

BEFORE YOU LIGHT THAT GRILL.....

- * Grill should be on heat-proof surface
- * Inspect your grill. Make sure there are no unexpected holes or cracks which have developed in the grill pan.
- * Clean old ash out of grill. It can cause the grill pan to rust.

CHARCOAL GRILLS

- * When adding briquettes, the general rule is 30 briquettes to cook one (1) pound of meat.
- * Have briquettes extend 2 to 3 inches beyond the area being cooked on.
- * There are two methods for lighting charcoal.

Pyramid method - stack briquettes in center of grill. Soak charcoal with 1/2 cup of lighter fluid, then wait two minutes to let fluid soak into briquettes.

Use long match or lighter to light.

- * When coals burn and ash forms, spread coals out evenly to cover bottom of grill pan.
- * Don't squirt lighter fluid on hot coals.

CHIMNEY STARTER

- * Remove cooking rack from grill.
- * Place crumpled newspaper in the bottom portion of the starter and charcoal in the top half.

- * Place starter in center of grill and light paper through holes at bottom of chimney.
- * After 20 minutes, empty coals into grill and spread evenly.

GAS GRILLS

- * Inspect the propane tank. It should be the "new" one put in service in April, 2002.
- * Before making any connections with gas, make sure hoses and piping are clean and free of bugs and dust.
- * Use a soap and water solution and apply with a paint brush to check for gas leaks.
- * If the soapy water bubbles in an area of connection, you may have a gas leak.
- * Shut off gas and tighten gas grills. Use lava rocks. Keep them clean to keep down flare-up.
- * A good method to keep rocks clean is to turn heat on grill up for five minutes after you have finished cooking. Replace rocks when they don't look clean or begin to break apart.
- * Lava rocks should only be one layer deep.