the dollars spent because Weber products will last and last.

2. It won't shake but it sure can bake. A good, well-built grill will feel solid and sturdy, a poorly made grill will wiggle. If a grill isn't solid on the sales floor, chances are it will fall apart rather quickly on your patio or deck. Weber won't let you down on either front. Plus, we put control of the heat in your hands, so anything you can do in your oven or on top of your stove you can do in your Weber® grill. Without all the potscrubbing. Now that's what we call liberation.

3. R-E-S-P-E-C-T. Even though you'll probably never need it, every Weber® charcoal grill comes with a generous warranty. But just in case, we have helpful customer service



specialists available around-the-clock to support you at 1-800-446-1071. (In Canada dial 1-800-265-2150.) If inspiration is all you need, our web site is full of triple-tested recipes to keep you inspired. And to top it all off, when you visit our web site you can sign up to receive our tasty, online newsletter, the **Grill Out® Times**, absolutely free.



What about gas? If you can't see yourself fooling around with the fire and want precise temperature control, you're a good candidate for a gas grill. If so, the most important advice we can impart is to pay attention to the cooking system. Be sure the burner configuration will allow you to cook by both the Direct and the Indirect methods (more on that later). And be sure to look for angled steel bars below the cooking grate. Avoid lava rock systems; they tend to collect grease that can cause flare-ups (and charred food!).

If you are vertically challenged—okay, short—like some of us, make sure you can lift the lid of the grill and check for safe clearance for your arm. A depilatory a gas grill should not be!

Also, check out how the gas line is run from the tank to the grill. Is it a safe

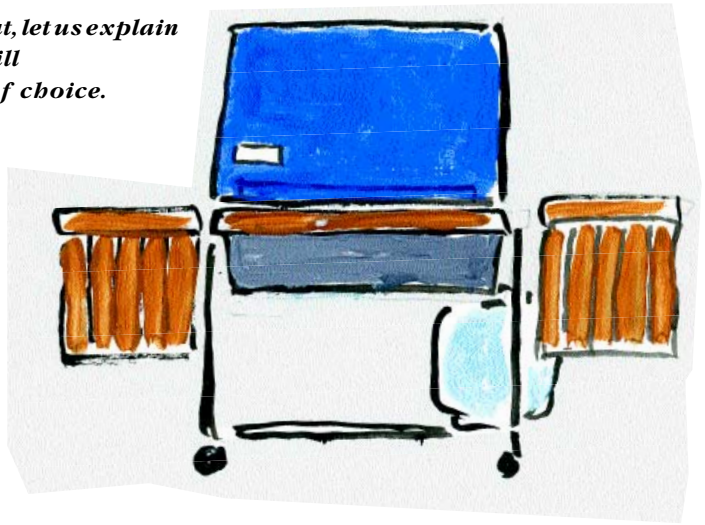
distance from the hot underside of the grill? How about any wiring? And where do the drippings collect? Some grill manufacturers don't provide you with a receptacle to catch the grease. Instead, they instruct you to stick an empty soup can on a thin wire underneath the grill. Très cheesy. These are things that might slip under your radar when you're at the store, but are very important when you take the grill home.



After having said all that, let us explain why a Weber® gas grill should be your grill of choice.

1. Handsome, with a nice build.

Our grills are made of high-grade U.S. steel coated with porcelain enamel for a durable and long-lasting finish that won't crack, peel, or fade. They come in a range of colors, and of course, basic black.



2. Smart. Very smart. Weber pioneered a break-through cooking system for gas grills. Each grill has multiple burners that are individually controlled. A layer of Flavorizer® bars (inverted v-shaped metal bars) lie over the top of the burners to distribute the heat evenly across the cooking grate and guard against flare-ups. When fats and juices from the food hit the Flavorizer® bars, they sizzle and smoke which imparts a wonderful flavor to the food, while the excess fat drips down into a disposable foil pan located underneath a funnel-shaped bottom tray. That means you'll have consistently good results. We've also thought of all the little details, like making your grill safe to use and easy to clean.

3. Uncomplicated. We believe the last thing you want when you bring a gas grill home from the store is a hassle putting it together. That's why every Weber® Genesis® Silver and Genesis® Gold gas grill is practically ready to go, right out of the box. All it takes to put one together

is 8 fasteners or less, 10 minutes, and one tool.

Of course, just like our charcoal grills, all of our gas grills come backed by lengthy warranties and unparalleled customer support—the bells and whistles that really count.

Finally, as the women of Weber, we can't help but make one last recommendation. If you are going gas, go all out. Get a natural gas unit, if you can swing it. It will require that you have a natural gas connection within 12 feet of where you place the grill. While there is the cost associated with stubbing out a gas line, it will save you the worry of running out of gas mid-dinner party as well as saving you the trouble of lugging a 20-lb. LP tank all around town. Oye!



The Art of Accessorizing

Once you've purchased the grill there are a few other things you'll want to have on hand.

All you really need:

The Three T's. The three most important items to have in your grilling toolbox are a good pair of long-handled tongs, an instant-read digital thermometer, and a timer. The tongs will allow you to keep your hands a safe distance from the heat of the grill when placing, turning, or removing food from the grill. The thermometer and the timer will take the guess work out of when your grilled food is cooked to perfection and will keep you from crossing that line from done to overdone.

Don't forget to brush. One of the beauties of grilling out is that it's so easy to clean up afterwards. Just burn off the residue after grilling and brush it away with a good brass bristle brush. Look for a long-handled one to keep a safe distance from the preheated grates.

The garb. June Cleaver would have never been caught dead without her apron in the kitchen. These days, they are rarely used. But we advise you to invest in a simple

and comfortable one to wear when grilling, particularly if you are a sauce-slathering girl of the grill. We do. It's our policy that it's far, far better to wear one than to curse the dry cleaner. Plus, if it has pockets you have a handy place to keep your timer and thermometer.

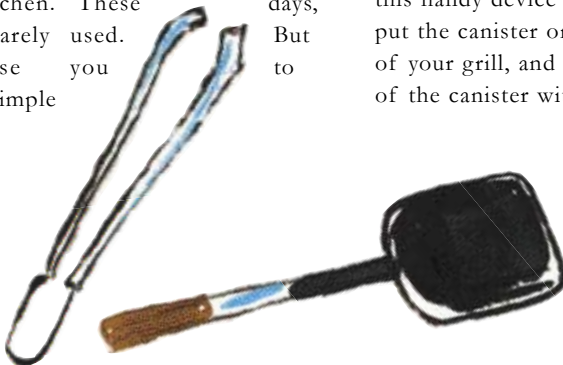
Long mitts are also a good idea. They keep your hand and arm safe from the heat of the grill.



Worth springing for.

If you are going the charcoal route, here are a couple of must-have items you'll want to know about:

Charcoal chimney. Charcoal fanatics swear that nothing can match the flavor they get from cooking over charcoal, but they often complain that starting the coals can be a hassle. Not to mention the fuel used to light the coals can leave their food with a chemical taste. Of course, there's also the mess to boot. But this handy device solves the problem. Just put the canister on the charcoal grate of your grill, and place charcoal in the top of the canister with a few sheets of news-



paper or, even better, Weber® FireStarters™ lighter cubes underneath the bottom. Light the newspaper or lighter cubes, and in 25 to 30 minutes when the coals are ashed-over, you're ready to grill. No messy fuel, no fumes, and no chemical taste on your food.

Hinged cooking grates. These ingenious grates have hinged flaps that let you add charcoal to the grill without having to remove the cooking grate.

If you are going the gas route, look for these items:

Roast holder and large drip pans.

