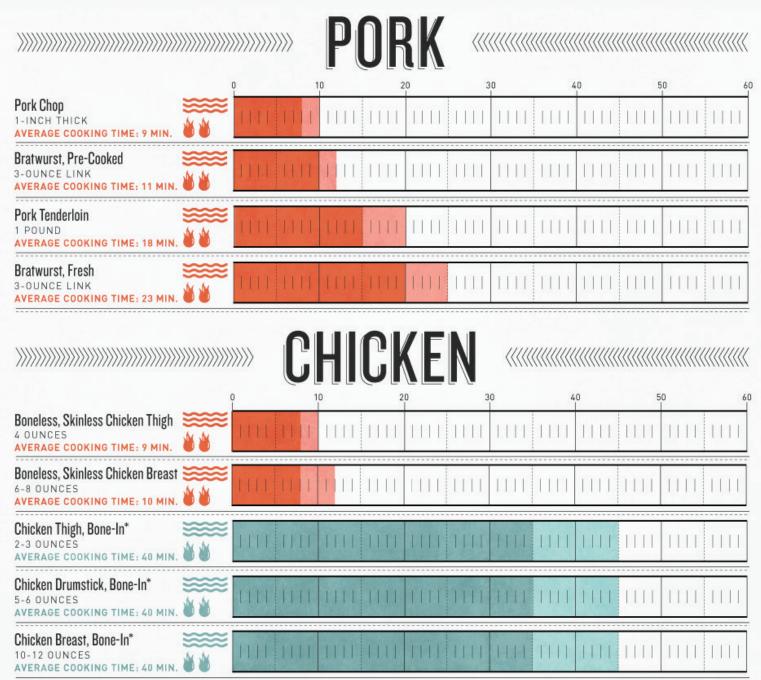


PROPERLY COOK MEATS AND VEGGIES EVERY TIME

Take the guesswork out of your next barbecue, using only a watch and a meat thermometer. Whether you're grilling up burgers, dogs, chicken, chops, or veggies, grill the right way every time with these approximate cook times and safe internal temperatures.

INDIRECT DIRECT HEAT	LOW HEAT 250-350°F	44	KEY MEDIUM HI 350-450°F			HIGH HEAT 450-550°F		TOTAL COOK TIN
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Skirt Steak, Medium 1/2-INCH THICK AVERAGE COOKING TIME: 5 MIN.		10		0	30		40	50 60
Hot Dog 4 OUNCES AVERAGE COOKING TIME: 6 MIN.	1111			1111				
Filet Mignon, Medium 1-INCH THICK AVERAGE COOKING TIME: 7 MIN.			1111					
New York Strip Steak, Medium 1-INCH THICK AVERAGE COOKING TIME: 7 MIN.								
Porterhouse Steak, Medium 1-INCH THICK AVERAGE COOKING TIME: 7 MIN.								
Ribeye Steak, Medium 1-INCH THICK AVERAGE COOKING TIME: 7 MIN.								
Burger \$\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\								
Flat Iron Steak, Medium 1-INCH THICK AVERAGE COOKING TIME: 9 MIN.	1111 11							
Hanger Steak, Medium 1-INCH THICK AVERAGE COOKING TIME: 9 MIN.			1111	1111				



^{*}BONE-IN CHICKEN SHOULD BE INITIALLY COOKED ON DIRECT HEAT BEFORE BEING TRANSFERRED TO INDIRECT. BREAST: 3-5 MINUTES DIRECT, 20-30 MINUTES INDIRECT; DRUMSTICK AND THIGH: 6-10 MINUTES DIRECT, 30 MINUTES INDIRECT.

SEAFOOD 40 50 Oyster 3-4 OUNCES AVERAGE COOKING TIME: 3 MIN. Shrimp LARGE AVERAGE COOKING TIME: 5 MIN. Scallop 1 1/2 OUNCES AVERAGE COOKING TIME: 5 MIN. Clam** 2-3 OUNCES AVERAGE COOKING TIME: 7 MIN. Fish, Filet or Steak 1-INCH THICK AVERAGE COOKING TIME: 8 MIN. Lobster Tail 6 OUNCES AVERAGE COOKING TIME: 9 MIN. Fish, Whole 1 POUND AVERAGE COOKING TIME: 18 MIN.

^{**}DISCARD ANY CLAMS THAT DO NOT OPEN DURING THE COOKING PROCESS.

VEGETABLES 40 Scallion 1111 1111 WHOLE AVERAGE COOKING TIME: 4 MIN. Squash/Zucchini 1/2-INCH SLICES AVERAGE COOKING TIME: 4 MIN. Asparagus 1/2-INCH THICK AVERAGE COOKING TIME: 7 MIN. Tomato HALF AVERAGE COOKING TIME: 7 MIN. Eggplant 1/2-INCH SLICES AVERAGE COOKING TIME: 9 MIN. Shitake or Button Mushroom WHOLE AVERAGE COOKING TIME: 9 MIN. Onion 1/2-INCH SLICES AVERAGE COOKING TIME: 10 MIN. Bell Pepper WHOLE AVERAGE COOKING TIME: 13 MIN. Portabello Mushroom WHOLE AVERAGE COOKING TIME: 13 MIN. Corn. Husked 1 EAR AVERAGE COOKING TIME: 13 MIN. Corn. In Husk 1 EAR AVERAGE COOKING TIME: 28 MIN. SAFETY FIRST! Cook times presented are general guidelines that can vary depending on desired doneness, thickness, and amount of each item being cooked, or other factors. For safety reasons, always use a cooking thermometer to gauge the internal temperature of meat products. USDA SAFE MINIMAL INTERNAL TEMPS 160°F 165°F



