

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

181 WORDS, 60 SECONDS

GREAT GRILLING

IF YOU'RE LIKE TWENTY-FIVE PERCENT OF GRILL OWNERS, YOU'LL HOST FIVE OR MORE BARBECUES THIS SUMMER, ACCORDING TO THE NEW WEBER GRILL WATCH SURVEY. TO HELP YOU BRUSH UP ON YOUR GRILLING, BEST-SELLING AUTHOR JAMIE PURVIANCE (PURR-VY-ANCE) OFFERS THESE TIPS FROM HIS LATEST COOKBOOK, "WEBER'S NEW REAL GRILLING": GIVE YOURSELF AT LEAST TWO HEAT ZONES: ONE FOR DIRECT HEAT, WHERE THE FIRE IS RIGHT UNDER THE FOOD, AND ONE FOR INDIRECT HEAT, WITH THE FIRE OFF TO THE SIDE OF THE FOOD. MANY FOODS, SUCH AS STEAKS, ARE SEARED QUICKLY OVER DIRECT HEAT AND THEN FINISHED OVER INDIRECT. USE THE LID. WHEN THE LID IS CLOSED, THE GRATES ARE HOTTER, THE GRILLING TIMES FASTER, THE SMOKY TASTES STRONGER AND THE FLARE-UPS FEWER. JUST REMEMBER TO OPEN THE VENT AT LEAST HALFWAY TO ALLOW PROPER AIRFLOW. USE THE GRILL FOR MORE THAN BURGERS. EVERYTHING FROM APPETIZERS THROUGH DESSERTS CAN BE PREPARED ON A GRILL. FOR MORE ADVICE AND GREAT RECIPES, VISIT WEBER--DOT--COM. TO BUY THE COOKBOOK, GO TO NEW-REAL-GRILLING--DOT--WEBER--DOT--COM.