These are especially handy when you are roasting a chicken or turkey. The juices collect in the pan so you can use them for making gravy. And since the pan is disposable, you can toss it when you're done. Look Ma, no "dishpan" hands!

Smoker attachment. You can retrofit some Weber® gas grills with a smoker attachment. It's a great way to add smoky flavor to grilled foods.

Weber™ Grill-Out™ handle light.

This handy invention serves as a handle by day and a grill light by night. Two battery-operated lights are housed inside a handle that easily retrofits most grills. Pretty smart, if we do say so ourselves. Weber makes the Grill-Out™ handle light for its Genesis® gas grills and a universal handle light for other brands of gas grills as well.



Practicing Safe Sizzle

The art of grilling has never been safer, thanks to improved technology and product innovations. But even so, you should be on your toes when you're at the grill. Here is what we recommend to keep it safe.

Grilling Safety:

- Follow the instructions in your owner's manual on safely lighting and operating your grill. We know, these manuals generally aren't spellbinding, but they do have information you need to know.
- Keep your grill at least 10 feet from any combustible materials, including your house, garage, deck railing, etc.
- Never use a grill indoors (that includes your garage) or under a covered patio.
- Never add lighter fluid to a lit fire. Bad, bad idea.
- Never use a grill that wobbles, leans, or is in any way unstable. (This is good relationship advice, too.)
- Do not store a propane tank in an enclosed space including your house, garage, or shed. Like many men, they need space to breathe.
- Keep sleeves and garments out of the line of fire—literally. Roll up your sleeves and ditch those Stevie Nicks-esque outfits.
- Keep a fire extinguisher close by in case of a mishap. Never pour water on a grease fire. Instead, cover a charcoal grill and close all vents; turn off gas grills at the source.

- Keep children and pets a safe distance away from a hot grill.
- When you're finished using your charcoal grill, close the lid and all the vents.
- After using your gas grill, turn off the burners and then turn off the gas supply at the source.

Food Safety:

- Wash your hands thoroughly with soap and warm water before starting any meal preparation and after handling fresh meat, fish, or poultry.
- Thoroughly defrost foods in the refrigerator, not on the countertop.
- Use a clean spatula or tongs to remove food from the grill.
- Never place cooked food on the platter used to carry the uncooked food to the grill.
- Place food removed from the grill on a clean platter.
- Always grill ground meats to at least 160° (170° for poultry).



How to Start Your Grill

Now, let's get going. Step one: Starting the fire.

To start a charcoal grill:

- Remove the lid and open all air vents before building the fire.
- Mound the briquets into a pyramid-shaped pile or pile the charcoal into a Weber® RapidFire® chimney starter.
- Place either Weber® FireStarters™ lighter cubes (they are non-toxic, odorless, and tasteless) or crumbled newspaper under the pile of briquets and light.
- When coals are covered with a light grey ash (usually 25 to 30 minutes), arrange the coals with long-handled tongs according to the cooking method you are going to use.
- For additional smoke flavor, consider adding hardwood chips or chunks (soaked in water for at least 30 minutes and drained) or moistened fresh herbs such as rosemary, thyme, or bay leaves. Place the wet wood or herbs directly on the coals just before you begin cooking.

(We purposely left out instructions for using lighter fluid. That's because we think the choices previously outlined are superior. Lighter fluid is messy and can impart a chemical taste to your food unless it is thoroughly burned off. If you choose to use lighter fluid, follow the manufacturer's instructions and NEVER add lighter fluid to a burning fire.)

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 manufacturer's directions, using either the igniter switch or a match, if necessary. Generally, when light-ing a gas grill, only one burner should be turned on for ignition. Once the fire has begun, other burners can be turned on.
- Close the lid and preheat the grill until the thermometer reaches 500°F to 550°F. This will take 10 to 15 minutes. To cook, adjust burner controls as the recipe directs.



Reaching the (BBQ) Fork in the Road

Once the grill is hot, the next step is to set the grill up for Direct or Indirect cooking. This is a critical decision because it will mean the difference between perfectly cooked and perfectly disappointed. Let us explain.

The ***Direct Method***, or cooking food directly over the heat source, is used for foods that take less than 25 minutes to cook: steaks, chops, kabobs, and vegetables. For even cooking, food should be turned once halfway through the grilling time. Direct cooking is also necessary to sear meats. Searing creates that wonderful crisp, caramelized texture where the food hits the grate. It also adds great color and flavor to the entire surface.

Direct cooking on a charcoal grill:

Spread ashed-over coals evenly across the charcoal grate. Set the cooking grate over the coals and place food on the cooking grate. Place the lid on the grill and lift it only to turn food or to test for doneness at the end of the recommended cooking time.

Direct cooking on a gas grill: Preheat the grill with all burners on High for 10 to 15 minutes. Place food on the cooking grate, then adjust the 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.

The ***Indirect Method***, just like it sounds, is when the heat is on either side of the food and not directly beneath it. Use the Indirect method for foods that require 25 minutes or more of grilling

time or that are so delicate that direct exposure to the heat source would dry them out or scorch them. Examples include roasts, ribs, whole chickens, turkeys, and other large cuts of meat, as well as delicate fish fillets. This method of cooking can only be done in a covered grill. Resist the urge to fool with your food while it's grilling. Indirect cooking is a no-peek cooking method — every time you lift the lid, heat escapes and can increase the cooking time.

Indirect cooking on a charcoal grill:

When the coals are covered with a light coating of grey ash (after 25 to 30 minutes), use long-handled tongs to carefully pile the burning charcoal briquets into two equal piles — one on each side of the charcoal grate — and place a disposable drip-pan between them. Replace the cooking grate so the opening by the handles is directly above the hot coals. Continue to stoke the fire as needed by adding charcoal briquets through the openings by the handles on each side of the charcoal grate (a hinged cooking grate really comes in handy here). Charcoal should be added to the fire every hour to maintain an even cooking temperature.

Indirect cooking on a gas grill:

Indirect cooking is accomplished by turning off any burners that are directly below the food. The burners on both sides of the food should be adjusted to equal amounts of heat.

How Much Charcoal?

Turkeys, and other longer-cooking foods require just a little more vigilance on your part, so use a timer. First set up the grill for Indirect cooking, and replenish the coals every hour as suggested below.



DIAMETER OF GRILL IN INCHES	BRIQUETS FOR THE FIRST HOUR	BRIQUETS TO ADD EACH ADDITIONAL HOUR
14½	15 per side	6 per side
18½	20 per side	7 per side
22½	25 per side	8 per side
37½	75 per side	22 per side



NOTE: Some recipes call for searing over Direct heat and finishing over Indirect heat. If that's the case, set up your grill for Indirect cooking and simply sear directly over the coals/lit burner(s), and then move food to finish cooking over Indirect heat.



recipes

Eight Easy Steps to Grilling Greatness

Follow these tips and you won't go wrong. And neither will your dinner.

1. Plan your route. Direct, Indirect, or a little of both? Read the recipe and look for the instructions for setting up your grill. If you are using a recipe you find in a magazine or cookbook that doesn't give this information, remember the 25 minute rule-of-thumb (see page 11).

2. Don't rush it. Don't try to shave off time by placing food on a grill that's not quite ready, particularly a charcoal grill. Let charcoal burn until it has a light grey-ash coating (keep the vents open so the fire doesn't go out). Make sure your gas grill has reached a temperature of at least 500°F before starting to cook.

3. Forego the fork. Swing your spatula and twirl your tongs, but forego the fork. You've probably seen people poking their meat with it—maybe you've done it, too. If so, please stop! It causes juices and flavor to escape and that can dry out your food.

