

APPROXIMATE GAME COOKING TIMES

Whole game birds are safe cooked to a minimum internal temperature of 165 °F as measured with a food thermometer. Check the internal temperature in the innermost part of the thigh and wing and the thickest part of the breast. For reasons of personal preference, consumers may choose to cook poultry to higher temperatures. Ground meats and other cuts of game meat should reach 160 °F. Approximate cooking times for use in meal planning are given on the chart below.

TYPE OF GAME	ROAST	GRILL/FRY Direct heat	SMOKE Indirect heat*	BRAISE/STEW In liquid; covered
GAME BIRDS:				
Whole bird, 4 to 6 lbs.(Do not stuff.)	350 °F 30 to 35 min./lb.	Not preferred	2 1/2 hours	Not preferred
Breast or parts	350 °F 1 to 1 1/4 hrs.	20 to 40 min.	2 hours	60 to 75 min.
Whole small birds	350 °F 45 min.	30 min.	1 to 1 1/2 hrs.	45 to 60 min.
GAME ANIMALS:				
Rib Roast, bone in 4 to 6 lbs.	325 °F 27 to 30 min./lb.	Not recommended	Not recommended	Not recommended
Rib Roast, boneless rolled 4 to 6 lbs.	32 to 38 min./lb.	Not recommended	Not recommended	Not recommended
Chuck Roast, Brisket 3 to 4 lbs.	Not recommended	Not recommended	Several hours	325 °F 2 to 3 hours
Round or Rump Roast 2 1/2 to 4 lbs.	325 °F 35 to 40 min./lb.	18 to 25 min./lb.	2 1/2 to 3 hours	325 °F 2 to 3 hours
Whole leg (boar, deer) 6 to 8 lbs.	375 °F, 2 hours	Not recommended	3 to 4 hours	Not recommended
Tenderloin whole, 4 to 6 lbs. half, 2 to 3 lbs.	425 °F, 45 to 60 min. total 425 °F, 45 to 60 min. total	12 to 15 min./side 10 to 12 min./side	Not recommended Not recommended	Not recommended Not recommended
Steaks, 3/4-inch thick	Not recommended	6 to 7 min./side	Not recommended	Not recommended
Ground meat patties	Not recommended	6 to 8 min./side	Not recommended	Not applicable
Meat loaf, 1 to 2 lbs.	350 °F 60 to 90 min.	Not recommended	Not recommended	Not applicable
Stew or Shank Cross Cuts 1 to 1 1/2-inch thick	Not recommended	Not recommended	Not recommended	Cover with liquid; simmer 2 to 3 hours
Ribs, 4 inches	375 °F 20 min.	8 to 10 min./side	Not recommended	Parboil 1 hour; then grill or roast