

# GREAT GRILLING

## Key Ingredients To Backyard Party Success: A Charcoal Grill And Juicy Burgers

(NAPSA)—As consumers seek out the highest value for their dollar this year, there's no better time to get back to the basics of outdoor entertaining: a top charcoal grill and a world-class burger. This winning combination will make any grilling party a success.

"Everyone is certainly looking for value these days, but that doesn't mean savvy consumers are willing to compromise on quality—and they shouldn't have to," said Sherry Bale, Weber-Stephen Products Co. "In the long run, a durable grill that will last for years is well worth the investment."

The grill has been the focal point of outdoor entertaining for more than half a century—and now this iconic backyard fixture is getting an upgrade that adds up to more value for grillers. The new Weber One-Touch Platinum charcoal grill comes in a bold brick-red color (in addition to black) and features two side tables that offer cooks more than 300 square inches of valuable work space.

Once you've got a top charcoal grill, the final ingredient to make your backyard party a success is to build the world's most tasty burger.

Whether you're an experienced griller or just starting out, here are the top tips for grilling the perfect burger from outdoor grilling expert Jamie Purviance, author of the New York Times best-selling cookbook "Weber's Way to Grill":

### Be Direct

For thinner cuts of meat, like



**Your guests may flip for this Classic Patty Melt on Rye if you remember to flip them only once.**

burgers, boneless chicken breasts and fish fillets, it is best to use direct heat, which means the fire is directly below the food.

### Juicy and Delicious

Fat content is the key to making a juicy burger. Use ground chuck instead of ground round, because ground chuck contains more fat and therefore more flavor. Chuck contains about 18 percent fat, as opposed to round, which is closer to 12 percent.

### Season to Perfection

"Ground beef alone makes a pretty dull-tasting hamburger, so make sure that the meat is mixed throughout with at least salt and pepper," says Purviance. "Other ingredients, such as Worcestershire sauce, hot sauce, chopped green peppers or grated onions, will improve the taste and the juiciness of your hamburgers."

### Shape Up

Shape each raw hamburger patty to be about  $\frac{3}{4}$  inch thick. If the patty is thinner, it is likely to overcook and become dry. If it's any

thicker, the crust may char before the center is done cooking.

### Leveling the Playing Field

Burgers will plump up as they cook, making it difficult to add toppings later. "With your thumb or the back of a spoon, make a shallow indentation about 1 inch wide in the center of each patty," advises Purviance. By doing so, when the center pushes up, the top of each burger will be somewhat level.

### Practice Patience: Flip Once

A burger should only be flipped once. To check if a burger is ready to be flipped, slide the edge of a spatula underneath the patty and lift up gently. If the meat is sticking to the cooking grate, leave the burger on for another minute or so. When you can lift the edge of the burger without it sticking, it's ready to flip.

For more information and recipes including the Classic Patty Melt on Rye, or to purchase a copy of "Weber's Way to Grill," visit [www.weber.com](http://www.weber.com).