

# Protecting Our Environment

## Barbecuing Green Can Be Easy

(NAPSA)—These days, many Americans are “going green” in their own backyards. It can be easy to do with the help of:

- Organic lawn treatments and pest control
- Biodegradable plant pots
- Water-saving irrigation systems

• Even a backyard grill that can save precious natural resources. It’s a ceramic cooker derived from the ancient clay kamado. However, unlike clay, the space-age ceramics in this grill make it so durable it becomes a lifetime purchase. Most popular-priced metal grills need replacing every three to four years; choosing a ceramic cooker can result in fewer metal barbecue grills going into the waste stream.

Double-wall ceramics make the grill exceptionally fuel efficient. It uses natural lump charcoal, which heats up quicker, burns hotter to ensure a good sear, contains no fillers or binders and produces less ash than its briquette counterpart. Barbecue aficionados say natural lump charcoal produces a tasty cooked-over-the-coals flavor. This quick-lighting charcoal is ready to cook on in about 10 minutes. Lighter fluid is never needed.

Although the Big Green Egg grill reaches temperatures in excess of 750°F for searing steaks, the heat can be controlled precisely to 200°F on the low end; thus, you can barbecue, smoke or bake by simply adjusting the top and bottom dampers. Each grill has a temperature gauge on the



**A cleverly constructed ceramic grill can be one tasteful way to protect the environment.**

lid to monitor the internal temperature without lifting the lid and losing heat.

In addition to barbecuing, it bakes like a brick oven for baking pizza, bread, muffins, biscuits, pies and desserts.

A number of accessories make it easier to cook specific foods, increasing the cooker’s versatility. Placing a ceramic plate setter under the cooking grid turns it into a convection oven to roast meat directly on the grid or in a V-rack. A vertical roaster lets you cook more chickens at one time, each with a burnished appearance and juicy, flavorful meat. Set one of several models of grill extenders on the primary grid to double or even quadruple the cooking space. The convection effect means you never have to turn the food.

Learn more at [www.biggreenegg.com](http://www.biggreenegg.com).