

Great Grilling

Top Tips For Bringing A Thrill To Your Grill

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(*The Clever Cleaver Brothers*)

(NAPSA)—There's good news for those who want to add some sizzle to their cookouts this season. Whether you choose steak or burgers as the main feature, there are some simple ways to infuse extra flavor and ensure that your cookout is one of the hottest in town.

Here are five of our favorite tips for adding flavor at the grill:

1. Use a marinade to tenderize the meat. Most meats should be marinated in the refrigerator for a minimum of three hours, although overnight works best. If you're making your own marinade, a quality vinegar, such as Heinz Vinegar, can serve as a good all-natural base and will help to tenderize the meat.

There are also ready-to-use marinades available, such as Jack Daniel's EZ Marinader, which comes in a disposable bag for ease of prep and cleanup. Also, never baste with used marinade after placing meat or fish on the grill.

2. Be careful not to burn your food on the flames. You can start by searing the meat on both sides over high heat. Then, turn the heat down so the meat continues to cook without burning. If the meat is thick, you may want to finish cooking with indirect heat.

Also, trim fat on beef steaks to $\frac{1}{8}$ inch. This reduces grease drippings to help minimize open flames. If you like your hamburgers juicy, go with ground beef that is about 15 to 20 percent fat.

3. Try grilling new and unexpected side dishes. For instance, Ore-Ida Fries are an example of a cookout complement that can be grilled.

Simply line an aluminum foil pan with crumpled quick-release foil and place the frozen product



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in a single layer in the pan and cook for 10 minutes; turn the fries and cook for another five to 10 minutes. For more great ways to grill with fries and other potato sides, visit Oreida.com.

4. Apply barbecue sauce toward the end. Look for a sauce that is thick with a robust taste and won't fall off the meat into the flames. Jack Daniel's Barbecue Sauce is one example of a barbecue sauce that offers just the right flavor to any great cookout.

5. Remember, condiments are king. Be sure to have a generous spread of staples, such as relish, mustard, mayonnaise and, of course, a classic ketchup, such as Heinz Ketchup. You can also add a twist with a new version of the traditional Heinz 57 Sauce with Lea & Perrins Worcestershire Sauce. By having a variety, there will be something to please everyone—and you'll be adding flavor without any fuss.

Thought by many to be television's zaniest celebrity chefs, The Clever Cleaver Brothers have appeared on "The Tonight Show," "Live with Regis and Kelly," "The View," "Entertainment Tonight," "Fox & Friends" and many others.