4. Keep a lid on it. Resist the urge to open the lid to check on your dinner every couple of minutes. Every time you lift the lid heat escapes, which means it will take longer to get dinner on the table.

5. Don't flip out. Unless the recipe calls for it, only flip your food once.

6. Keep control. You will control flare-ups, reduce cooking time, and get altogether better results if you grill with the lid down.

7. Easy on the squeeze. Resist the urge to use your spatula to press down on foods such as burgers. You'll squeeze out all of that wonderful flavor.

8. Moisturize. A light coating of oil will help brown your food evenly and keep it from sticking to the cooking grate. Always brush or spray oil on your food, not the cooking grate.



Mastering the Basics

Over the years, we've found that the most common questions we receive are those about the most basic foods to grill—a plain chicken breast, pork chops, steak, and burgers. It seems there is still a bit of mystery in how to

do the simple stuff. Here we clear the smoke with these instructions for the basics. Once you've got these down, you'll be ready to move on to more advanced recipes.

Basic Burgers

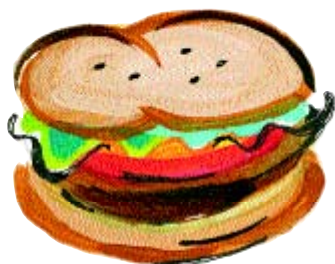
cooking method: *Direct/Medium*

- 1½ pounds ground chuck (80% lean)**
- Kosher salt**
- Freshly ground black pepper**
- 4 Hamburger buns**
- Ketchup (optional)**
- Mustard (optional)**

Gently shape the ground chuck into 4 burgers of equal size and thickness (about ¾ inch thick), and season with salt and pepper. Grill the burgers over Direct Medium heat until the internal temperature reaches 160°F for medium, 8 to 10 minutes, turning once halfway through grilling time. During the last 30 seconds, grill the buns over Direct Medium heat until lightly toasted.

Serve the burgers hot on the buns with the ketchup and mustard, if desired.

Makes 4 servings.



Simple Steak

cooking method: **Direct/High**

- 4 ***New York strip, tenderloin, T-Bone, sirloin, or rib-eye beef steaks, about $\frac{3}{4}$ pound each and 1 inch thick***

Extra-virgin olive oil

Kosher salt

Freshly ground pepper

Lightly spray or brush both sides of the steaks with oil then season with salt and pepper. Grill over Direct High heat until the internal temperature reaches 145°F for medium rare, 8 to 12 minutes, turning once halfway through grilling time. Remove the steaks from the grill and allow to rest for 3 to 5 minutes. Serve warm.

Makes 4 servings.

Allow the steaks to stand at room temperature for 20 to 30 minutes before grilling.

Perfect Pork Chops

cooking method: **Direct/Medium**

- 4 ***boneless pork loin chops, about 1 inch thick, trimmed of excess fat***

Extra-virgin olive oil

Kosher salt

Freshly ground black pepper

Allow the pork chops to stand at room temperature for about 20 minutes before grilling. Lightly spray or brush both sides of the chops with oil then season with salt and pepper. Grill over Direct Medium heat until the juices run clear, 10 to 12 minutes, turning once halfway through grilling time. Serve warm.

Makes 4 servings.



Classic Boneless Chicken Breasts

cooking method: *Direct/Medium*

**4 boneless, skinless chicken breast
halves, about 6 ounces each**

Extra-virgin olive oil

Kosher salt

Freshly ground black pepper

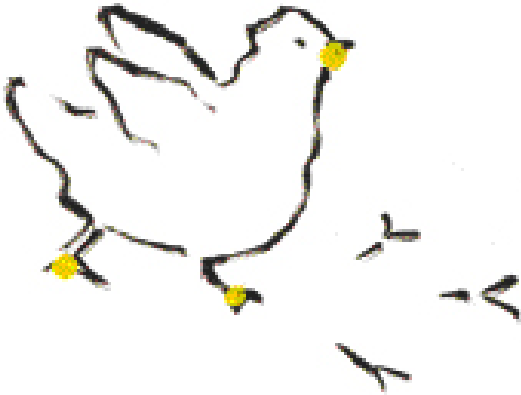
Rinse the chicken breasts under cold water and pat dry with paper towels. Lightly brush or spray both sides of the chicken breasts with olive oil and season with salt and pepper. Grill over Direct Medium heat until the juices run clear and the meat is no longer pink in the center, 8 to 10 minutes, turning once halfway through grilling time. Serve warm.

Makes 4 servings.



Basic Bone-In Chicken Breasts

cooking method: *Indirect/Medium*



4 *chicken breast halves (with bone and skin), 10 to 12 ounces each*

Extra-virgin olive oil

Kosher Salt

Freshly ground black pepper

Rinse the chicken breasts under cold water and pat dry with paper towels. Lightly brush or spray both sides of the chicken breasts with olive oil and season with

salt and pepper. Grill, skin side up, over Indirect Medium heat until the juices run clear and the meat is no longer pink at the bone, 30 to 40 minutes. If you would like crispier skin, grill the breasts, skin side down, over Direct Medium heat during the last 5 to 10 minutes of grilling time. Serve warm.

Makes 4 servings.



Weber's Tangy Barbecue Sauce

A Weber classic that's been around the block-party a few times. Great on Kansas City-style pork ribs, chicken, and beef.

- 2** *tablespoons unsalted butter*
- ½** *cup finely chopped celery*
- 3** *tablespoons finely chopped yellow onion*
- 1** *cup ketchup*
- 2** *tablespoons fresh lemon juice*
- 2** *tablespoons granulated sugar*
- 2** *tablespoons cider vinegar*
- 1** *tablespoon Worcestershire sauce*
- 1** *teaspoon dry mustard*
- Freshly ground black pepper*

In a medium saucepan over medium-high heat, melt the butter. Add the celery and onion and cook for 2 to 3 minutes, stirring occasionally. Add the remaining ingredients and whisk together. Bring to a boil, reduce heat, cover, and simmer for 15 minutes, stirring occasionally. Transfer to a bowl, cover with plastic wrap, and refrigerate until ready to use.

Brush on meat during the last 20 minutes of grilling time.

Makes about 1½ cups.

Type-A Rub

This rub is the overachiever of the family: It's good on virtually everything. Multiply the recipe, store it in a tightly sealed jar, and massage it into whatever needs a quick pick-me-up before it hits the grill.

- 1** *teaspoon dry mustard*
- 1** *teaspoon granulated onion*
- 1** *teaspoon paprika*
- 1** *teaspoon kosher salt*
- ½** *teaspoon granulated garlic*
- ½** *teaspoon ground coriander*

- ½** *teaspoon ground cumin*
- ½** *teaspoon freshly ground black pepper*

In a small bowl combine the ingredients. Press the rub into all sides of the meat or fish and refrigerate for 1 hour prior to grilling to intensify flavors.

Makes 2 tablespoons.



A few facts about marinades: Because the acids in marinades break down the fibers of the meat or fish, excessive marinating can lead to mushy food. Fish is very susceptible to high-acid marinade overkill. In general, fish should only marinate up to an hour; thin cuts only need 15 to 30 minutes, but thicker cuts and whole fillets can take 30 to 60 minutes. Tougher and bigger beef and pork cuts, such as flank or skirt steak or large roasts, need much longer—4 to 8 hours, or even overnight. Beef and pork ribs can marinate 8 to 12 hours and sometimes longer without getting mushy. Pork chops and chicken parts are usually ready in 1 to 4 hours. Marinating times for whole and halved chickens and game hens vary by the acid levels of the marinade.

