

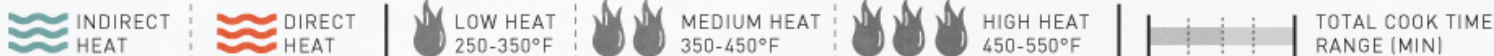
GRILL MASTER



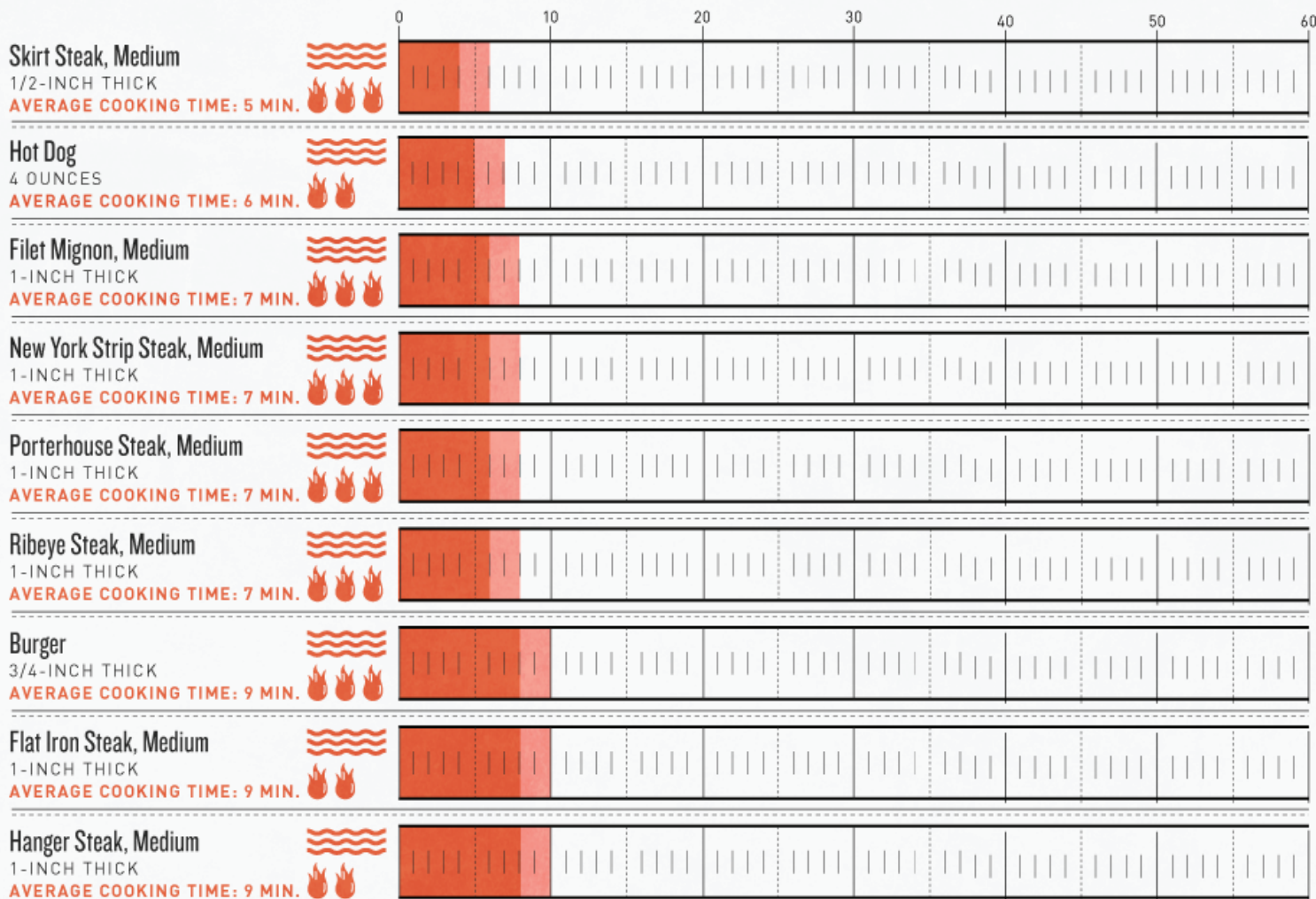
PROPERLY COOK MEATS AND VEGGIES EVERY TIME

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.

