

Keep The Fire Burning All Year—Tips And Recipes For Cold-Weather Grilling

(NAPSA)—According to the 22nd annual Weber GrillWatch Survey, nearly half (49 percent) of Americans grill year-round, and of those, a hearty 41 percent grill outside even when the temperature dips below freezing.

“During the colder months, it’s a great time to grill larger pieces of meat that don’t require a lot of attention, and comfort foods—like Barbecued Meat Loaf,” says Jamie Purviance, grilling expert and author of several grilling cookbooks, including *The New York Times* best-selling “Weber’s Way to Grill.” “With a few simple tips, you can easily grill all year long.”

Weber suggests the following tips when grilling during the colder months:

- In below-freezing temperatures, plan on doubling the time it typically takes to preheat the grill in the summer.

- For charcoal grills, it may be necessary to add charcoal more often to maintain a consistent temperature when it is cold or windy. Lift the lid slowly and to the side to prevent ashes from blowing up on the food. For safety, avoid using your charcoal grill in high wind conditions.

- Plan on increasing the cooking time slightly when grilling on cold or windy days. It’s best to keep the lid down as much as possible to avoid lowering the temperature inside the grill. Large pieces of meat—like turkeys—which are cooked over indirect heat, work well in cold weather conditions as they require less attention.

- Position gas grills so the wind is perpendicular to the gas flow and not blowing the flame down the burner tubes.

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Barbecued Meat Loaf

1½ pounds ground beef (80% lean)



Barbecued Meat Loaf will heat up a cool night.

1¼ pounds ground pork
2 cups finely chopped yellow onion
1 large egg
1 teaspoon Worcestershire sauce
1 teaspoon granulated garlic
1 teaspoon dried tarragon
1 teaspoon kosher salt
1 teaspoon ground black pepper

Sauce

½ cup bottled barbecue sauce
¼ cup ketchup

1. In a large bowl, using your hands, gently combine the meat loaf ingredients.

2. Divide the meat loaf mixture in half and form into 2 loaves, each about 4 inches wide and 6 to 7 inches long. Place the loaves on a sheet pan.

3. Prepare the grill for indirect cooking over medium-low heat (about 300° F).

4. In a small bowl, mix the sauce ingredients. Set aside half of the sauce to serve with the meat loaf. Top each meat loaf with 3 tablespoons of the remaining sauce and coat thoroughly.

5. Brush the cooking grates clean. Using a metal spatula, gently pick up each loaf from the sheet pan and place directly on the cooking grate. Grill the meat loaves over indirect medium-low heat, with the lid closed, until a thermometer inserted horizontally through the top of each loaf registers 155° F, 50 to 60 minutes. Remove the loaves from the grill and let rest 10 to 15 minutes.

Once removed from the grill, the loaves will continue to cook, allowing them to reach the recommended 160° F for ground beef and pork. Cut the loaves into ½-inch slices and serve with the reserved sauce.

To make meat loaf sandwiches, cut the meat loaf into ½-inch thick slices and slather both sides with some of the reserved sauce. Grill over direct low heat (250° to 350° F), with the lid closed as much as possible, for 4 to 6 minutes, turning once. Serve on sourdough bread with melted provolone cheese (optional). Serves: 8 to 10.

For more tips and recipes, visit www.weber.com.