Marsha's Marinade

Try this marinade on the recipe below. It tastes great and is so easy.

- 3 tablespoons light brown sugar, packed**
- 2 tablespoons fresh lemon juice**
- 2 tablespoons Dijon mustard**

- 2 tablespoons soy sauce**
- 1 tablespoon extra-virgin olive oil**
- ½ teaspoon granulated garlic**

In a medium bowl whisk together the ingredients.

Makes about ½ cup.

Flirting with Flank Steak

cooking method: *Direct/Medium*

- 1 flank steak, about 1½ pounds and ¾ inch thick**
Marinade recipe above

Place the steak in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place on a plate, and refrigerate for 6 to 8 hours, turning occasionally.

Allow the steak to stand at room temperature for 20 to 30 minutes before grilling. Remove the steak from the bag and discard the marinade. Grill over Direct Medium heat until the internal temperature reaches 145°F for medium rare, 8 to 10 minutes, turning once halfway through grilling time. Remove from the grill and allow to rest for 3 to 5 minutes. Cut across the grain into thin diagonal slices. Serve warm.

Makes 4 servings.



Marsha's Marinade for Chicken

Fabulous when you are in the mood for fajitas. Try the recipe that follows.

- 2** *tablespoons extra-virgin olive oil*
- 2** *tablespoon fresh lime juice*
- 1** *teaspoon oregano leaves*
- ½** *teaspoon granulated garlic*
- ½** *teaspoon crushed red chili pepper*
- ¼** *teaspoon paprika*

- ¼** *teaspoon dry mustard*
- ¼** *teaspoon ground cumin*
- ¼** *teaspoon freshly ground black pepper*

In a medium bowl whisk together the ingredients.

Makes about ¼ cup.

Fabulous Fajitas

cooking method: *Direct/Medium*

- 4** *boneless, skinless chicken breasts, about 6 ounces each*

Marinade recipe above

- 1** *large sweet onion, cut into four ½ inch slices*

Extra-virgin olive oil

Cheddar cheese, grated

Sliced black olives

Tortillas



Lightly brush or spray the onion slices with olive oil.

Remove the breasts from the bag and discard the marinade. Grill the

onion slices and chicken breasts over Direct Medium heat.

Grill the onions until tender, 10 to 12 minutes, turning once. Grill

the chicken until the juices run clear and the meat is

no longer pink in the center, 8 to 10 minutes, turning once halfway through grilling time. Remove from the grill. Cut the chicken into thin diagonal slices and serve immediately with the grilled onions, grated cheese, and olives all rolled up in warm tortillas.

Makes 4 servings.

Rinse the chicken breasts under cold water and pat dry with paper towels. Place in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place in a bowl, and refrigerate for 1 to 2 hours.

Chicken and Guacamole Quesadillas

cooking method: *Direct/Medium*

Comfort food in any language.

For the wet rub:

- 1** *tablespoon extra-virgin olive oil*
- ½** *teaspoon chile powder*
- ½** *teaspoon ground cumin*
- ½** *teaspoon kosher salt*
- ¼** *teaspoon freshly ground black pepper*

- 4** *boneless, skinless chicken thighs, about 4 ounces each*
- 1** *medium red onion*
Extra-virgin olive oil
- 2** *medium poblano chiles*
- 2** *Haas avocados*
- ¼** *cup fresh cilantro leaves*
- 2** *tablespoons fresh lime juice*
- ½** *teaspoon kosher salt*
- 5** *flour tortillas (10 inches)*
- 8** *ounces grated Monterey Jack cheese*

To prepare the wet rub: In a medium bowl thoroughly mix the wet rub ingredients.

Rinse the chicken thighs under cold water and pat dry with paper towels. Add the chicken thighs to the bowl; turn to coat all sides evenly. Cut the onion into ½ inch slices. Lightly brush or spray the onion slices on both sides with olive oil. Place the chicken thighs, onion slices, and poblano chiles over Direct Medium heat. Grill the onions until barely tender, 10 to 12 minutes, turning once. Grill the chiles until the skins are blistered on all sides, 10 to 12 minutes, turning every 3 to 5 minutes. Grill the chicken until the juices run clear and the meat is no longer pink in the center, 8 to 10 minutes, turning once halfway through grilling time.

Cut the chicken into ¼ inch chunks. Set aside.

Place the onions in a food processor. When the chiles are cool enough to handle, peel off the loosened skins, and discard the skins, stems, and seeds. Add the chiles to the food processor. Add the avocados, cilantro, lime juice, and salt to the food processor. Pulse several times to create smooth guacamole.



Spread about $\frac{1}{4}$ cup of guacamole over half of one side of each tortilla to within $\frac{1}{2}$ inch of the edge. Scatter about $\frac{1}{4}$ cup of chicken and $\frac{1}{2}$ cup of cheese over the guacamole of each tortilla. Fold the empty half of each tortilla over the filling and press lightly. Grill the quesadillas over Direct Medium heat until the cheese has melted, 3 to 4 minutes, turning once half-way through grilling time. Allow to cool for 2 to 3 minutes,

and then cut each quesadilla into 4 wedges. Garnish with any remaining guacamole. Serve warm.

Makes 20 wedges.



Ginger's Grilled Sweet Potato and Ginger Soup

cooking method: *Direct/Medium*

Sweet potatoes off the grill make a soup beyond compare, particularly if you use the Asian custom of also cooking a whole piece of ginger over the grill's fire. This spicy root takes on a smoky quality that plays off the sweetness of the potatoes.

2 pounds sweet potatoes, peeled and cut crosswise into ½ inch slices

1 medium red onion, cut crosswise into ½ inch slices

1 ounce fresh ginger (about 1 square inch), peeled

Vegetable oil

Kosher salt

Freshly ground black pepper

6 cups low-sodium chicken or vegetable stock

¼ teaspoon ground allspice

⅛ teaspoon ground cayenne

¼ cup half-and-half

2 tablespoons finely chopped fresh Italian parsley

1 tablespoon fresh lime juice

Lightly brush or spray the sweet potatoes, onion slices, and ginger on all sides with oil. Season the vegetables with salt and pepper to taste. Grill over Direct Medium heat until the vegetables are well marked, about 10 minutes, turning once halfway through grilling time. Finely chop the ginger. Place the sweet potatoes, onions, and ginger in a large saucepan. Add the chicken stock, allspice, and cayenne. Bring to a boil, and then simmer for 30 minutes.

Puree the soup in a food processor or blender (in two batches, if necessary). Return the soup to the pan. Add the half-and-half, parsley, and lime juice. Taste and season with salt and pepper, if necessary. Serve warm.

Makes about 7 cups.



Ciao Down Corn on the Cob

cooking method: **Direct/Medium**

This recipe for corn on the cob has a slight Italian accent and is a perfect accompaniment to a grilled main course.



- 4 ears fresh sweet corn in their husks**
- 4 tablespoons unsalted butter, softened**
- 2 tablespoons finely chopped Italian parsley**
- ¼ cup freshly grated Parmigiano-Reggiano cheese**

Soak the ears of corn in cold water for at least 30 minutes. If necessary, use a weight to keep the corn submerged. Drain.

In a small bowl mix together the butter and parsley with the back of fork.

Pull back the husks on each ear of corn, leaving them attached at the stem. Remove and discard the corn silk. Spread about 1 tablespoon of the butter evenly over the kernels of each ear. Fold the husks back over the kernels and use string or a thin strip of husk to tie them at the top.

