
Rider's Backfield Farm Beef Grill Instructions

All steaks one inch thick and grilled to medium rare and medium doneness and brought to room temperature. Salt is added only after grilling

All steaks are grilled uncovered excepted as noted

TOTAL Cooking time:

Rib eye: 11-14 minutes

Rib Steak: 9-12 minutes

Porterhouse/T-bone: 14-16 minutes

NY Strip: 15-18 minutes

Tenderloin: 13-15 minutes

Top Sirloin: 17-21 minutes

Flank: 17-21 minutes

Skirt: 10-13 minutes

London Broil: 16-18 minutes

Chuck steak: 16-20 minutes

Flat Iron: 10-14 minutes- grill covered

Petite Tender: 10-14 minutes

Ranch: 11-14 minutes-grill covered

Ground beef patties: ¼ # 12-14 minutes/medium