



GRILLING GUIDE

WEBER® Q® ELECTRIC GRILL GUIDE

The following cuts, thicknesses, weights, and grilling times are meant to be guidelines. Factors such as altitude, wind, and outside temperature can affect cooking times. 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 food 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 registers the desired internal temperature). Cooking times for beef and lamb use the USDA's definition of medium doneness unless otherwise noted. Before carving, let roasts, larger cuts of meat, and thick chops and steaks rest for 5 to 10 minutes after cooking. The internal temperature of the meat will rise by 5 to 10 degrees during this time.

		Thickness / Weight	Approximate Total Grilling Time
RED MEAT	Steak: New York strip, porterhouse, rib-eye, T-bone, and filet mignon (tenderloin)	¾ inch thick	10 to 14 minutes high heat
		1 inch thick	14 to 16 minutes high heat
		2 inches thick	18 to 20 minutes high heat
	Kebab	1½ to 2 pounds, ¾ inch thick	12 to 15 minutes medium heat
	Ground Beef Patty	¾ inch thick	12 to 16 minutes high heat
PORK	Bratwurst: fresh	3 ounce link	28 to 32 minutes medium heat
	Chop: boneless or bone in	¾ inch thick	20 to 30 minutes medium heat
	Loin: boneless	¾ to 1 in thick	16 to 18 minutes medium heat
POULTRY	Chicken Breast: boneless, skinless	6 to 8 ounces	12 to 14 minutes medium heat
	Chicken Pieces: bone in, assorted	3 to 6 ounces	40 minutes medium heat
	Kebab	1 to 1½ in cubes	14 to 16 minutes high heat
SEAFOOD	Fish, Fillet or Steak: halibut, red snapper, salmon, sea bass, swordfish, and tuna	½ to 1 inch thick	8 to 10 minutes high heat
		1 to 1¼ inch thick	10 to 12 minutes high heat
	Whole Fish	1 pound	15 to 20 minutes medium heat
	Shrimp	1½ ounces	2 to 5 minutes high heat
VEGETABLES	Asparagus	½-inch diameter	8 to 10 minutes high heat
	Corn	in husk	25 to 30 minutes high heat
		husked	12 to 14 minutes high heat
	Mushroom	portabella	12 to 15 minutes high heat
	Peppers	quartered	8 to 10 minutes high heat
	Onion	½ inch slices	10 to 12 minutes high heat
	Potato	¼ inch slices	10 to 12 minutes high heat
	Zucchini	½ inch slices	8 to 10 minutes high heat



WEBER® Q® GAS GRILL GUIDE

The following cuts, thicknesses, weights, and grilling times are meant to be guidelines. Factors such as altitude, wind, and outside temperature can affect cooking times. 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 food 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 registers the desired internal temperature). Cooking times for beef and lamb use the USDA's definition of medium doneness unless otherwise noted. Before carving, let roasts, larger cuts of meat, and thick chops and steaks rest for 5 to 10 minutes after cooking. The internal temperature of the meat will rise by 5 to 10 degrees during this time.

	Thickness / Weight	Approximate Total Grilling Time	
RED MEAT	Steak: New York strip, porterhouse, rib-eye, T-bone, and filet mignon (tenderloin)	¾ inch thick	6 to 8 minutes: high heat
		1 inch thick	8 to 10 minutes: high heat
		2 inches thick	14 to 16 minutes: sear 10 minutes high heat, grill 4 to 6 minutes low heat
	Flank Steak	1 ½ to 2 pounds, ¾ inch thick	12 to 15 minutes medium heat
	Ground Beef Patty	¾ inch thick	8 to 10 minutes medium heat
PORK	Bratwurst: fresh	3 ounce link	20 to 25 minutes direct low heat
	Chop: boneless or bone in	¾ inch thick	10 to 15 minutes: sear 6 minutes high heat, grill 4 to 8 minutes low heat
		1 ¼ to 1 ½ inches thick	14 to 18 minutes: sear 8 minutes high heat, grill 6 to 10 minutes low heat
	Ribs*: baby back, spareribs	3 to 4 pounds	1 ¼ to 1 ½ hours low heat (on rib rack)
	Ribs: baby back, spareribs (Weber® Q® 100 and 120)	3 to 4 pounds	1 to 1 ¼ hours low heat, 30 minutes bone side down, then turn every 10 to 15 minutes
Tenderloin	1 pound	25 to 30 minutes: sear 10 minutes high heat (turn 3 times), grill 15 to 20 minutes low heat	
POULTRY	Chicken Breast: boneless, skinless	6 to 8 ounces	8 to 12 minutes medium heat
	Chicken Pieces: bone in, assorted	3 to 6 ounces	40 to 50 minutes: low heat
	Chicken*: whole	4 to 5 pounds	1 to 1 ½ hours low heat (on roasting rack)
	Cornish Game Hen	1 ½ to 2 pounds	30 to 35 minutes: low heat
	Turkey Breast: bone in	4 to 5 pounds	1 to 1 ½ hours low heat
SEAFOOD	Fish, Fillet or Steak: halibut, red snapper, salmon, sea bass, swordfish, and tuna	¼ to ½ inch thick	3 to 5 minutes high heat
		1 inch thick	5 to 10 minutes high heat
		1 ¼ inches thick	10 to 12 minutes high heat
	Shrimp	1 ½ ounces	2 to 5 minutes high heat
VEGETABLES	Asparagus	½-inch diameter	6 to 8 minutes medium heat
	Corn	in husk	25 to 30 minutes medium heat
		husked	10 to 12 minutes medium heat
	Mushroom	shiitake or button	8 to 10 minutes medium heat
		portabello	12 to 15 minutes medium heat
	Onion	½ inch slices	8 to 12 minutes medium heat
	Potato	whole	45 to 60 minutes low heat
		½ inch slices	14 to 16 minutes: medium heat