Grill the corn over Direct Medium heat until the kernels are tender, 25 to 30 minutes, turning three or four times. (Don't worry if the husks brown or burn.) Remove from the grill. When cool enough to handle, carefully pull the husks back and cut them off with a knife. Sprinkle the corn kernels with the cheese. Serve warm.

Makes 4 servings.



Christina's Peace, Love, and Pesto Grilled Chicken Sandwich

cooking method: *Direct/Medium*

Homemade pesto, seasoned grilled chicken, crisp arugula, and creamy goat cheese. Take a big bite!

For the pesto:

- 1 small clove of garlic, crushed*
- 1 cup loosely packed basil leaves*
- 3 tablespoons extra-virgin olive oil*
- 3 tablespoons coarsely chopped sun-dried tomatoes (oil-packed)*
- 1 tablespoon pine nuts*
- ¼ teaspoon freshly ground black pepper*
- ¼ cup freshly grated Parmigiano-Reggiano cheese*

For the rub:

- 2 tablespoons light brown sugar*
- 1 teaspoon kosher salt*
- ¼ teaspoon cayenne*

- 2 boneless, skinless chicken breast halves, about 6 ounces each*
- Extra-virgin olive oil*
- 1 French baguette*
- 2-3 ounces fresh goat cheese, crumbled*
- 2 cups lightly packed trimmed arugula*
- ½ red onion, thinly sliced*

To make the pesto: In a food processor with the motor running, drop in the garlic clove and process. Scrape down the sides of the bowl and add the basil, olive oil, sun-dried tomatoes, pine nuts, and pepper; process to form a loose paste. Transfer to a small bowl. Stir in the cheese and set aside. (Pesto can be refrigerated covered, for as long as 24 hours. Bring to room temperature before serving.)

To make the rub: In a small bowl mix together the rub ingredients. Rinse the chicken breasts under cold water and pat dry with paper towels. Spread the rub over both sides of the chicken breasts. Cover with plastic wrap and refrigerate for 4 to 6 hours. Wipe most of the rub off the breasts with paper towels. Lightly brush or spray with olive oil. Grill over Direct Medium heat until the juices run clear and the meat is no longer pink in the center, 8 to 10 minutes, turning once halfway through grilling time. Remove from the grill. Slice on the bias into ½ inch strips.

Cut the baguette lengthwise down the middle. Spread one half of the baguette with the pesto and the other half with the goat cheese, and layer the chicken, arugula, and red onion in between. Cut the baguette into four equal sections. Serve at room temperature.

Makes 4 servings.

Will You Be Brined?

Whole Chicken with Lemon & Dill

cooking method: *Indirect/Medium*

A few hours in a sweet and salty brine boosts the natural chicken flavor (without making it sweet or salty), improves the meat's texture, and promotes a particularly crispy skin.



For the brine:

- 2 cups granulated sugar**
- 2 cups kosher salt**
- Roughly chopped stems of 1 bunch fresh dill**
- 2 lemons**

- 1 whole chicken, 3½ to 4 pounds**
- 4 garlic cloves, crushed**
- Extra-virgin olive oil**
- ¼ cup finely chopped fresh dill**
- 1 teaspoon freshly ground black pepper**

To prepare the brine: In a large pot, combine the sugar, salt, and chopped stems of dill. Cut each lemon in half, squeeze the juice into the pot, and throw in the remaining parts of the lemons. Add 1 gallon of cold water and stir the mixture to dissolve the sugar and salt.

Remove and discard the neck, giblets, wing tips, and any excess fat from the chicken. Rinse the chicken, inside and out, under cold water, drain, and submerge in the brine with the breast facing down. Refrigerate for 3 to 4 hours.

Remove the chicken from the pot and discard the brine. Pat the chicken dry with paper towels. Place the garlic in the cavity of the chicken. Lightly rub, brush, or spray the outside the chicken with oil. Season the inside and outside evenly with the dill and pepper. Grill the chicken, breast side up, over Indirect Medium heat until the juices run clear and the internal temperature reaches 170°F in the breast and 180°F in the thickest part of the thigh, 1 to 1¼ hours. Allow the chicken to rest at room temperature for 5 to 10 minutes before carving. Serve warm.

Makes 4 servings.



Great Start Pizza

cooking method: **Direct/Medium**

Note: The peppers, mushrooms, and onion are grilled over Direct Medium heat and the pizza is grilled over Indirect Medium heat.

- 2 medium bell peppers, red and/or yellow**
- 1 pound fresh shiitake mushrooms, stems removed**
- 1 large sweet onion, cut into ½ inch slices**
Extra-virgin olive oil
Kosher salt
Freshly ground black pepper
- 4 cups frozen shredded hash brown potatoes, thawed**
- 1½ cups grated cheddar cheese, divided**
- 4 eggs**
- 1 package fully cooked sausage links**

Grill the bell peppers over Direct Medium heat until evenly charred on all sides, 10 to 12 minutes, turning every 3 to 5 minutes. Remove the peppers 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 each pepper into thin strips.

Brush or spray both sides of the mushroom caps and onion slices with olive oil. Season with salt and pepper. Grill over Direct Medium heat until tender, 8 to 10 minutes, turning and basting with the oil as needed to keep them moist. Remove from the grill and cut the mushrooms into ½ inch slices. Set the mushrooms and onions aside.

In a large bowl mix the hash brown potatoes with one cup of the cheese. Firmly press this mixture into a well-greased 12" pizza pan to form the crust. Place sausages on the crust in a spoke pattern radiating from the center of the crust. With the back of a spoon, make four depressions in the crust and fill each depression with an egg. Finish decorating pizza with the grilled vegetables. Sprinkle the remaining ½ cup of grated cheese over the top.

Place the pizza pan on the cooking grate and grill over Indirect Medium heat until the eggs are set, the cheese is melted, and the crust is nicely browned.

Remove from the grill, cut into wedges, and serve immediately.

Makes 4 servings.

Steak with Shiitake Seasoning

cooking method: *Direct/Medium*

Here is an easy and excellent way to boost the flavors of a steak. Grind dried mushrooms and black peppercorns together for a seasoning that you won't soon forget.



- ¼ ounce dried shiitake mushrooms*
- 1 teaspoon whole black peppercorns*
- 3 tablespoons peanut oil*
- 1 flank steak, 1½ to 2 pounds and about ¾ inch thick*

For the sauce:

- 2 tablespoons soy sauce*
- 2 teaspoons granulated sugar*
- 2 teaspoons rice vinegar*

In a spice grinder or coffee mill, grind the mushrooms and peppercorns to a powder. Transfer the powder in a small bowl, add the oil, and stir to create a paste. Smear the paste evenly over both sides of the flank steak. Let the flank steak sit at room temperature for 20 to 30 minutes.

To make the sauce: In a small bowl whisk together the sauce ingredients.

Grill the flank steak over Direct Medium heat until the internal temperature reaches 145°F for medium rare, 8 to 10 minutes, turning once halfway through grilling time. Remove from the grill and allow to rest for 3 to 5 minutes. Cut across the grain into thin strips. Place the strips in a medium bowl. Pour the sauce over the strips. Toss to evenly coat. Serve warm.

Makes 4 to 6 servings.



Penne Pasta with Grilled Duck, Tomatoes and Mushrooms

cooking method: *Indirect/High*

Duck breasts tend to flare-up over Direct heat. Play it safe by cooking them over Indirect heat.

