More compact than our Cowboy Fire Pit Grill - 30”, this 23” version comes with a pole and grill grate for controlled temperature cooking. Enjoy as a fire pit or use to cook your next meal. This system works great for backyards or can easily be packed for camping.

**Product Dimensions**
- Fire Bowl: 23.75” L x 23.75” W x 8.15” H
- Fire Bowl Height with Legs: 14.5”
- Height with Upright Pole: 33.375”

**Key Features**
- Full-size outdoor fire pit, cooking, and entertaining system.
- Modular design allows for multi-use as fire pit and open-fire grilling/cooking station.
- Multiple ways to cook over open-fire and charcoal.
- Multiple configurations with cast iron and steel cooking accessories.
- Easily portable with simple set up.
**Fire Pit**
The fire pit bowl comes with three legs. Attach the legs to the base of the bowl. Fire pit stands 14.5” tall.

**ASSEMBLY OPTIONS**

1. **Fire Pit Track**
   Place the grill grate on the fire pit track. Easily guide the grill grate on the track to maneuver around the fire.

2. **Upright Pole**
   Place the upright pole into the pole mount. Secure the pole through the bottom of the mount with the wing bolt. Slide the grill grate on to the pole and tighten the locking handle at the desired height.

**WHAT’S IN THE BOX?**

- a. Fire Bowl Base
- b. Grill Grate
- c. Locking Handle
- d. Upright Pole
- e. Wing Bolt
- f. Legs (3)
- g. Bolts (3)
- h. Nuts (3)

**GRILL GRATE SETUP OPTIONS**

The grill grate can be set up in two variations.

1. **Fire Pit Track**
   Simply rest the grill grate on the fire pit track.

2. **Upright Pole**
   Place the upright pole into the pole mount. Secure the pole through the bottom of the mount with the wing bolt. Slide the grill grate on to the pole and tighten the locking handle at the desired height.

**ASSEMBLY OPTIONS**

- **Fire Pit Track**
  Place the grill grate on the fire pit track. Easily guide the grill grate on the track to maneuver around the fire.

- **Upright Pole**
  Place the upright pole into the pole mount on the fire bowl and secure with wing bolt. Easily move from cooking to warming.

---

**THERE ARE SO MANY WAYS TO SET UP YOUR COWBOY GRILL! HAVE FUN, AND HAPPY GRILLING.**
**Lighting a Fire**

**Natural Hardwood**
Collect your tinder (newspaper, straw, or dry grass), kindling (thin sticks or twigs), and fuel (dry hardwood).

Begin laying one or two handfuls of tinder in the center of the fire pit. Then build a small teepee using a few pieces of kindling.

Light the tinder.

Carefully begin to add the fuel after the kindling has started to burn.

To maintain sufficient flames, add additional pieces of fuel as the smaller pieces of fuel burn up.

Allow the fire to burn down naturally, starting approximately one hour before you want to put it out. Smother the fire with sand or dirt when only embers remain. In dry climates finish by pouring water over the sand and dirt.

**Charcoal**

We recommend using a chimney starter.

Load the bottom of the chimney starter with lightly balled newspaper.

Fill the chimney with charcoal briquettes. You should be able to access the newspaper from the bottom.

Light the newspaper in several places and set it in your fire pit.

When the briquettes at the top of the chimney have turned gray, dump the coals into the fire pit. Add 2-3 handfuls of charcoal now if you plan to cook for more than 30 minutes.

**Cleaning your Grill Grate**

Brush your grill grate after every use and thoroughly clean the grill grate every few months depending on usage.

For thorough cleansing, remove the grill grate and place it into warm soapy water. Let it soak for at least 15 minutes.

After your grill grate has soaked, remove it from soapy water, and scrub thoroughly with a long-handled grill brush. For stubborn grease, form a paste using one cup water and three cups baking soda. When finished scrubbing, rinse the grill grate clean. Dry thoroughly to prevent rust.

When dry, rub the grill grate with a light coating of cooking oil, like olive or avocado.

**Charcoal**

We recommend using a chimney starter.

Load the bottom of the chimney starter with lightly balled newspaper.

