

GRILL PERFECT STEAK!



RARE 120°F

VERY RED, COOL CENTER

FIRST SIDE

1/2" THICK

2 MIN

1" THICK

5 MIN

2" THICK

8 MIN

AFTER TURNING

2 MIN

3 MIN

6 MIN

MEDIUM RARE 130°F

RED, WARM CENTER

FIRST SIDE

3 MIN

5 MIN

9 MIN

AFTER TURNING

2 MIN

4 MIN

8 MIN

MEDIUM 140°F

PINK CENTER

FIRST SIDE

4 MIN

6 MIN

10 MIN

AFTER TURNING

2 MIN

4 MIN

8 MIN

MEDIUM WELL 150°F

SLIGHTLY PINK CENTER

FIRST SIDE

4 MIN

7 MIN

11 MIN

AFTER TURNING

3 MIN

4 MIN

9 MIN

WELL DONE 160°F

FIRE GRILLED THROUGHOUT

FIRST SIDE

5 MIN

8 MIN

13 MIN

AFTER TURNING

3 MIN

6 MIN

11 MIN

*hot and fast grilling at grill surface temps of 600F+