- 2 boneless duck breast halves, 4 to 5 ounces each**
- Kosher salt**
- Freshly ground black pepper**
- 2 tablespoons extra-virgin olive oil plus more for brushing and drizzling**
- 2 portabello mushrooms, 4 to 5 inches in diameter each**
- $\frac{3}{4}$ pound penne pasta**
- 1 small yellow onion, finely chopped (about 1 cup)**
- 2 teaspoons finely chopped garlic**
- 2 tablespoons red wine vinegar**
- 1 cup chicken stock**
- 2 cups canned chopped tomatoes**
- $\frac{1}{2}$ teaspoon dried oregano**
- 1 tablespoon finely chopped fresh thyme**
- 1 tablespoon unsalted butter**

Trim the duck of any fat hanging over the edges. Season the duck on both sides with salt and pepper. Brush or spray a generous amount of olive oil on both sides of the mushrooms and season them with salt and pepper.

Grill the duck and mushrooms over Indirect High heat for 10 to 12 minutes, turning once halfway through grilling time (note: the duck will be rare at this point, but later it will be cooked further in the sauce). Set the duck and mushrooms aside to cool.

Cook the pasta in large pot of salted, boiling water until tender. Drain. Transfer to a large bowl. Drizzle with a little olive oil to prevent sticking, and set aside. If desired, remove the skin from the duck. Cut the duck and mushrooms into bite-size pieces.

In a medium saucepan over medium-high heat, warm 2 tablespoons of olive oil and cook the onions until they begin to brown, about 5 minutes, stirring occasionally. Add the garlic and cook for 1 minute, stirring occasionally. Add the red wine vinegar and cook until almost all of the liquid has evaporated. Add the chicken stock, tomatoes, oregano, and salt and pepper to taste. Bring the mixture to a boil, and then simmer it for about 5 minutes. Add the duck and mushrooms. Cook just until the sauce simmers. Take the pan off the heat. Add the thyme and butter, stirring to melt the butter. Check the sauce for good seasoning. Pour the sauce over the pasta. Mix well. Serve warm.

Makes 4 servings.

Theresa's Shrimp with "Ooo-Wee" Rémoulade

cooking method: *Direct/High*

Dunking grilled shrimp into this creamy sauce with sweet and sour notes is enough to get your guests crying out with joy. Mix the sauce together a few hours before serving to allow its flavors to blend.

For the sauce:

- 1 cup mayonnaise*
 - 2 tablespoons capers, drained and minced*
 - 2 tablespoons sweet pickle relish*
 - 1½ tablespoons finely chopped fresh tarragon*
 - 1 tablespoon minced shallot*
 - 2 teaspoons tarragon vinegar*
 - 2 teaspoons minced garlic*
 - 1 teaspoon Dijon mustard*
 - ½ teaspoon paprika*
 - ¼ teaspoon kosher salt*
- 32 large shrimp (about 1½ pounds), peeled and deveined*
- Extra-virgin olive oil*
- Kosher salt*
- Freshly ground black pepper*



To make the sauce: In a medium bowl whisk together the sauce ingredients. Taste and adjust the seasoning, if necessary. Cover and refrigerate for a few hours or overnight.

Lightly brush or spray the shrimp all over with oil. Season with salt and pepper to taste. Grill the shrimp over Direct High heat until they are just opaque in the center and firm to the touch, 2 to 4 minutes, turning once halfway through grilling time. Serve warm or at room temperature with the sauce.

Makes 4 servings.



Halibut with Grill-Roasted Lemon and Caper Dressing

cooking method: *Direct/Medium*

Lemons roasted on the grill develop a sweet intensity but still maintain their tanginess. The juice makes a fabulous dressing with good olive oil and capers. Drape it over a tender piece of grilled fish like halibut.

For the dressing:

- 2 medium lemons**
- 3 tablespoons extra-virgin olive oil plus more for brushing the lemons**
- 1 tablespoon capers, finely chopped**
- 1 tablespoon finely chopped fresh chives**
- ¼ teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**

For the halibut:

- 1 teaspoon granulated onion**
 - 1 teaspoon dried dill**
 - ½ teaspoon kosher salt**
 - ¼ teaspoon freshly ground black pepper**
 - 4 halibut fillets, 6 to 8 ounces each and about 1 inch thick**
- Extra-virgin olive oil**

brush or spray the lemons on all sides with olive oil. Grill the lemons over Direct Medium until nicely browned, 7 to 8 minutes, turning once halfway through grilling time. Remove the lemons from the grill and allow to cool. Squeeze the lemons into a small bowl covered with a sieve. Discard the shells and seeds. You should have about 1 tablespoon of lemon juice. Add the capers, then whisk in 3 tablespoons of olive oil to form an emulsion. Whisk in the rest of the dressing ingredients, and taste for good seasoning.

To prepare the halibut: In a small bowl mix the granulated onion, dill, salt, and pepper. Generously brush or spray the halibut on both sides with olive oil. Season both sides with the onion and dill mixture. Grill the halibut over Direct Medium heat just until it begins to flake, 8 to 10 minutes, carefully turning once halfway through grilling time. Remove from the grill. Whisk the dressing one last time. Pour the dressing over the fish and serve warm.

Makes 4 servings.

To make the dressing: Cut a small slice off both ends of each lemon. Cut each lemon in half lengthwise. Lightly



Betty's Pork Tenderloin with East-West Sauce

cooking method: *Direct/Medium*

Good barbecue sauce has always meant a little of this, a little of that, and maybe a pinch of the unexpected. Here some of the fundamental flavors of Asia and America combine for a sweet, salty, and somewhat spicy glaze. Brush it on pork, beef, or chicken.

For the sauce:

- 1** *tablespoon Asian sesame oil*
- ½** *cup finely chopped yellow onion*
- ½** *cup Coca-Cola[®]*
- ½** *cup ketchup*
- 2** *tablespoons soy sauce*
- 2** *tablespoons fresh lemon juice*
- 1** *teaspoon granulated garlic*
- 1** *teaspoon dried oregano*
- ½** *teaspoon dried mustard*
- ½** *teaspoon Tabasco[®] sauce*

- 2** *pork tenderloins, about
1 pound each*

- 2** *tablespoons Asian sesame oil*
Kosher salt
Freshly ground black pepper

To make the sauce: In a medium saucepan over medium-high heat, warm the oil and add the chopped onion. Cook until the onions begin to brown, 4 to 5 minutes, stirring occasionally. Add the remaining sauce ingredients and simmer for 5 to 10 minutes. Remove from the heat and set aside.

Trim any excess fat and silver skin from the tenderloins and coat them evenly with sesame oil. Allow to stand at room temperature for 20 to 30 minutes before grilling. Season generously with salt and pepper. Grill the tenderloins over Direct Medium heat until well marked on two sides, 4 to 5 minutes, turning once. Using a brush, cover the tenderloins with a thin coating of the sauce and continue to grill over Direct Medium heat until the centers are barely pink and the internal temperature reaches 155°F, about 20 minutes, turning and basting with the remaining sauce every 5 minutes. Allow the meat to rest for 3 to 5 minutes before slicing on the bias. Serve warm.

Makes 4 to 6 servings.



Apples Grilled in Parchment Paper

cooking method: *Direct/Medium*

Most people don't associate grilling and dessert. But just about anything you can bake in your oven, you can do in your grill. Grilled fruits are a particularly delicious way to end a meal. The heat caramelizes the natural sugars in the fruit, enhancing their flavor and sweetness. Here we have taken a spin on grilled fruit by baking the apples in parchment paper.



