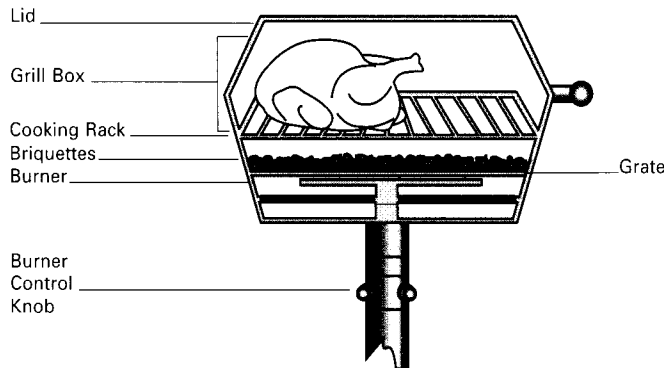


Natural Gas Grill Fact Sheet

Natural gas grills make outdoor grilling easier, faster and more energy efficient, as well as fun and delicious. Current models have controls at fingertip level, dual burners and even matchless ignition. The backyard get-together with hot dogs and hamburgers can become a gourmet feast—everything from stuffed mushrooms to angel food cake—all cooked on a natural gas grill. And you can do it year-round.

When you ignite the burner of a natural gas grill, it heats the briquettes (or coals) so, as food cooks, fat and juices drip on the hot briquettes causing flaming (“flare-ups”) and smoke. It is this smoke that gives food that special barbecue flavor.



Features

- Cooking rack or grids: Most grids are made of steel rods; some are coated with porcelain to make them rust resistant and easier to clean.
- Lava rock: Lava rocks come in various shapes that seem to work equally well. Grease drippings may build up over time on the crushed rock and cause problems with excessive flaring.
- Temperature gauge: Temperature gauges are often unreliable. May be useful in giving a *general idea* of the grill's temperature.
- Hood window: Windows usually cloud with grease in a short time so are of little value.
- Controls: Click-stop controls at High, Medium and Low are best. Knobs that must be pushed in before being turned are somewhat child-resistant.

Most important grill features to look for include: handy shelves and racks, easy-to-clean cooking surfaces, an easy-to-change fuel tank, dual burners and split cooking grids.

To light your grill, follow these steps:

1. Open grill lid (never light the burner with the lid closed).
2. Insert lighted match into lighting hole located at front or side of grill box.
3. Turn control knob to HIGH. Burner should light in a few seconds.

If your grill has a spark igniter, just raise the lid, turn on the igniter and it will light your burner in a few seconds.

Use of your gas grill

- Consult your owner's manual for details on how to use your particular grill. Most manufacturers recommend tempering the coals before the first use by heating for 15 to 30 minutes.
- Preheating may be necessary for foods that need searing and quick cooking. Five minutes on HIGH with the cover closed is usually enough. Never leave the grill on HIGH with the cover closed for long periods of time.
- Place food on cooking rack. As food cooks, adjust burner controls and position of the lid. The cover may be open, closed or propped partially open. As the cover is lowered, the temperature increases. Move food around to use hotter and cooler heat zones on the cooking surface.
- Use the warming rack for heating sauces, breads and previously prepared dishes, and to keep food warm once it's cooked.

Care and cleaning of your gas grill

- Coals are self-cleaning. Leave the burner on HIGH for 10 to 15 minutes after each use, with the lid closed. This will burn off accumulated food residue and drippings. Use tongs to rotate the coals and clean all sides.
- While the cooking rack is still warm, brush with a stiff wire brush or wet nylon scouring pad. When necessary, soak in hot sudsy water and scour with steel wool or a nylon pad.
- Clean the inside of the grill box occasionally, especially if there is a buildup of grease or ash on the bottom. Heat the grill slightly to soften the grease. Then scrub with hot, sudsy water and a steel wool pad; rinse and dry thoroughly.
- Periodically wash the outside of the grill box with hot, sudsy water. Rinse and dry thoroughly. Exposure to weather may in time oxidize and lighten black painted surfaces; renew the color by wiping on a thin film of vegetable oil.
- Occasionally brush the burner with a stiff wire brush. Use wire or pipe cleaner to open any clogged ports. Replace burner in exact original position so it is correctly aligned.

