



Zach's Spice Company
 Library of Formulas

GRILLING TIMETABLE

**The following information was obtained from "Championship BBQ" written by Paul Kirk.

When you grill, it's usually smaller, thinner cuts of meat cooking fast and hot. I prefer a medium-hot fire, around 400 degrees F, for beef and lamb, a medium fire, around 350 degrees F, for chicken, turkey, duck, and pork.

	WEIGHT	SMOKING TIME
Pork Ribs		
	<i>Baby Back</i> 1.5 lbs.	3 - 5 Hours
	<i>Baby Back</i> 1.75 - 2.25 lbs.	4 - 6 Hours
	<i>Spare Ribs</i> 2.5 - 3+ lbs.	5 - 7 Hours
Whole Pork Shoulder	12 - 16 lbs.	24 - 32 Hours
Pork (Boston) Butt	6 - 8 lbs.	8 - 12 Hours
Pork Loin	8 - 10 lbs.	12 - 15 Hours
Pork Tenderloin	1.5 - 2 lbs.	2.5 - 3 Hours
Whole Hog	Up To 85 lbs.	16 - 18 Hours
	85 - 135 lbs.	18 - 24 Hours
Beef Tenderloin	3 - 4 lbs.	3.5 - 4 Hours
Beef Brisket	8 - 12 lbs. Trimmed	12 - 18 Hours
Lamb (Leg)	7 - 9 lbs.	4 - 8 Hours
Cabrigo	8 - 12 lbs.	4 - 5 Hours
Chicken (Whole)	2.5 - 3 lbs.	3 - 4 Hours
	3.5 - 4.5 lbs.	3 - 5 Hours
Chicken Breast	5 - 8 oz.	1 - 3 Hours
Turkey (Whole)	10 - 12 lbs.	7 - 8 Hours
Duck (Whole)	4 - 5 lbs.	3.5 - 4 Hours
Fish (Whole)	4 - 6 lbs.	3.5 - 4 Hours
Fish (Fillets)	4 - 6 oz.	1.5 - 2 Hours