- 2** *Granny Smith apples*
- ½** *cup dried cranberries*
- ¼** *cup pure maple syrup*
- 2** *teaspoons light brown sugar*
- ½** *teaspoon ground cinnamon*

- 2** *tablespoons unsalted butter, divided*

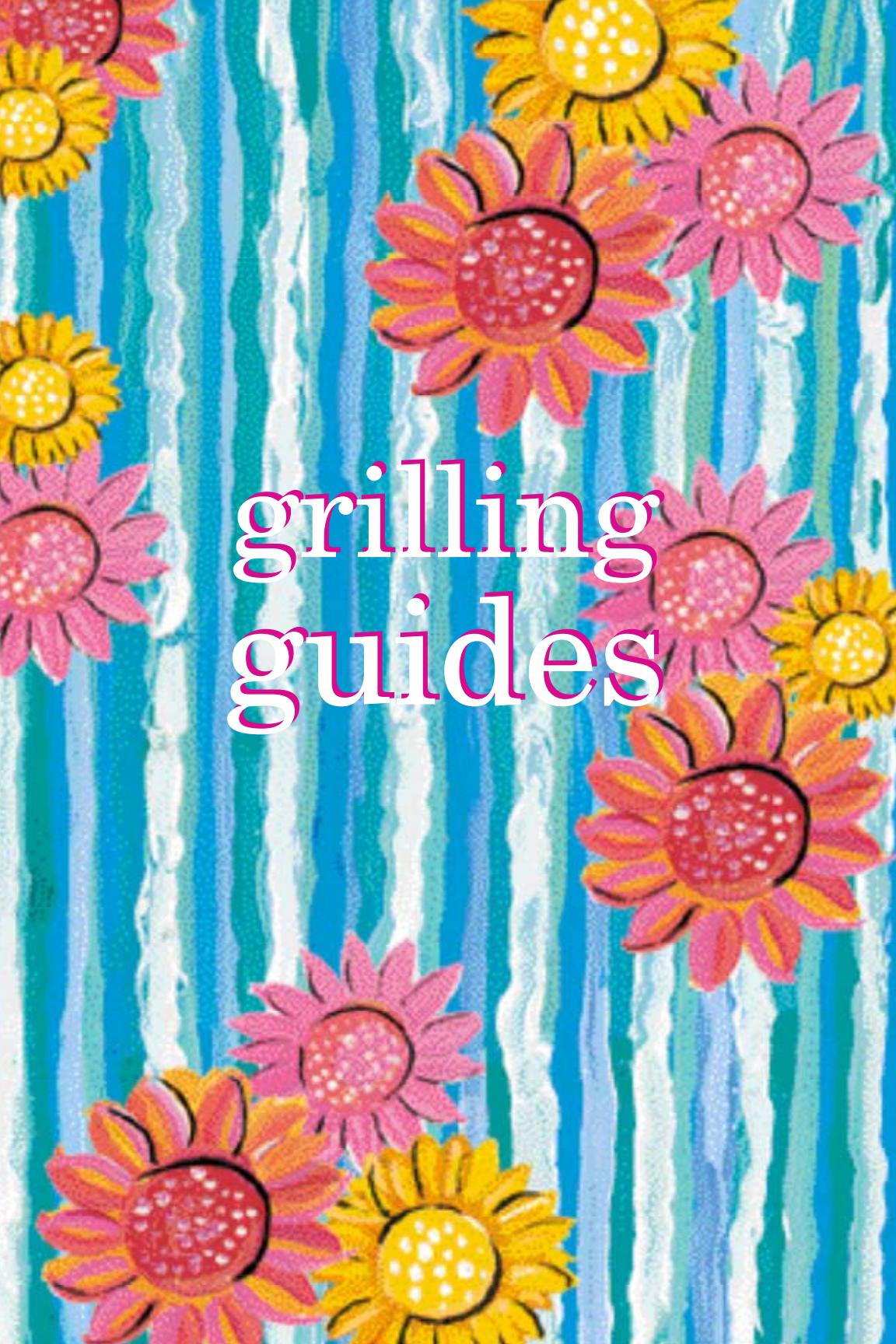
Quarter the apples through the core. Remove and discard the core, then cut each quarter into thin slices. Place the slices in a medium bowl. Add the cranberries, maple syrup, sugar, and cinnamon. Stir to combine.

To make the packets: Cut four pieces of baking parchment paper, about 12 by 15 inches each. Spoon one-quarter of the apple mixture into the center of each piece of paper and dot with one-quarter of the butter. Bring the two long ends of each paper together and fold them over several times to seal the top of the packet. Twist the other two ends of the papers in opposite directions to close the packets.

Grill the packets over Direct Medium heat for about 10 minutes. Serve in packets or pour the apple mixture from each packet into a separate bowl. Either way, serve warm with ice cream, if desired.

Makes 4 servings.





grilling
guides

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 desired doneness, turning once halfway through grilling time. Grill roasts, 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 roasts, 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

Cut	Thickness and/or Weight	Approximate Grilling Time
Steak: New York, porterhouse, rib-eye, T-bone, or tenderloin	¾ inch thick	8 to 10 minutes Direct Medium
	1 inch thick	10 to 12 minutes Direct Medium
	1¼ inches thick grill 4 to 6 minutes Indirect Medium	14 to 16 minutes; sear 10 minutes Direct High,
	1½ inches thick grill 6 to 8 minutes Indirect Medium	16 to 18 minutes; sear 10 minutes Direct High,
	2 inches thick grill 10 to 14 minutes Indirect Medium	20 to 24 minutes; sear 10 minutes Direct High,
Skirt steak	¾ to ½ inch thick	5 to 7 minutes Direct High
Flank steak	1½ to 2 pounds, ¾ inch thick	12 to 15 minutes Direct Medium
Kabob	1 to 1½ inch cubes	10 to 12 minutes Direct Medium
Tenderloin, whole	3½ to 4 pounds	35 to 50 minutes (medium rare); sear 20 minutes Direct Medium, grill 15 to 30 minutes Indirect Medium
Ground beef patty	¾ inch thick	8 to 10 minutes Direct Medium
Rib-eye roast, boneless	5 to 6 pounds	1½ to 2 hours Indirect Medium
Tri-tip roast	2 to 2½ pounds	30 to 40 minutes; sear 10 minutes on Direct High, grill 20 to 30 minutes Indirect Medium
Rib roast	12 to 14 pounds	2½ to 2¾ hours Indirect Medium
Veal loin chop	1 inch thick	10 to 12 minutes Direct Medium



Lamb

Cut	Thickness and/or Weight	Approximate Grilling Time
Chop: loin, rib, shoulder, or sirloin	$\frac{3}{4}$ to $1\frac{1}{4}$ inches thick	8 to 12 minutes Direct Medium
Leg of lamb, semi-boneless, rolled	6 to 7 pounds	$2\frac{1}{2}$ hours Indirect Medium
Rib crown roast	3 to 4 pounds	1 to $1\frac{1}{4}$ hours Indirect Medium
Ground lamb patty	$\frac{3}{4}$ inch thick	10 minutes Direct Medium
Rack of lamb	1 to $1\frac{1}{2}$ pounds	25 to 35 minutes Direct Medium

Game

Type	Thickness and/or Weight	Approximate Grilling Time
Ground buffalo patty	$\frac{3}{4}$ inch thick	7 to 9 minutes (medium) Direct Medium
Buffalo strip steak	1 inch thick	6 to 7 minutes (medium rare) Direct High
Quail, whole	5 ounces	15 to 20 minutes Indirect Medium
Squab, whole or butterflyed	1 pound	35 to 45 minutes Indirect Medium
Duck, whole	4 to 6 pounds	$1\frac{1}{2}$ to 2 hours Indirect Medium
Duck breast, boneless	7 to 8 ounces	10 to 15 minutes Direct Low
Goose, whole	10 to 12 pounds	3 hours Indirect Medium
Rack of venison	$2\frac{1}{2}$ to 3 pounds	45 minutes (medium rare) Indirect Medium