Tips for gas grilling

- There is no “one best way” to grill anything. Cover up? Cover down? Low flame? High flame? Experimenting is the key to success and pleasure in grilling.
- After a few cookouts you'll learn the heat pattern of your particular grill. Use hottest areas for fast cooking, cooler areas for slower cooking and “keep warm.”

- A moderate amount of flaring and smoking enhances barbecue flavor and appearance.
- Use your grill not only for grilling and as a rotisserie, but also for roasting, braising, frying, baking and stewing—in foil pans and Dutch ovens (choose those with flameproof handles).
- Cook entire summer meals at one time on your gas grill to use energy wisely. Little or no cooking is necessary on your indoor range, so there is no additional load on air conditioning.
- Grills allow flexibility in cooking temperatures but will not provide the same precise temperature control as the oven on your gas range. Several factors can affect the heat pattern and speed of cooking on your gas grill:
 - *wind and air currents
 - *outdoor temperature
 - *location of the grill
 - *amount of fat and juice drippings which cause flare-ups
 - *preheat time
- To limit flare-ups, select meats with moderate amounts of fat, such as lean ground beef. Trim excess fat from around the edges of steaks and chops.

How to use the dual control on a gas grill

The flame on each side of the dual burner is regulated by its own heat control. Follow the manufacturer's instructions for lighting. Usually, after one side is lit you simply turn on the other control to light that side.

The dual burner grill gives the option of cooking two ways, direct or indirect.

Direct heat cooking:

The food is placed directly over the heat. Steaks can be grilled on HIGH on one side of the grill while a casserole is slow-cooked on the other side. Use only one side and save energy when preparing a small meal.

Indirect heat cooking:

The food, in a pan or directly on the cooking rack, does not come into direct contact with a flame. The cover is closed. Heat from the lighted side of the burner gently circulates throughout the grill, similar to the heat of your oven, and roasts or bakes the food. Advantages are that you don't have to worry about flare-ups and it's easy to collect drippings for gravy.

If your grill is not equipped with a dual control burner, you can simulate this method of cooking by using heavy-duty foil to block

off half the heat from the burner and briquettes. Fold in half a sheet of heavy-duty foil twice as long as the cooking grid; then fold in half again. Firmly place this foil over the briquettes on one side of the grill to effectively block the direct heat from that side of the burner. Replace the cooking grid and place the food on it above the foil-covered briquettes.

Judging doneness

The best way to ensure the desired degree of doneness in meats is to use a meat thermometer. Make sure the tip of the thermometer is in the muscle of the meat, *not* touching bone or fat.

Internal Temperatures

Beef ... rare	140°F	Hams .. fully cooked	140°F
medium	160°F	cook before eating	160°F
well-done..	170°F	Veal	180°F
Poultry	185°F	Lamb .. medium	175°F
Pork	170°F	well-done	180°F

Safety

Follow these pointers for safe, trouble-free gas grilling:

- Keep the grill away from combustible surfaces such as wood siding or deck railings.
- Never use a gas grill in a garage doorway, on an enclosed porch, or under low eaves or overhangs.
- Use oven mitts and avoid wearing loose-fitting clothing.
- If buying an LP tank, be sure the tank is approved by the U.S. Department of Transportation. Never buy a used tank.
- Have LP tank professionally inspected for corrosion every five years.
- Never store a propane tank in your house or garage.
- When transporting a filled LP tank in your car, prop it securely so it can't tip, and open a window.
- Keep the tank upright when connecting it to the grill's regulator. Leaking fuel could damage the regulator.

Get acquainted with your grill—experiment and you'll become a barks and culinary expert.

Call your local natural gas utility company or the Minnesota Blue Flame Gas Association at 612-550-1969.

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