



# QUICK TIPS

## BACKYARD BBQ

### #GRILLON



## TIP 01: FOOD SAFETY

- 1 Never leave raw meat, or any perishable food out at room temperature for more than two hours (one hour if it's above 90° F).
- 2 If refrigerated, keep food at 40° F or below. Use fish, ground meat and poultry within one or two days; and beef, steaks and chops within five days.
- 3 Use an [instant-read food thermometer](#) or our new [iGrill thermometer](#) to make sure meats have reached a safe internal temperature.
- 4 Prevent cross-contamination by not using the same platter or utensils for raw and cooked meat.

## TIP 02: INTERNAL FOOD TEMPERATURES



Pork

145° F



Ground Beef

160° F



Chicken

165° F







Steak

Rare: 120°-125°F  
Medium Rare: 125°-135°F  
Medium: 135°-145°F  
Medium Well: 145°-155°F  
Well Done: 155°+F



## TIP 03: BACKYARD AND BBQ GRILL GUIDE

FOOD	THICKNESS / WEIGHT	APPROXIMATE GRILLING TIME
BURGERS 	3/4 inch thick	<b>8 to 10 minutes</b> direct medium-high heat (400°-450°F), turning once
BRATWURST, FRESH 	3 ounce link	<b>10 to 12 minutes</b> direct medium heat (350°-450°F), turning occasionally
PORK CHOPS, BONELESS 	1 inch thick	<b>8 to 10 minutes</b> direct medium heat (350°-450°F), turning once
STEAK 	1 inch thick	<b>6 to 8 minutes</b> direct high heat (450°-550°F), turning once

## TIP 04: QUICK CLEANING

- 1 Use a scraper to chip away any built-up debris along the sides and bottom of the cookbox (gas grills) or bowl (charcoal grills).
- 2 Check and clean the grease tray on gas models before grilling to remove excess grease.
- 3 Clean the grates before you grill by letting the grill preheat on high for 10-15 minutes, then brush the grates with a stainless steel brush.
- 4 When the grill is cool, brush or scrape off built-up carbon on the underside of the lid.
- 5 Once or twice a year, clear the burner tubes on your gas grill of rust and debris by brushing across them, not down the length of the burner with a clean stainless steel brush.



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