Pork

Cut	Thickness and/or Weight	Approximate Grilling Time
Chop: rib, loin, or shoulder	$\frac{3}{4}$ to 1 inch thick	10 to 15 minutes Direct Medium
	$1\frac{1}{4}$ to $1\frac{1}{2}$ inches thick	14 to 18 minutes; sear 8 minutes Direct High, grill 6 to 10 minutes Indirect Medium
Loin chop, boneless	$\frac{3}{4}$ to 1 inch thick	10 to 12 minutes Direct Medium
Loin roast: blade, sirloin, or center rib	3 to 5 pounds	$1\frac{1}{4}$ to $1\frac{1}{2}$ hours Indirect Medium
Rib crown roast	4 to 6 pounds	$1\frac{1}{2}$ to 2 hours Indirect Medium
Ribs: country-style, baby back, or spareribs	3 to 4 pounds	$1\frac{1}{2}$ to 2 hours Indirect Medium
Tenderloin, whole	$\frac{3}{4}$ to 1 pound	25 to 30 minutes Indirect Medium
Bratwurst		25 to 30 minutes Indirect Medium





Poultry

Cut	Weight	Approximate Grilling Time
Chicken breast, boneless, skinless	6 ounces	8 to 12 minutes Direct Medium
Chicken thigh, boneless, skinless	4 ounces	8 to 10 minutes Direct Medium
Chicken, half	1¼ to 1½ pounds	1 to 1¼ hours Indirect 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	3½ to 5 pounds	1 to 1½ hours Indirect Medium
Cornish game hen	1½ to 2 pounds	30 to 45 minutes Indirect Medium
Turkey, whole, unstuffed	10 to 11 pounds 12 to 14 pounds 15 to 17 pounds 18 to 22 pounds 23 to 24 pounds	1¼ to 2½ hours Indirect Medium 2¼ to 3 hours Indirect Medium 2¾ to 3¾ hours Indirect Medium 3½ to 4 hours Indirect Medium 4 to 4½ hours Indirect Medium
Turkey drumstick	½ to 1½ pounds	¾ to 1¼ hours Indirect Medium
Turkey breast, bone-in	4 to 5 pounds	1 to 1½ hours Indirect Medium



Fish & Seafood

Type	Thickness and/or Weight	Approximate Grilling Time*
Fish, fillet or steak	¼ to ½ inch thick	3 to 5 minutes Direct High
	½ to 1 inch thick	5 to 10 minutes Direct High
	1 to 1½ inches thick	10 to 12 minutes Direct High
Fish, whole	1 pound	15 to 20 minutes Indirect Medium
	2 to 2½ pounds	20 to 30 minutes Indirect Medium
	3 pounds	30 to 45 minutes Indirect Medium
Shrimp		2 to 4 minutes Direct High
Scallop		3 to 6 minutes Direct High
Mussel		5 to 6 minutes Direct High (discard any that do not open)
Clam		8 to 10 minutes Direct High (discard any that do not open)
Oyster		3 to 5 minutes Direct High

*Note: General rule for grilling fish: 4 to 5 minutes per ¼ inch thickness; 8 to 10 minutes per 1 inch thickness.

Fruit

Type	Approximate Grilling Time**
Apple, whole	35 to 40 minutes Indirect Medium
Apple, ½ inch thick rounds	4 to 6 minutes Direct Medium
Apricot, halved, pit removed	6 to 8 minutes Direct Medium
Banana, halved lengthwise	6 to 8 minutes Direct Medium
Nectarine, halved lengthwise, pit removed	8 to 10 minutes Direct Medium
Peach, halved lengthwise, pit removed	8 to 10 minutes Direct Medium
Pear, halved lengthwise	10 to 12 minutes Direct Medium
Pineapple, peeled and cored, ½ inch rings or 1 inch wedges	5 to 10 minutes Direct Medium
Strawberry	4 to 5 minutes Direct Medium

**Note: Grilling times for fruit will depend on ripeness.



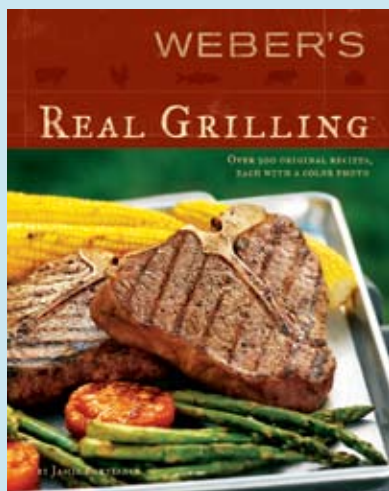
Vegetables

Cut	Weight	Approximate Grilling Time
Artichoke, whole		Steam 20 to 25 minutes; cut in half and grill 8 to 10 minutes Direct Medium
Asparagus		6 to 8 minutes Direct Medium
Beet		1 to 1½ hours Indirect Medium
Bell pepper, whole		10 to 15 minutes Direct Medium
Bell pepper, halved or quartered		6 to 8 minutes Direct Medium
Cabbage, whole		2 to 2½ hours Indirect Medium
Chile		6 to 8 minutes Direct Medium
Corn, husked		10 to 15 minutes Direct Medium
Corn, in husk		25 to 30 minutes Direct Medium
Eggplant, ½ inch slices		8 to 10 minutes Direct Medium
Eggplant, halved		12 to 15 minutes Direct Medium
Fennel, ¼ inch slices		10 to 12 minutes Direct Medium
Garlic, whole		45 to 60 minutes Indirect Medium
Green bean, whole		8 to 10 minutes Direct Medium
Green onion, whole		3 to 4 minutes Direct Medium
Leek		14 to 16 minutes Direct Medium
Mushroom: shiitake or button		8 to 10 minutes Direct Medium
Mushroom: portabello		10 to 15 minutes Direct Medium
Onion, whole (leave paper leaves on—do not peel)		45 to 50 minutes Indirect Medium
Onion, halved		35 to 40 minutes Indirect Medium
Onion, ½ inch slices		8 to 12 minutes Direct Medium
Potato, whole		45 to 60 minutes Indirect Medium
Potato, ½ inch slices		14 to 16 minutes Direct Medium
Potato: new, halved		15 to 20 minutes Direct Medium
Pumpkin, halved	3 pounds	1½ to 2 hours Indirect Medium
Squash: acorn, halved	1 pound	1 to 1¼ hours Indirect Medium
Squash: buttercup or butternut, halved	2 pounds	50 to 55 minutes Indirect Medium
Squash: patty pan		10 to 12 minutes Direct Medium
Squash: spaghetti	3 pounds	1¼ to 1½ hours Indirect Medium
Squash: yellow, ½ inch slices		6 to 8 minutes Direct Medium
Squash: yellow, halved		6 to 10 minutes Direct Medium
Sweet potato, whole		50 to 60 minutes Indirect Medium
Sweet potato, ¼ inch slices		8 to 10 minutes Direct Medium
Tomatillo		6 to 8 minutes Direct Medium
Tomato: cherry, whole		2 to 4 minutes Direct Medium
Tomato: garden, ½ inch slices		2 to 4 minutes Direct Medium
Tomato: garden, halved		6 to 8 minutes Direct Medium
Tomato: plum, halved		6 to 8 minutes Direct Medium
Tomato: plum, whole		8 to 10 minutes Direct Medium
Zucchini, ½ inch slices		6 to 8 minutes Direct Medium
Zucchini, halved		6 to 10 minutes Direct Medium



Girls, let's get real!
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