

RADIO ROUNDUP

a collection of features, oddities,
and helpful tips



**NORTH AMERICAN
PRECIS SYNDICATE, INC.**

415 Madison Avenue, 12th Fl.
New York, New York 10017

209 WORDS, 60 SECONDS

GRILLING TIPS

WHAT'S THE SECRET TO A JUICY, GRILLED BURGER? ACCORDING TO NEW YORK TIMES BEST-SELLING COOKBOOK AUTHOR JAMIE PURVIANCE, THERE ARE FIVE SIMPLE STEPS TO BURGER BRILLIANCE. FIRST, SAYS PURVIANCE, AUTHOR OF THE NEW "WEBER'S BIG BOOK OF BURGERS," START WITH QUALITY EIGHTY-TWO PERCENT GROUND BEEF. SECOND, BE SURE TO THOROUGHLY MIX SEASONINGS THROUGHOUT THE MEAT. TRY ADDING SOY SAUCE OR MINCED ONIONS TO ADD MOISTURE AND FLAVOR. THE NEXT STEP TO A BRILLIANT BURGER IS PORTION CONTROL. MAKE SURE EACH PATTY IS THREE-QUARTERS TO AN INCH THICK. HERE'S A TIP FROM PURVIANCE THAT WILL HELP CONQUER WHAT HE CALLS THE "MEATBALL EFFECT." RIGHT BEFORE YOU GRILL, PUT A DIMPLE INTO THE CENTER OF THE PATTY. THIS HELPS PREVENT A PUFFY CENTER AND ENSURES AN EVENLY COOKED BURGER. FINALLY, MAKE SURE TO GET THE GRILL NICE AND HOT—BETWEEN FOUR HUNDRED AND FIVE HUNDRED DEGREES—BEFORE PUTTING THE PATTIES ON THE GRATES. IT IS CRITICAL, SAYS PURVIANCE, TO RESIST THE URGE TO FIDDLE WITH THE BURGER. FLIP ONLY ONCE AND NEVER PRESS DOWN ON THE BURGER WITH YOUR SPATULA—DOING SO ALLOWS ALL THE JUICES AND FLAVOR TO ESCAPE. VISIT [W-W-W--DOT--WEBER--DOT--COM](http://www.weber.com) TO GET YOUR COPY OF "WEBER'S BIG BOOK OF BURGERS" TODAY.