

INDIRECT GRILLING GUIDELINES

Beef Roast	Weight (pounds)	Approximate Total Cooking Time** (over medium heat)	Remove Roast When Internal Temperature Reaches:	
Ribeye Roast, small end well-trimmed	3 to 4	Medium Rare:	70 to 90 minutes	135° F
		Medium:	1-1/2 to 1-3/4 hours	150° F
	4 to 6	Medium Rare:	1-1/2 to 1-3/4 hours	135° F
		Medium:	1-3/4 to 2-1/4 hours	150° F
Tenderloin Roast, well-trimmed & silverskin removed	2 to 3 (center-cut)	Medium Rare:	35 to 45 minutes	135° F
		Medium:	45 to 60 minutes	150° F
	4 to 5 (whole)	Medium Rare:	55 to 65 minutes	135° F
		Medium:	65 to 75 minutes	150° F
Place tenderloin roast on one side of cooking grid <i>directly</i> over coals. Sear, <i>uncovered</i> , 5 to 10 minutes or until bottom of roast is browned (do not turn). Turn roast over and place in center of cooking grid over drip pan. Cover and grill <i>indirectly</i> for time and temperature indicated in chart.				
Round Tip Roast	3 to 4	Medium Rare:	70 to 90 minutes	135° F
		Medium:	1-1/2 to 1-3/4 hours	150° F
	4 to 6	Medium Rare:	1-1/2 to 1-3/4 hours	135° F
		Medium:	1-3/4 to 2 hours	150° F
Eye Round Roast	2 to 3	Medium Rare:	50 to 70 minutes	130° F

* To check temperature, cautiously hold the palm of your hand above the coals at cooking height. Count the number of seconds you can hold your hand in that position before the heat forces you to pull it away; approximately 4 seconds for medium heat.

** Cooking times are based on meat taken directly from the refrigerator.