

GRILLING | GAS OR RED HOT CHARCOAL

Preheat grill on high, 600 F. Lightly oil and season steaks.
Cook steaks covered. Rest 3-5 minutes before serving.

THICKNESS	RARE 120°–130°		MEDIUM RARE 130°–140°		MEDIUM 140°–150°		WELL DONE 160°–170°	
	FIRST SIDE	AFTER TURNING	FIRST SIDE	AFTER TURNING	FIRST SIDE	AFTER TURNING	FIRST SIDE	AFTER TURNING
	1/2"	2 min	2 min	3 min	2 min	4 min	2 min	5 min
3/4"	4 min	2 min	4 min	3 min	5 min	3 min	7 min	5 min
1"	5 min	3 min	5 min	4 min	6 min	4 min	8 min	6 min
1 1/4"	5 min	4 min	6 min	5 min	7 min	5 min	9 min	7 min
1 1/2"	6 min	4 min	7 min	5 min	7 min	6 min	10 min	8 min
1 3/4"	7 min	5 min	8 min	6 min	8 min	7 min	11 min	9 min
2"	8 min	6 min	9 min	8 min	10 min	8 min	13 min	11 min