

Great & Grilling

Deep Freeze Can't Stop Die-Hard Grillers From Cooking In The Great Outdoors

(NAPSA)—Even when the temperatures dip, grill lovers don't want to—or have to—give up the smoky, delicious flavors of grilled food.

In fact, according to the 25th annual Weber GrillWatch Survey, 51 percent of grill owners fire up their grills year-round and more than a third of them report grilling in below-freezing temperatures.

If you're among them—or would like to be—here's an essential list of handy tips:

Prepare

1. In addition to shoveling a path to your grill, remember to brush all the snow off, since snow on the grill lid will ultimately lower the temperature inside it—resulting in longer cooking times.

2. Just because it's cold outside, that doesn't mean you should ever grill in an enclosed space that can trap deadly carbon monoxide, such as inside a garage or under an overhang.

3. Plan on adding five to 10



Use heat-resistant grilling gloves, not mittens, when grilling in cold weather.

minutes to the normal time it takes to preheat your grill.

4. For charcoal grills, it may be necessary to add charcoal more often to maintain a consistent temperature when it's cold or windy. When adding charcoal, lift the grill lid slowly and to the side to prevent ashes from blowing up on the food.

5. Position gas grills so the wind is perpendicular to the gas flow and not blowing the flame down the burner tubes.

Accessorize

• Remember: Snow gloves are not barbecue gloves. Make sure you have on heat-resistant gloves when operating your grill.

• Use a timer to monitor your food and resist the urge to lift the lid to check the food. Although this is a great tip anytime of year, in cold weather, opening the lid extends cooking time as the grill loses heat quickly in cold weather.

Get Grilling

• Large pieces of meat—such as turkeys—which are cooked over indirect heat, work well in cold weather as they require less attention.

Learn More

Try the Pizza with Prosciutto, Arugula and Mozzarella from Weber's New York Times best-selling cookbook author Jamie Purviance by visiting www.weber.com.