*Cuts that can only be grilled on the Weber® Q®, Weber® Q® 200 series and Weber® Q® 300 series gas grills.

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		Thickness / Weight	Approximate Total Grilling Time
RED MEAT	Steak: New York strip, porterhouse, rib-eye, T-bone, and filet mignon (tenderloin)	¾ inch thick	4 to 6 minutes direct high heat
		1 inch thick	6 to 8 minutes direct high heat
		2 inches thick	14 to 18 minutes sear 6 to 8 minutes direct high heat, and grill 8 to 10 minutes indirect high heat
	Flank Steak	1½ to 2 pounds, ¾ inch thick	8 to 10 minutes direct medium heat
	Ground Beef Patty	¾ inch thick	8 to 10 minutes direct medium heat
	Tenderloin	3 to 4 pounds	45 to 60 minutes 15 minutes direct medium heat, and grill 30 to 45 minutes indirect medium heat
PORK	Bratwurst: fresh	3 ounce link	20 to 25 minutes direct low heat
	Chop: boneless or bone in	¾ inch thick	6 to 8 minutes direct high heat
		1¼ to 1½ inches thick	10 to 12 minutes sear 6 minutes direct high heat, and grill 4 to 6 minutes indirect high heat
	Ribs: baby back, spareribs	3 to 4 pounds	1½ to 2 hours indirect medium heat
	Ribs: country-style, bone in	3 to 4 pounds	1½ to 2 hours indirect medium heat
	Tenderloin	1 pound	30 minutes sear 5 minutes direct high heat, and grill 25 minutes indirect medium heat
POULTRY	Chicken Breast: boneless, skinless	6 to 8 ounces	8 to 12 minutes direct medium heat
	Chicken Thigh: boneless, skinless	4 ounces	8 to 10 minutes direct medium heat
	Chicken Pieces: bone in, assorted	3 to 6 ounces	36 to 40 minutes 6 to 10 minutes direct low heat, 30 minutes indirect medium heat
	Chicken: whole	4 to 5 pounds	1 to 1¼ hours indirect medium heat
	Cornish Game Hen	1½ to 2 pounds	60 to 70 minutes indirect medium heat
	Turkey: whole, unstuffed	10 to 12 pounds	2 to 2½ hours indirect medium heat
SEAFOOD	Fish, Fillet or Steak: halibut, red snapper, salmon, sea bass, swordfish, and tuna	¼ to ½ inch thick	3 to 5 minutes direct medium heat
		1 to 1¼ inches thick	10 to 12 minutes direct medium heat
	Fish: whole	1 pound	15 to 20 minutes indirect medium heat
		3 pounds	30 to 45 minutes indirect medium heat
	Shrimp	1½ ounces	2 to 4 minutes direct high heat
VEGETABLES	Asparagus	½-inch diameter	6 to 8 minutes direct medium heat
	Corn	in husk	25 to 30 minutes direct medium heat
		husked	10 to 15 minutes direct medium heat
	Mushroom	shiitake or button	8 to 10 minutes direct medium heat
		portabello	10 to 15 minutes direct medium heat
	Onion	halved	35 to 40 minutes indirect medium heat
		½ inch slices	8 to 12 minutes direct medium heat
	Potato	whole	45 to 60 minutes indirect medium heat
½ inch slices		9 to 11 minutes parboil 3 minutes, and grill 6 to 8 minutes direct medium heat	

The following cuts, thicknesses, weights, and grilling times are meant to be guidelines. Factors such as altitude, wind, and outside temperature can affect cooking times. 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 food 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 registers the desired internal temperature). Cooking times for beef and lamb use the USDA's definition of medium doneness unless otherwise noted. Before carving, let roasts, larger cuts of meat, and thick chops and steaks rest for 5 to 10 minutes after cooking. The internal temperature of the meat will rise by 5 to 10 degrees during this time.

