

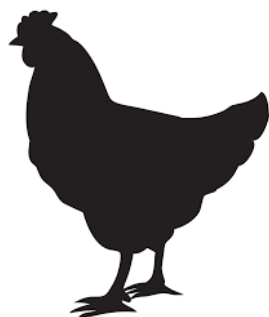
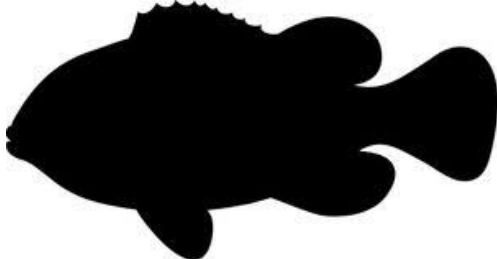


Grillin' It Just Right!

				
RARE	140°F **	-	-	-
MED RARE	145°F	145°F	-	-
MEDIUM	160°F	160°F	-	-
WELL DONE	170°F	170°F	165°F	145°F

**** Reminder that the USDA does not recommend RARE 140°F as a safe cooking temperature.**

NOTE: to have your beef or pork at just the right temperature, remove it from the heat when the thermometer reads at least 5° less than the desired temperature and let the meat rest for at least 5 minutes. It will continue to cook while it rests and bring up the temperature to the desired one you are looking for.