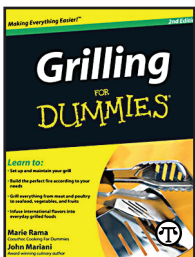


# GREAT GRILLING

## Be A Better Barbecueur

(NAPSA)—Whatever your grilling skill level, a new version of a long popular book, “Grilling For Dummies, 2nd Edition” (Wiley) by award-winning author John Mariani and food and beverage consultant Marie Rama, provides the how-to information needed to make this grilling season hot. It offers tips on equipment, grill setup and maintenance, new techniques, and new and updated recipes.



Brushing up on the advice from this simple guide can help you cook up a backyard barbecue that's better than ever:

- Before heating the grill, brush the grid with vegetable oil to keep the food from sticking.

- The best time to salt your food is just before you place it on the grill.

- Create flavorful smoke when grilling pork, fish or lamb by tossing lemon, orange or lime peel on the coals.

- When grilling burgers, don't press the patty with the flat side of the spatula. This squeezes out the juices, reducing flavor and raising the risk of flare-ups.

- Splash some balsamic vinegar or fresh lemon juice on grilled pork or lamb kebabs for a fat-free flavoring.

- Use a spray bottle to mist and add moisture to rotisserie meats or poultry as they spit-roast. Fill the bottle with soy sauce, sherry, apple juice or beef broth, herbs and spices. Mist about every 20 minutes.

“Grilling For Dummies, 2nd Edition” is available at all major bookstores and online at [www.dummies.com](http://www.dummies.com).