KEY

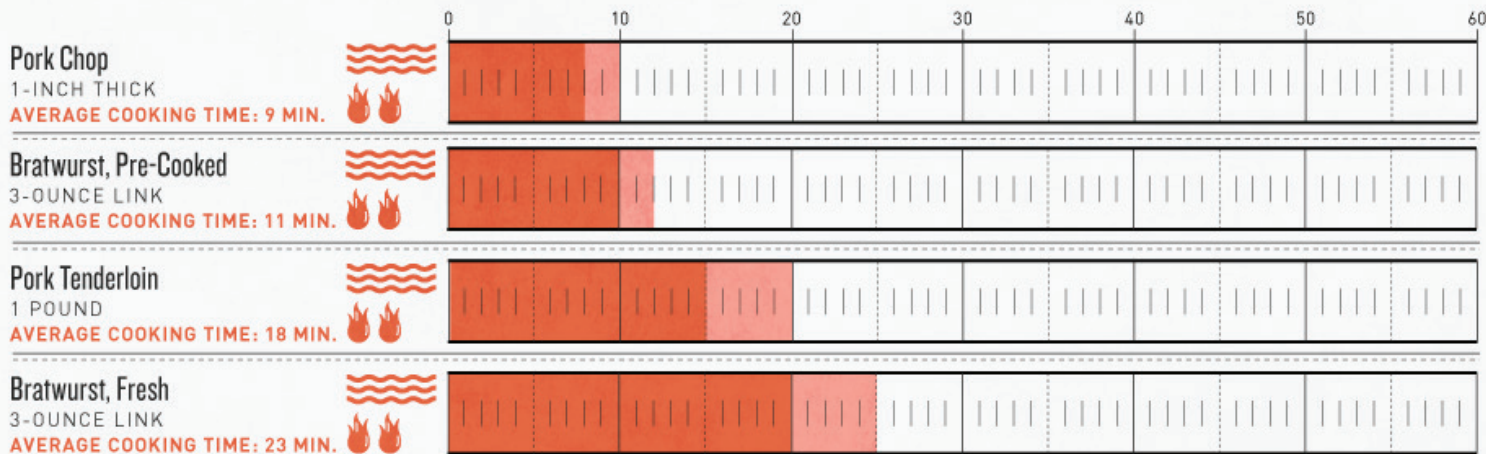


BEEF

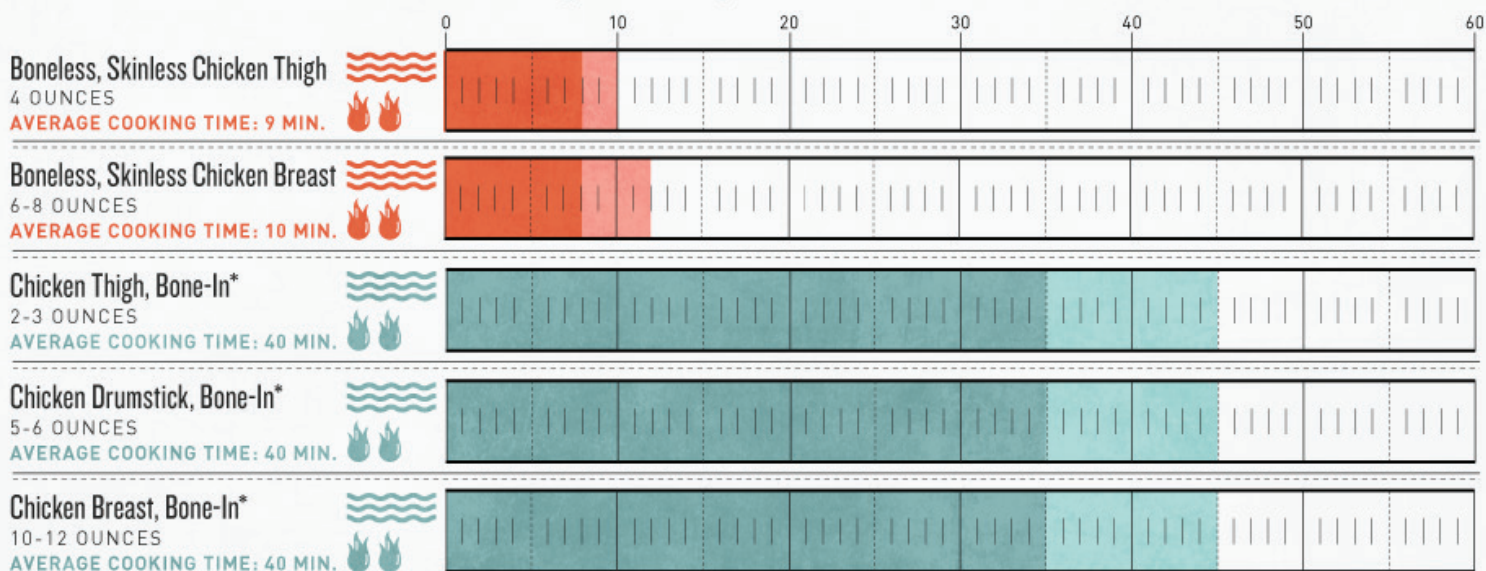


*WHERE SPECIFIED, BEEF COOK TIMES REFLECT AVERAGE TOTAL COOK TIME FOR MEDIUM DONENESS.

