

### **Grilling times for BBQ Chicken (covered)**

8 min indirect heat – turn over

8 min indirect heat – turn over

6 min indirect heat – turn over

6 min indirect heat – smear and serve....

If doing boneless breast – do 8 min, turn – 8 more then smear and serve

---

### **Grilling times for Flat Iron Steak**

1.11 min direct – turn over

1.11 min direct – turn over

5 min indirect heat – turn over (covered)

5 min indirect heat – turn over (covered)

1.11 min indirect heat – turn over (covered)

1.11 min indirect heat – turn over (covered)

---

### **Grilling times for BBQ Pork Roast**

1.11 min direct – turn over

1.11 min direct – turn over

10 min indirect heat – turn over (covered)

10 min indirect heat – turn over (covered)

10 min indirect heat – turn over (covered)

10 min indirect heat – (covered) smear and serve....

---

### **Grilling times for BBQ Ribs**

1.11 min direct – turn over

1.11 min direct – turn over

8 min indirect heat – turn over (covered)

8 min indirect heat – turn over (covered)

8 min indirect heat – turn over (covered)

8 min indirect heat – (covered) smear, cut and serve....

---

### **Grilling times for Tri Tip**

2.0 min direct – turn over (fat side up)

2.0 min direct – turn over (fat side down – watch for fame ups)

8 min indirect heat – turn over (covered)

8 min indirect heat – turn over (covered)

(if it's a thick piece – give it 2 more minutes on each side)