

How To GRILL SAFELY

LEGEND

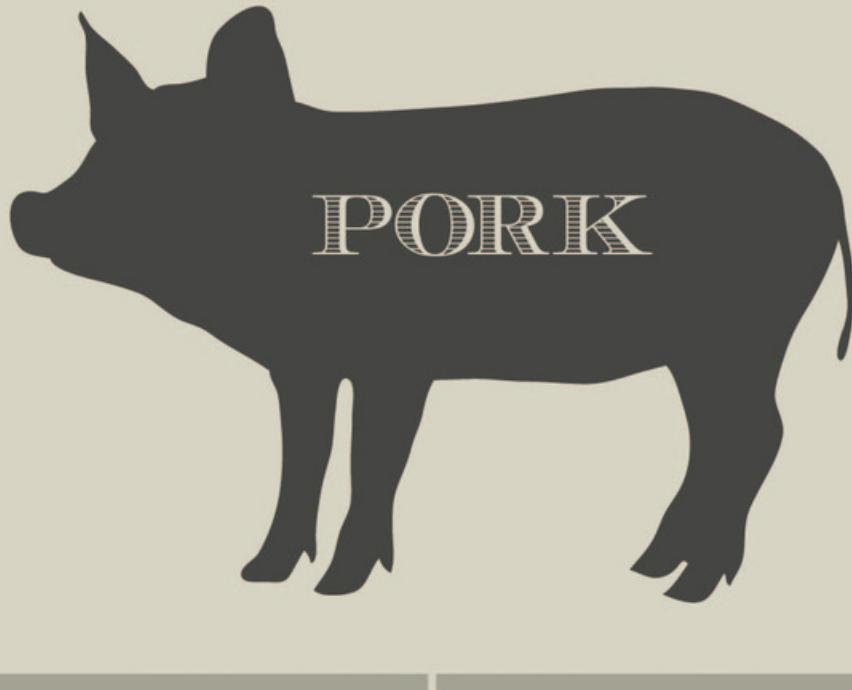
 HOW LONG YOU SHOULD COOK YOUR MEAT.	 INSIDE TEMPERATURE.	 DIRECT HEAT  INDIRECT HEAT
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STEAK	FILET MIGNON
 6-10 MINS	 7-9 MINS
 150°F	 6-10 MINS
	
BURGER	HOT DOG
 8-10 MINS	 6-10 MINS
 160°F	 6-10 MINS
	



BONELESS THIGHS	BONELESS BREAST
 6-10 MINS	 6-10 MINS
 150°F	 6-10 MINS
	
DRUMSTICK	CHICKEN THIGH
 8-10 MINS	 6-10 MINS
 160°F	 6-10 MINS
	



PORK CHOP	PORK TENDERLOIN
 6-10 MINS	 6-10 MINS
 150°F	 6-10 MINS
	
BRATWURST	RIBS
 8-10 MINS	 6-10 MINS
 160°F	 6-10 MINS
	



FISH	SHRIMP
 6-10 MINS	 6-10 MINS
 150°F	 6-10 MINS
	
OYSTER	LOBSTER
 8-10 MINS	 6-10 MINS
 160°F	 6-10 MINS
	