Fill the chimney with charcoal briquettes. You should be able to access the newspaper from the bottom.

Light the newspaper in several places and set it in your fire pit.

When the briquettes at the top of the chimney have turned gray, dump the coals into the fire pit. Add 2-3 handfuls of charcoal now if you plan to cook for more than 30 minutes.

**Cleaning your Fire Bowl**

We recommend cleaning your fire bowl after each use to prevent ash from accelerating the deterioration of the metal.

After the fire bowl has cooled, remove any debris that can be saved and safely store for your next burn.

Using a small broom, sweep ash from the walls of the fire pit to the center of the bowl. Scoop out the pile and dispose material in a non-flammable container.

**Tips for Temperature Control**

Control the temperature of your fire by removing or adding fuel or by adjusting the height of the grill grate on the upright pole.

**Cooking Methods**

**Placing Food in Coals**
Cooking directly on coals is one of the most traditional ways to cook over an open fire. All you need is white-hot charcoal and a piece of meat, vegetables, or bread dough. The coals sear the meat and create a crust that prevents coals from sticking to food. Pay attention to your food as it will cook quickly.

**Grill on Grate Attachment**
Our grill grate attachment is a perfect cooking surface for your grill. Lay it directly on the fire pit track, or take control of the heat by attaching it to the upright pole and moving it up or down.

**Roast Over Fire**
Use your Cowboy Fire Pit Grill to experiment with different open-fire cooking methods, different fuels and hardwoods, and experience the flavors from open-fire cooking.

**Ash Tips**

Ash can retain heat for up to four days, or longer. Never dispose ash into a flammable container!
These recipes were first featured at the 4xFAR festival in Coachella Valley, CA, as part of a Barebones open-fire cooking demonstration. We aim to alleviate the intimidation of cooking over fire with cast iron, and to demonstrate approachable meals that’ll take your outdoor cooking to the next level.

**CARNE ASADA FOR STREET TACOS**

**Ingredients**
- 2 lbs Flank Steak
- 1 Tbsp Onion Powder
- 1 Tbsp Garlic Powder
- 2 tsp Cumin
- 1 tsp Chili Powder
- 1 tsp Chipotle Powder
- 1 tsp Smoked Paprika
- 1 tsp Oregano
- 1 Tbsp Salt
- 1 tsp Pepper
- 2 Tbsp Brown Sugar
- 1 Jalapeño
- 2 Tbsp Olive Oil
- ½ Cup Cilantro
- ½ Cup Orange Juice
- ¼ Cup Lime Juice
- 2 Tbsp Soy Sauce

**Instructions**
- In a small bowl, combine the dry ingredients and set aside.
- Using an airtight container, large enough to hold the meat, add the dry ingredients and meat, and coat evenly.
- In a measuring cup add the liquids and stir.
- Dice the jalapeño and rough chop the cilantro. Add to the measuring cup to combine.
- Pour the liquid mixture over the meat and store for 6-12 hours.
- When ready to cook, heat the grill, and place the seasoned meat on the grill. Cook three minutes per side or until light pink in the middle.

Perfect for street tacos, on salads, or accompanied with sides of your choice. This recipe is versatile and elevates any meal it is added to.

**GRILLED CROSTINI WITH MAPLE GLAZED PEARS**

**Ingredients**
- 1 Red Anjou Pear
- 1 Baguette
- ⅛ Cup Pure Maple Syrup
- ½ Cup Mascarpone Cheese

**Instructions**
- Slice the baguette into thin slices and grill each side until lightly toasted.
- Quarter and cut the pear into thin bite-sized pieces. Set aside in a bowl.
- In a skillet on medium heat, add the maple syrup and pears. Cook for four minutes or until caramelized.
- Spread the mascarpone on each slice of bread then top with pears and sauce.

**WARRANTY**

1-year limited warranty covers defects in material and workmanship under normal use, proper care, and maintenance of the product.

To find out more about our products and our full warranty information, visit BAREBONESLIVING.COM

**BAREBONES**

Call
1-855-895-7040

Email
info@barebonesliving.com