		Thickness / Weight	Approximate Total Grilling Time
RED MEAT	Steak: New York strip, porterhouse, rib-eye, T-bone, and filet mignon (tenderloin)	¾ inch thick	4 to 6 minutes direct high heat
		1 inch thick	6 to 8 minutes direct high heat
		2 inches thick	14 to 18 minutes sear 6 to 8 minutes direct high heat, and grill 8 to 10 minutes indirect high heat
	Flank Steak	1½ to 2 pounds, ¾ inch thick	8 to 10 minutes direct medium heat
	Ground Beef Patty	¾ inch thick	8 to 10 minutes direct medium heat
	Tenderloin	3 to 4 pounds	45 to 60 minutes 15 minutes direct medium heat, and grill 30 to 45 minutes indirect medium heat
PORK	Bratwurst: fresh	3 ounce link	20 to 25 minutes direct low heat
	Chop: boneless or bone in	¾ inch thick	6 to 8 minutes direct high heat
		1¼ to 1½ inches thick	10 to 12 minutes sear 6 minutes direct high heat, and grill 4 to 6 minutes indirect high heat
	Ribs: baby back, spareribs	3 to 4 pounds	1½ to 2 hours indirect medium heat
	Ribs: country-style, bone in	3 to 4 pounds	1½ to 2 hours indirect medium heat
	Tenderloin	1 pound	30 minutes sear 5 minutes direct high heat, and grill 25 minutes indirect medium heat
POULTRY	Chicken Breast: boneless, skinless	6 to 8 ounces	8 to 12 minutes direct medium heat
	Chicken Thigh: boneless, skinless	4 ounces	8 to 10 minutes direct medium heat
	Chicken Pieces: bone in, assorted	3 to 6 ounces	36 to 40 minutes 6 to 10 minutes direct low heat, 30 minutes indirect medium heat
	Chicken: whole	4 to 5 pounds	1 to 1¼ hours indirect medium heat
	Cornish Game Hen	1½ to 2 pounds	60 to 70 minutes indirect medium heat
	Turkey: whole, unstuffed	10 to 12 pounds	2 to 2½ hours indirect medium heat
SEAFOOD	Fish, Fillet or Steak: halibut, red snapper, salmon, sea bass, swordfish, and tuna	¼ to ½ inch thick	3 to 5 minutes direct medium heat
		1 to 1¼ inches thick	10 to 12 minutes direct medium heat
	Fish: whole	1 pound	15 to 20 minutes indirect medium heat
		3 pounds	30 to 45 minutes indirect medium heat
	Shrimp	1½ ounces	2 to 4 minutes direct high heat
VEGETABLES	Asparagus	½-inch diameter	6 to 8 minutes direct medium heat
	Corn	in husk	25 to 30 minutes direct medium heat
		husked	10 to 15 minutes direct medium heat
	Mushroom	shiitake or button	8 to 10 minutes direct medium heat
		portabello	10 to 15 minutes direct medium heat
	Onion	halved	35 to 40 minutes indirect medium heat
		½ inch slices	8 to 12 minutes direct medium heat
	Potato	whole	45 to 60 minutes indirect medium heat
		½ inch slices	9 to 11 minutes parboil 3 minutes, and grill 6 to 8 minutes direct medium heat

WEBER® SMOKER GUIDE

The cuts, thicknesses, weights, charcoal quantities and cooking 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. Cooking times for beef are for the United States Department of Agriculture's definition of medium doneness unless otherwise noted. Cooking times listed are for foods that have been completely thawed.

		Thickness / Weight	Smoking Time	Wood Chunks	Internal Temperature / Doneness
RED MEAT	Beef brisket	5 to 6 pounds	6 to 8 hours	3 to 5	190 °F (88 °C) well-done
	Lamb roast, venison	5 to 7 pounds	5 to 6 hours	3 to 5	160 °F (71 °C) medium
	Large cuts of game	7 to 9 pounds	6 to 8 hours	3 to 5	170 °F (76 °C) well-done
	Beef ribs	full grill	6 to 7 hours	2 to 4	160 °F (71 °C) well-done
POULTRY	Pork roast	4 to 8 pounds	5 to 6 hours	3 to 5	170 °F (76 °C) well-done
	Pork ribs	full grill	4 to 6 hours	2 to 4	Meat begins to pull from bone
	Ham: fresh whole	10 to 18 pounds	8 to 12 hours	2 to 4	170 °F (76 °C) well-done
	Pork shoulder	4 to 8 pounds	8 to 12 hours	3 to 5	190 °F (88 °C) well-done
SEAFOOD	Chicken: whole	5 pounds	2½ to 3½ hours	1 to 3	165 °F (74 °C) medium
	Turkey: whole	8 to 12 pounds	4 to 5 hours	2 to 4	165 °F (74 °C) medium
		12 to 18 pounds	8 to 10 hours	3 to 5	165 °F (74 °C) medium
	Duck: whole	3 to 4 pounds	2 to 2½ hours	3 to 4	180 °F (82 °C) medium
	Whole Fish: small	full grill	1 to 1½ hours	2 to 4	Flakes with fork
	Whole Fish: large	3 to 6 pounds	3 to 4 hours	2 to 4	Flakes with fork
	Lobster and Shrimp	full grill	1 hour	2 to 4	Firm and pink

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