






BBQ TIME AND TEMPERATURE CHART

	Food	Time	BBQ Temp	Food Temp	Cooking Method
 BEEF	Steak - Rare	5 minutes	230°C	57 - 60°C	Direct heat
	Steak - Medium	6 minutes	230°C	65°C	Direct heat
	Steak - Well Done	12 minutes	230°C	71°C	Direct heat
	Burger	7 minutes	190°C	68°C	Combination
	Sausage	20 minutes	190°C	65°C	Indirect heat
 POULTRY	Bone/Skinless Breast	9 - 10 minutes	230°C	57 - 60°C	Direct heat
	Bone-in Breast	45 minutes	230°C	65°C	Direct heat
	Bone/Skinless Thigh	8 - 9 minutes	230°C	71°C	Direct heat
	Bone-in Thigh	10 - 13 minutes	190°C	68°C	Combination
	Wings	25 - 30 minutes	190°C	65°C	Indirect heat
 PORK	Sausage	20 minutes	190°C	65°C	Indirect heat
	Pork Chop	10 minutes	230°C	65°C	Combination
	Tenderloin	18 - 20 minutes	230°C	65°C	Combination
	Ribs	60 - 90 minutes	130°C	71°C	Indirect heat
 SEAFOOD	Prawns	4 - 6 minutes	200°C	60°C	Direct heat
	Salmon	10 minutes	230°C	65°C	Direct heat
	Tuna Steak	5 minutes	130°C	65°C	Indirect heat
	Sardines	6 - 8 minutes	190°C	65°C	Combination
	Whole Snapper	12 - 14 minutes	190°C	65°C	Combination
 VEGGIES	Courgette (1cm thick)	6 - 8 minutes	200°C		Combination
	Aubergine (1cm thick)	10 - 12 minutes	200°C		Combination
	Portobello m/rooms	6 - 8 minutes	200°C		Combination
	Asparagus	8 - 10 minutes	200°C		Combination
	Corn on the Cob	10 - 12 minutes	200°C		Combination