

# GREAT GRILLING

## Key To Grilling Success: The Right Accessories

(NAPSA)—There's more to creating a memorable backyard barbecue than great food and a top-notch grill. Having the right grilling accessories at your fingertips can help all your meals go from the kitchen to the grill to the table faster, safer and tastier.

"Accessories can mean the difference between ordinary results and a brilliantly cooked meal," said chef Jamie Purviance, author of the new Weber cookbook, "Weber's Way to Grill." "They allow you to have more control over the food and the flames so that you can take better advantage of grilling's potential."

Here's a checklist of the top grilling accessories recommended by Purviance:

### Tongs Rule

Tongs are essential but you can never have just one. Grillers should use two separate pairs when cooking—one pair to handle raw food, a second pair to remove grilled food. Also, dedicate a third pair for rearranging charcoal if necessary.

### Keep It Clean

Cleaning your grill can extend its life and enhance the performance. Purviance recommends using a solid, long-handled grill brush with stainless-steel bristles to clean off grates before and after grilling.

### Grill To Perfection

"If you have ever overcooked a fine cut of meat, you know the importance of a good digital thermometer," Purviance said. An instant-read thermometer is necessary for quickly gauging the internal temperature of meat when grilling. For the most accurate read, insert the thermometer into the thickest part of the cut and avoid touching any bone.



The right accessories are essential for grilling success.

### Make The Best Of Your Grill

"If you want to cook large hunks of meat—such as pork loins, whole chickens, turkey, duck and prime rib—a rotisserie attachment is a good investment," said Purviance. "The advantage of a rotisserie is that the food slowly self-bastes as it rotates and absorbs the flavors of the fire." If your grill doesn't have a rotisserie attachment, Weber offers them for both gas and charcoal grills.

### Fire It Up Faster

A chimney starter lets you start the coals faster and more evenly. Look for a 5-quart chimney starter capable of holding around 80 to 100 briquettes. Make sure it has two handles: a heatproof side handle for lifting the chimney and a hinged top handle to provide support when dumping hot coals onto the charcoal grate.

### Baste Away

In the past, basting brushes were made of wooden or plastic handles and synthetic or natural boar bristles. "Today, many are

made of stainless steel with silicone bristles that have beads at the tips to help load the brush with a sauce or marinade," said Purviance. "This new high-tech style can also go right into the dishwasher."

### Upgrade Your Skewers

A kabob set or metal skewers are great alternatives to using bamboo skewers, which need to be soaked in water for 30 minutes prior to use on the grill. The two-pronged Weber Style Stainless Steel Kabob set keeps food from rotating, allowing food to cook more evenly.

### Rack 'em Up

A wire rib rack holds multiple slabs of ribs upright so that heat circulates around the ribs, cooking them evenly, and allows the pork fat to drip down and away from the ribs. Plus, it frees up valuable cooking space on your grill.

For more information about grilling accessories and the cookbook, visit [www.weber.com](http://www.weber.com).