

The Weber Way of Grilling

Top 10 Keys to Success at the Grill

1 Preheat the Grill

Preheating the grill burns off all residue leftover from last night's meal, helps to prevent food from sticking to the grate, and gets the cooking grate hot enough to sear properly.

2 Keep it Clean

Keeping your grill clean is the most important step in prolonging the life of your grill, helps prevent flare ups, and keeps yesterday's dinner from ruining today's lunch.

3 Oil the Food, Not the Grate

Oiling the food prevents food from sticking, adds flavor, and helps seasoning adhere to food. The best way to keep the meat from sticking is to pat your protein dry and then put some oil on the protein rather than the cooking grates.

4 Keep the lid down

Whether using a charcoal grill or a gas grill, the lid is really important. It limits the amount of air getting to the fire, thus preventing flare-ups, and it helps to cook food on the top and bottom simultaneously.

5 Time and Temperature

Always have a good thermometer on hand, by monitoring your time and your temperature you avoid overcooking your food.

6 Direct or Indirect

With direct heat, the fire is right below the food. With indirect heat, the fire is off to one side of the grill, or on both sides of the grill, and the food sits over the unlit part.

7 Maintaining Temperature

Weber grills are designed to give you complete control over the heat inside of the grill. By having a consistent, reliable heat source and proper venting, the grill can maintain low or high temperatures effectively.

8 Tame the Flame

Most flare-ups begin within a few seconds of putting food on the grill, or right after turn you food over. Your first reaction should be to put the lid on the grill and close the top vent about halfway on charcoal grills. By decreasing the amount of air getting into the fire, you may extinguish a flare-up.

9 Caramelization is Key

Searing develops literally hundreds of flavors and aromas on the surface of the protein. When meat hits hot cooking grates, it instantly begins caramelizing and creates complex layers of nutty caramel and coffee-like bitterness. In technical terms, this is called a Maillard reaction.

10 Lighter Fluid: No Way!

Lighter fluid is a petroleum based product that can ruin the flavor of your food. The best way to light charcoal is using a Rapidfire Chimney Starter and lighter cubes.



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