

GREAT GRILLING

Tips On Getting The Best From Your Wurst

(NAPSA)—If you live for the thrill of the grill and think BYOB means bring your own brat—as in sausage—here are a few tips on how to take your backyard feasting to the next level.

- **Love thy grill**—Brush the grill rack with vegetable oil or use cooking spray before heating to prevent food from sticking and to simplify cleanup.

- **Don't set the juice loose**—Use tongs, rather than a fork, to gently turn franks and sausages.



Try new flavors when grilling, such as Italian sausages or beer brats.

Do not push down or overturn the meat or you will squeeze out its natural juices and flavor.

- **Go for new flavors**—Add some international flair by grilling Italian sausages, such as Hillshire Farm Hot & Spicy Italian Style Smoked Sausage, along with traditional brats. Or grab for the “high life” with Miller High Life Beer Brats. The bun-sized sausages are designed to deliver authentic beer flavor and are convenient enough to enjoy anytime.

To learn more, visit www.gomeat.com.