

Grill Chart

Beef Cut	Weight/Thickness	Charcoal Grilling	Gas Grilling
		Minutes	Minutes
Blade Steak	8 ounces	10 to 14 (Grill Covered)	12 to 16
Ribeye Steak	¾ inch	6 to 8	7 to 9
Ribeye Steak	1 inch	11 to 14	9 to 14
Porterhouse/T-Bone Steak	¾ inch	10 to 12	9 to 13
Porterhouse/T-Bone Steak	1 inch	9 to 12	10 to 15
Porterhouse/T-Bone Steak	1 ½ inch	12 to 14	14 to 17
Tenderloin Steak	1 inch	13 to 15	11 to 15
NY Strip	¾ inch	10 to 12	7 to 10
Top Sirloin	¾ inch	13 to 16	8 to 13
Skirt Steak (Marinated)	1 to 1 ½ pounds	10 to 13	8 to 12
Flank Steak	1 ½ to 2 pounds	17 to 21	16 to 21
Ground Beef Patties	6 ounce patties	13 to 15	7 to 8

These times will result in medium-rare (145 degrees F) to medium (160 degrees F).