

Great Grilling

Essential Tips For Year-Round Grilling

(NAPSA)—So many people are grilling outdoors year-round—even when temperatures dip below freezing—that Weber Grills, the company that launched the grilling revolution more than 60 years ago, has released its top tips for hearty grillers who simply won't give up the distinctive flavors that only an outdoor grill can deliver.

“More than half of grill owners grill year-round—and 35 percent grill when the temperature drops below freezing,” said Kim Lefko, Executive Vice President AMERICAS, Weber-Stephen Products LLC. “Our annual Weber GrillWatch Survey reveals the top reason people brave the cold is because they feel everything tastes better grilled. They also tell us it's because they see grilling as an adventure, it's ‘me time’ and it's ‘football season.’”

Whether grilling for one or two, or to add some flair to your next party, be sure to bundle up on your way to the grill and arm yourself with these essential tips from Weber.

- Plan on adding five to 10 minutes to the normal time it takes to preheat your grill in the warmer months.

- Even when it's cold outside, never grill in an enclosed space that can trap deadly carbon monoxide, such as inside a garage or under an overhang.

- If you're lookin', you ain't cookin'. Resist the urge to lift the lid. Repeatedly opening the grill will let precious heat escape, ultimately increasing your grilling time.

- Use a thermometer to measure the internal temperature of



Use grilling gloves, not mittens, to handle the heat at the grill. Weber's Premium Gloves are specifically designed for the grill and feature a silicone grip.

foods for delicious results every time.

- Have backup fuel—charcoal and propane—on hand in the winter as the grill will typically require more fuel than during the warmer months.

- Grill what you know. Cold weather is the time to stick with the tried-and-true recipes you know by heart to maximize efficiency at the grill.

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

- Keep your grill covered to protect it from the elements.

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

For additional cold weather grilling tips, visit www.weber.com/weber-nation/blog/how-to-grill-in-the-winter.