

## Steaks

	Rare	Medium-rare	Medium
<b>1 inch</b>	4–5 minutes a side	5–6 minutes a side	6–7 minutes a side
<b>1½ inches</b>	5–6 minutes a side	6–8 minutes a side	7–9 minutes a side
<b>2 inches</b>	8–10 minutes a side	9–12 minutes a side	10–13 minutes a side

## Hamburgers

	Rare	Medium-rare	Medium
<b>1 inch</b>	3–4 minutes a side	4–5 minutes a side	5–6 minutes a side
<b>1½ inches</b>	4–5 minutes a side	5–7 minutes a side	6–8 minutes a side
<b>2 inches</b>	5–7 minutes a side	6–8 minutes a side	7–9 minutes a side

## Lamb Chops (Loin)

	Rare	Medium-rare	Medium
<b>1 inch</b>	3–4 minutes a side	4–6 minutes a side	6–8 minutes a side
<b>1½ inches</b>	3–5 minutes a side	5–7 minutes a side	7–9 minutes a side
<b>2 inches</b>	4–6 minutes a side	6–9 minutes a side	9–11 minutes a side

## Pork Chops (Loin) *Cook with the grill partially covered.*

<b>1 inch</b>	6–7 minutes a side
<b>1½ inches</b>	7–8 minutes a side
<b>2 inches</b>	8–9 minutes a side

## Chicken *Cook 5–6 inches from coals (medium-high setting).*

<b>Half</b>	20–25 minutes a side
<b>Breasts (bone in)</b>	15–18 minutes a side
<b>Boneless breasts</b>	6–8 minutes a side
<b>Dark meat</b>	20–25 minutes a side

## Fish *Use a hinged wire grill basket for best results.*

	Steaks	Fillet	Whole fish
<b>1 inch</b>	5–6 minutes a side	4–5 minutes a side	5–6 minutes a side
<b>1½ inches</b>	6–7 minutes a side	6–8 minutes a side	per inch at thickest point