

New Kitchen Tool Makes Outdoor Grilling A Breeze

(NAPSA)—Cleaning up after your barbeque doesn't have to rub out your fun. As you plan your menu masterpieces, consider these grilling tips from Michael Schwartz, chef and instructor at the Institute of Culinary Education; they can keep you outside with your guests instead of slaving over the grill or in the kitchen.

Before firing up the grill, Schwartz says, don't forget what may be the season's most important item on your shopping list—one that works so you can play. The only cleaner of its kind, Dawn Power Dissolver™ can clean the toughest baked-on, burnt-on greasy food stains with no scrubbing and soaking.

"The key to grilling is planning ahead and making sure you have the best tools for clean-up as well as cooking," Schwartz says. "To save time and effort when the cooking is over, spray Dawn Power Dissolver on your grill grate and the bristles of your grill brush, wait 15 to 30 minutes, and rinse the grease away. You can even let them sit outside and spray them with your garden hose. I use Dawn Power Dissolver at home and when teaching classes at the Institute of Culinary Education to clean tough, greasy dishes and keep my grill in good working order."

A unique thickener system helps this power foam cling to surfaces, penetrating and lifting stubborn stains, including the yellow or black sticky build-up that accumulates over time. For really difficult grease, wait the full 30 minutes before rinsing. You can also place treated items directly into the dishwasher without wiping or rinsing. Just wait 15 minutes and run the dishwasher.

While clean equipment is crucial to grilling success, it doesn't stop there. Schwartz offers additional tips to lighten your work load and keep your guests asking for seconds:

- A sticky situation: Lightly brushing food with a marinade or



cooking oil before placing it on the cooking grate will help keep it from sticking. Wait a few minutes before turning meat so it will properly sear, not stick.

- Juice it: Resist pressing down on burgers with a spatula—it drives the juices out. Let steak rest for several minutes after removing it from the grill to let those delicious juices, driven to the surface by heat, ease back to the center.

- Check the weather: Recipe cooking times are based on 70° F weather with little or no wind. Allow more cooking time on cold or windy days, and less in very hot weather.

- Trim the fat: Trim excess fat from steaks and chops, leaving only enough to flavor the meat, about one quarter inch. Less fat prevents flare-ups and makes clean-up easier.

When you decide to eat in, the cleaning solution also simplifies everyday kitchen clean-up. Regular use helps keep dishes, pots, pans, stove tops and oven doors looking like new.

Dawn Power Dissolver is not recommended for use on all surfaces, such as copper pots, varnished or painted wood, and scratched non-stick surfaces. Read the product's back label for a list of appropriate and inappropriate uses. For more information, visit www.dawn-dish.com or call 1-800-354-9757 to speak to a consumer care representative.