



## Approximate Chicken Grilling Times

Type of Chicken	Size	Time (total)
Whole broiler fryer+	1 1/2 - 2 lbs.	60 - 75 min.*
	3 - 4 lbs.	60 - 75 min.*
Whole roasting hen+	5 - 7 lbs.	18 - 25 min. per lbs.*
Whole capon+	4 - 8 lbs.	15 - 20 min. per lbs.*
Whole cornish hens+	18 - 24 oz.	45 - 55 min*
Breast halves, bone-in	6 - 8 oz.	10 - 15 min.
Breast halves, boneless	4 oz.	6 - 8 min.
Legs or thighs	4 - 8 oz.	10 - 15 min.
Drumsticks	4 oz.	8 - 12 min.
Wings or wingettes	2 - 3 oz.	8 - 12 min.
Ground turkey patties	3/4 in.	10 - 12 min.
Turkey tenderloin steaks	4 - 6 oz.	10 - 12 min.

+ Unstuffed. If stuffed, add 15 x 30 minutes additional time.

\* Use indirect method of grilling with drip pan.

**The USDA recommends cooking whole poultry to a safe minimum internal temperature of 165°F as measured using a food thermometer. Check the internal temperature in the innermost part of the thigh and wing and the thickest part of the breast. When cooking pieces, the breast, drumsticks, thighs, and wings should be cooked until they reach a safe minimum internal temperature of 165°F. For reasons of personal preference, consumers may choose to cook poultry to higher temperatures.**

Always use a meat thermometer to be sure meats are cooked to a safe internal temperature and doneness.

All cook times are based on beef removed directly from refrigerator. Because gas grills vary greatly, grilling times may need to be adjusted.

Source: United States Department of Agriculture

For more information: call: 1.888.674.6854 ; e-mail: [mph hotline.fsis@usda.gov](mailto:mph hotline.fsis@usda.gov) ; visit: [www.IsItDoneYet.gov](http://www.IsItDoneYet.gov)

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