



## Approximate Other Meat Grilling Times

Type of Meat	Size	Time	USDA Internal Temp (°F)
<b>LAMB</b>			
Chops, shoulder, loin, rib	1 in.	10 min.	145 - 160
Steaks, sirloin, leg	1 in.	10 min.	145 - 160
Kabobs	1 in. cubes	8 min.	145 - 160
Ground lamb patties	4 oz (1/2 in.)	6 min.	160
Butterflied legs	4 - 7 lbs.	40 - 50 min.	145 - 160
<b>OSTRICH or EMU</b>			
Fan filets, steaks, or kabobs	3/4 in.	6 min.	145
Ground ostrich/emu patties	1/2 in.	6 min.	160
<b>VEAL</b>			
Chops, steaks	1 in.	10 - 14 min.	145 - 160
Roast, boneless (indirect heat)	2 - 3 lbs.	18 - 20 min./lbs.	145 - 160
<b>VENISON</b>			
Roast, saddle, leg	6 - 7 lbs.	25 - 30 min./lbs.	
Steaks	3/4 in.	8 - 10 min.	145 (medium rare)
	3/4 in.	12 - 14 min.	160 (medium)
<b>DUCK or GOOSE*</b>			
Duckling, whole, not stuffed (indirect heat)	4 1/2 lbs.	2 1/2 hrs.	180 - 185
Duckling, quartered, not stuffed (indirect heat)	4 1/2 lbs. (total)	1 1/4 hrs.	180 - 185
Goose, whole, not stuffed (indirect heat)	8 - 12 lbs.	18 - 20 min./lbs.	180 - 185

\* For best flavor and quality 170°F to 180°F is recommended.

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: [mpholine.fsis@usda.gov](mailto:mpholine.fsis@usda.gov) ; visit: [www.IsItDoneYet.gov](http://www.IsItDoneYet.gov)

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