



Approximate Pork Grilling Times

Type of Pork	Size	Time
Chops, bone-in or boneless	3/4 in. thick	3 - 4 min. / side
	1 1/2 in. thick	7 - 8 min. / side
Tenderloin	1/2 - 1 1/2 lbs.	15 - 25 min.
Ribs (indirect heat)	2 - 4 lbs.	1 1/2 - 2 hrs.
Ground pork patties	1/2 in. thick	4 - 5 min. / side
Blade Steak	5 - 6 lbs.	2 1/2 - 3 hrs.
Ham (fully cooked)	5 - 6 lbs.	2 1/2 - 3 hrs.
Kabobs	1 in. cubes	10 - 15 min.

USDA recommends internal temp of 160°F

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

For safety, the USDA recommends cooking ground pork patties and ground pork mixtures such as meat loaf to 160°F. Whole muscle meats such as chops and roasts should be cooked to 160°F (medium), or 170°F (well done).

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 ; visit: www.IsItDoneYet.gov

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