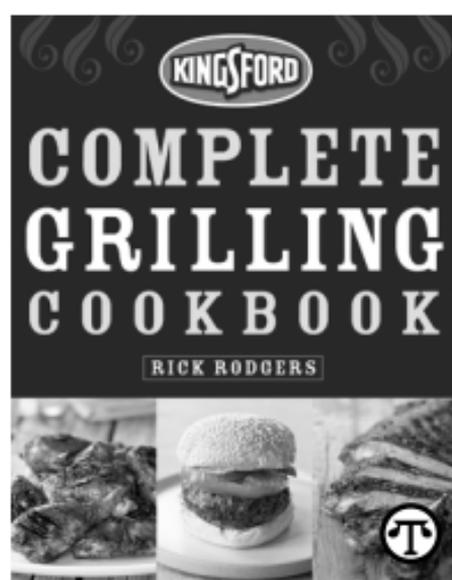


## GET THE MOST FROM YOUR GRILL THIS SEASON

(NAPSA)—Grilling is a passion. And while 80 percent of Americans fire up their grills at least once each summer, grilling is fast becoming a year-round passion for those who love food with the smoky flavor that you simply can't get any other way.

To help grilling enthusiasts get



the most from their grills this or any season, Kingsford, America's most popular charcoal company, and Rick Rodgers, a grilling expert and author of over

30 cookbooks, have teamed up to create the **Kingsford Complete Grilling Cookbook** (Wiley; \$19.95), an accessible and user-friendly grilling guide for cooks of all levels.

From weeknight meals and family barbecues to holiday cookouts and weekend picnics, the **Kingsford Complete Grilling Cookbook** is filled with more than 125 recipes for all occasions. Rodgers provides great grilling ideas for sauces, rubs, marinades, brines, appetizers, snacks, beef, lamb, pork, poultry, seafood, vegetables and desserts.

Rodgers also includes essential need-to-know tips on selecting a grill from kettle, brazier and specialty/hybrid grills; buying, lighting and storing charcoal; using lighter fluid and other starters; choosing a cut of meat; shopping for the perfect grilling ingredients; choosing a grilling method from direct high, medium and low grilling to indirect, banked and pocket grilling; controlling temperature and determining "when it's done"; and understanding grilling equipment essentials.

The cookbook can help create delicious grilled food anytime of year. For more information, visit [www.wiley.com](http://www.wiley.com).