

RADIO ROUNDUP

a collection of features, oddities,
and helpful tips



**NORTH AMERICAN
PRECIS SYNDICATE, INC.**

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208 WORDS, 60 SECONDS

TAILGATING TIPS

WHAT'S AMERICA'S FAVORITE FOOD TO GRILL AT TAILGATING PARTIES? ACCORDING TO THE TWENTY-FIFTH ANNUAL WEBER GRILL-WATCH SURVEY, HAMBURGERS TAKE THE TOP SPOT WITH SEVENTY-ONE PERCENT OF GRILLERS. THE CLASSIC HOT DOG COMES IN SECOND, FOLLOWED CLOSELY BY BRATS. THE SHARED LOVE FOR THESE THREE CLASSICS IS CELEBRATED IN THE NEW COOKBOOK "WEBER'S BIG BOOK OF BURGERS." NEW YORK TIMES BEST-SELLING AUTHOR JAMIE PURVIANCE SAYS THERE ARE TEN TIPS FOR GRILLING GREATNESS THAT WILL MAKE YOU A WINNER AT YOUR NEXT TAILGATE PARTY. FIRST, MAKE SURE TO PRE-HEAT THE GRILL FOR ABOUT TEN TO FIFTEEN MINUTES OR UNTIL THE TEMPERATURE REACHES ABOUT FIVE HUNDRED DEGREES—THIS HELPS KEEP FOOD FROM STICKING AND WILL GET YOU THOSE ENVY-WORTHY GRILL MARKS. BURGERS AND SAUSAGES WERE DESIGNED TO PLEASE A CROWD, SAYS PURVIANCE, BUT FOR THE BEST RESULTS, DON'T CROWD THEM TOGETHER ON THE GRILL. PURVIANCE'S TOP TIP: ONLY FLIP A BURGER ONCE. TURNING A BURGER BEFORE IT'S READY WILL JUST TEAR THE TOP LAYER OFF—FEEDING THE GRILL, NOT YOUR FRIENDS. FOR MORE OF PURVIANCE'S TOP TEN GRILLING TIPS, OR TO TEST YOUR HAND AT ONE OF THE MANY MOUTHWATERING RECIPES IN "WEBER'S BIG BOOK OF BURGERS," VISIT [W-W-W--DOT--WEBER--DOT--COM](http://www.weber.com).