PORK

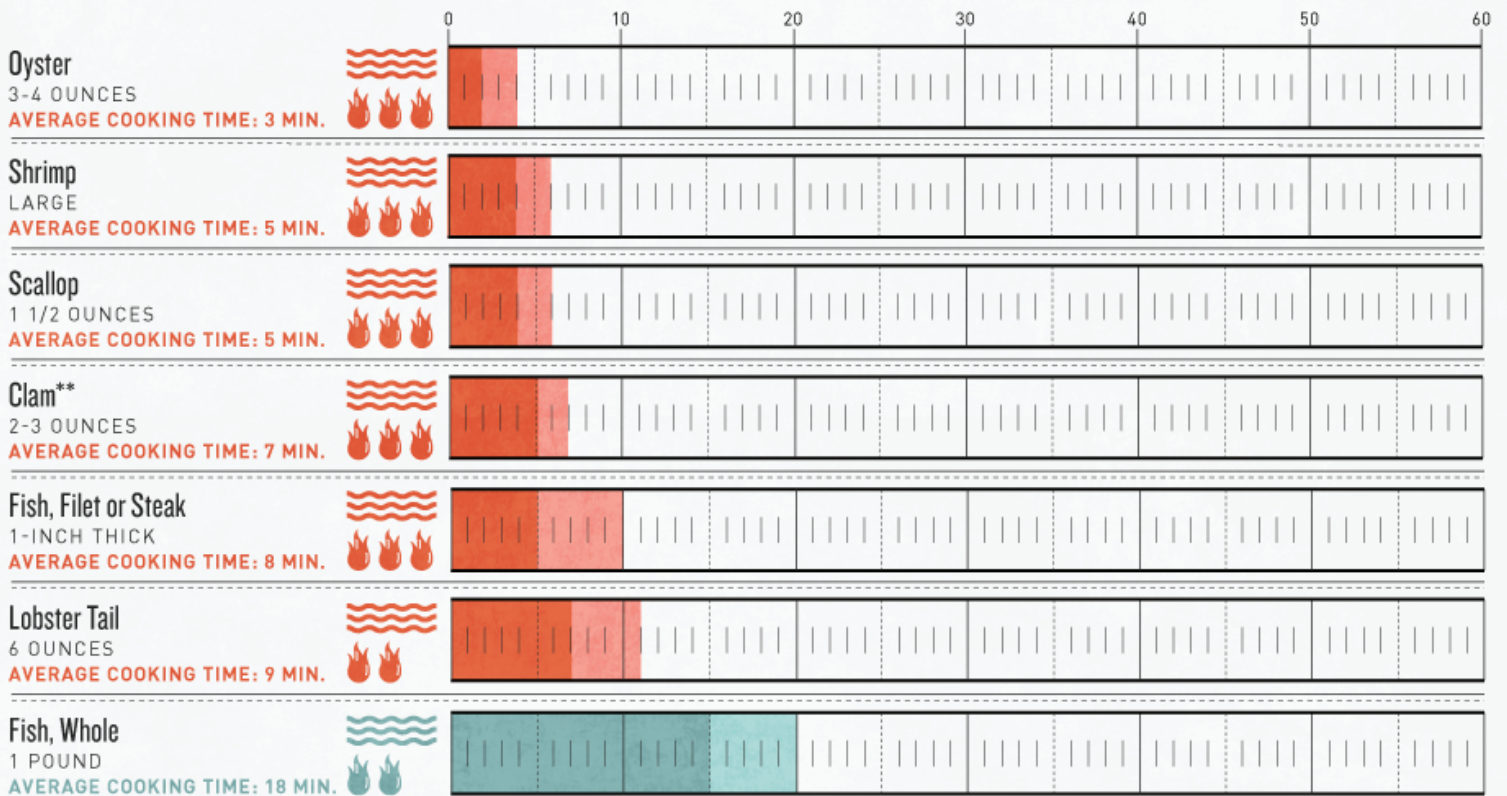


CHICKEN



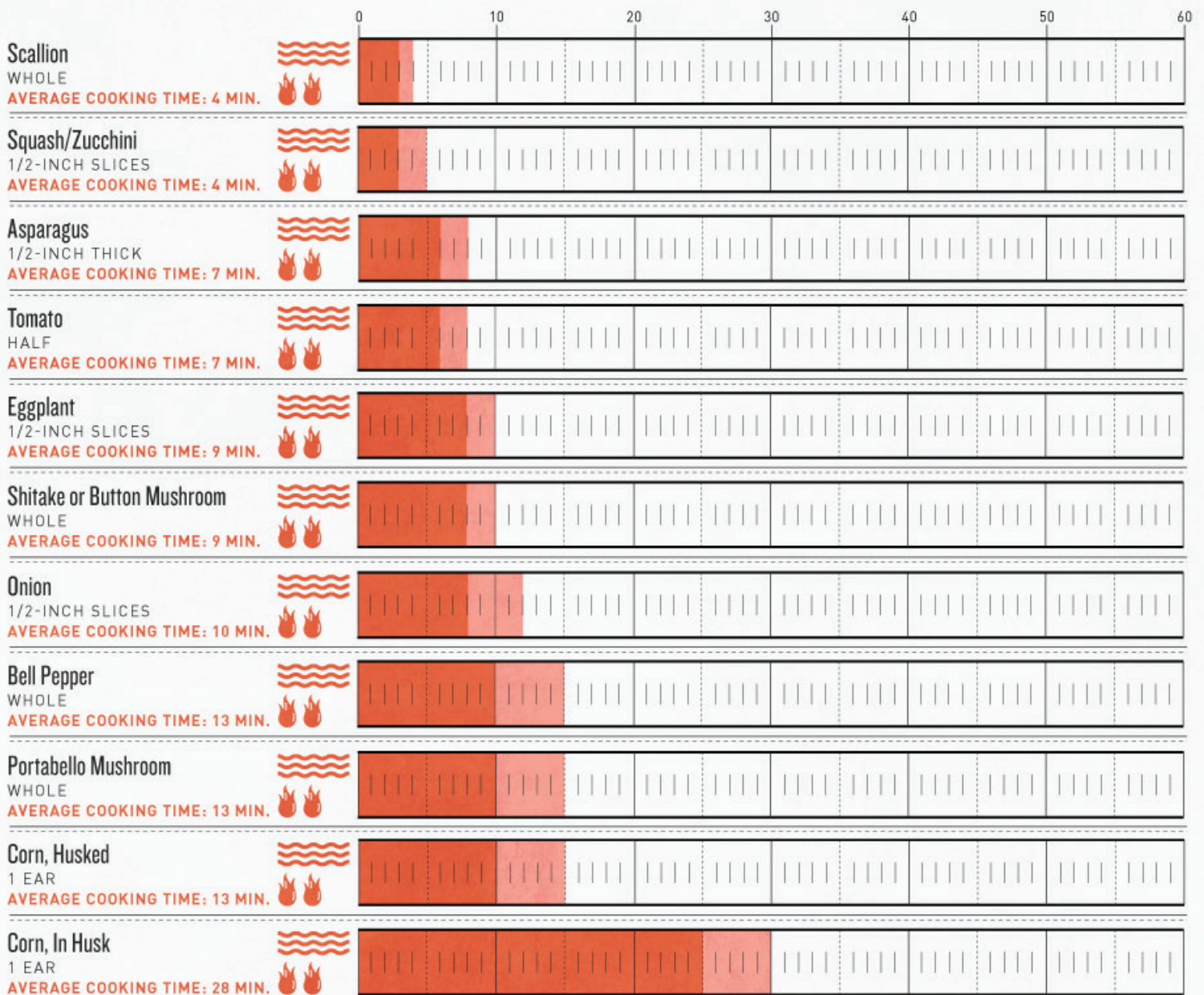
*BONE-IN CHICKEN SHOULD BE INITIALLY COOKED ON DIRECT HEAT BEFORE BEING TRANSFERRED TO INDIRECT. BREAST: 3-5 MINUTES DIRECT, 20-30 MINUTES INDIRECT; DRUMSTICK AND THIGH: 6-10 MINUTES DIRECT, 30 MINUTES INDIRECT.

SEAFOOD



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

VEGETABLES



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

Fish and Shellfish:
145°F

Beef or Pork Steaks
or Chops: 145°F

Ground Beef or Pork:
160°F

Chicken:
165°F

SOURCES: FOOD.COM, WEBER.COM, USDA.GOV

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