

Hot Off The Grill For Father's Day

(NAPSA)—This Father's Day, treat Dad to an outdoor feast by grilling some steaks, seafood or vegetables. A simple holiday meal can become a gourmet event on the barbecue.

But before you break out the charcoal and funny hat, here are some things to consider from the gourmet experts at 1-800-FLOWERS.COM:

- **Marinades:** the longer something sits in a marinade, the stronger the flavor. Marinades with an acid content like citrus or tomato juice act as a natural tenderizer. Therefore, dense meat like beef benefits from overnight marinating, whereas seafood, being porous, should marinate only about 20 minutes.

- Any marinating time over 15 to 20 minutes should be done in the refrigerator.

- Never leave a grill unattended, as it will get very hot and can cause burns. Flareups are common and could start a fire. Always keep a fire extinguisher handy.

- Clean the grill before you start with a long-handled wire brush on a heated surface.

- Fire up the grill in advance. When the charcoal is hot, it will have a thin white ash coating.



This barbecue set is the perfect cooking aid for novice cooks, gourmet chefs or king of the grill!

- While it's heating, prepare your food. Allow it to become room temperature before cooking (but don't let it sit longer than 20 to 30 minutes) and make sure any excess fat is trimmed off the meat.

- As a general rule, cook thin pieces of meat at a high temperature and fast; grill thicker pieces slowly on indirect heat, so the inside can cook completely.

For Father's Day gifts, such as the Barbecue Set, featuring must-have barbecue utensils, click on 1800flowers.com on the Web.