

# Great Grilling

## Grill Safely With These Tips



**Always use heat-resistant barbecue mitts or gloves and long-handled tools when tending the fire or turning food.**

(NAPSA)—According to the 26th annual Weber GrillWatch Survey, a whopping 80 percent of American grill owners feel that grilling is an important activity when entertaining guests in their home, with more than one-third saying it is extremely important (34 percent). With barbecues in full swing, it's a good time to brush up on the essential do's and don'ts of grilling to ensure that your next trip to the grill is safe, tasty and fun.

### **Grill On...But First Read These Safety Tips:**

- **Do** clean your grill regularly to ensure it is working in top condition. For the step-by-step process to clean your gas and/or charcoal grill, visit [www.weber.com/blog](http://www.weber.com/blog).

- **Don't** place the grill close to any combustible material. The outside of a grill can radiate a lot of heat, and accidental ignition could result if placed too close to wood, paper or other flammable material.

- **Don't** grill in an enclosed space like a garage—this can trap dangerous carbon monoxide.

- **Don't** use lighter fluid: Weber recommends using paraffin starter cubes to light charcoal. "Lighter fluid is a petroleum-based product that can impart a nasty flavor into your food," says Weber's cookbook author Jamie

Purviance. In addition, if the lighter fluid is not completely burned off the coals, toxins can penetrate the food.

- **Do** inspect your grill brush regularly for worn bristles and replace brushes at least once a year depending on how often you grill. To safety-test your grill brush to see if it needs to be replaced, Weber suggests pulling on the bristles with a pair of pliers using moderate pressure. If any bristles pull loose, discard and replace your brush. In addition, inspect your grill grates for any loose bristles each time you grill.

- **Do** light your gas grill with the lid open!

- **Do** "turn off" your grill. Place the lid on a charcoal grill and close all vents when you are done grilling. Turn a gas grill off at the burners and the source.

- **Don't** use water to extinguish a charcoal grill—it will damage the porcelain-enamel finish.

- **Do** not use gasoline, alcohol or other highly volatile fluids to ignite charcoal.

- **Do** grill on a flat, stable surface.

- **Do** know where your fire extinguisher is and have it handy in case of a mishap.

For more grilling information, tips and recipes, visit [www.weber.com](http://www.weber.com).