

GRILLING TEMPERATURES

HEAT	TEMPERATURE	WHERE TO PLACE FOOD ON A CHARCOAL GRILL	HOW TO TELL WHEN A CHARCOAL GRILL IS READY*	BURNER SETTING FOR A GAS GRILL	HOW TO TELL WHEN A GAS GRILL IS READY	USE FOR
High	450° to 650°F	Over a hot single-zone fire or over the hot zone of a three-zone fire.	The coals will glow bright orange; and you can hold your hand about 4 inches above the grate for 2 to 3 seconds (count "1 Mississippi, 2 Mississippi").	Set burners on high.	450° to 650°F on the grill's thermometer; you can hold your hand about 4 inches above the grate for a count of 2 to 3 Mississippi.	Direct grilling small or thin cuts of meat, seafood, and vegetables. Searing larger pieces of meat.
Medium-High	400°F	Between the hot and medium zones of a three-zone fire or over a medium-hot single-zone fire.	Coals will glow orange while starting to ash over; count 4 to 5 Mississippi.	Set burners on medium-high.	400°F on the grill's thermometer; count 4 to 5 Mississippi.	Direct grilling thin pieces of meat, seafood, and vegetables. More gentle searing of larger cuts of meat.
Medium	325° to 350°F	Over the medium zone of a three-zone fire or over a medium single-zone fire.	Coals will be lightly ashed over, but still glowing orange; count 6 to 8 Mississippi.	Set burners on medium.	325° to 350°F on the grill's thermometer; count 6 to 8 Mississippi.	Direct grilling thicker pieces of meat, like half or spatchcocked chickens; most indirect grilling.
Medium-Low	300°F	Between the medium and cool zones of a three-zone fire or over a medium-low single-zone fire.	Coals will be ashed over and have a faint orange glow; count 9 to 10 Mississippi.	Set burners on medium-low.	300°F on the grill's thermometer; count 9 to 10 Mississippi.	Indirect grilling and smoking. Warming direct-grilled foods.
Low	225° to 250°F	Between the medium and cool zones of a three-zone fire, but mostly over cool zone, or over a low single-zone fire.	Coals will be thickly ashed over with a very faint orange glow; count 11 to 14 Mississippi.	Set burners on low.	225° to 250°F on the grill's thermometer; count 11 to 14 Mississippi.	Smoking and indirect grilling of large or delicate foods. Warming direct-grilled foods.

*NOTE: The color of the coals is approximate. You could conceivably indirect grill over orange glowing coals, adjusting the vents to lower the temperature.