



# BEGINNING OF THE SEASON GRILL PREPARATION

Winters frigid grip has loosened, and now it is time to fire up the grill for the season. Once you dig out your grill, you will need to clean it up and get it prepped before use.

## CHARCOAL GRILLS

### STEP 1 CLEAN COOKING GRATES

Remove grill grate and scrub them clean with a stiff wire grill brush to remove food particles. If your grates are stainless steel, you may clean them with oven cleaner. Follow the manufacturers directions on the can. Be careful to use in a well ventilated area and free of wind. All other grates should be placed in hot water with mild detergent and soaked for 15-30 minutes. Remove grates from the water and scrub with a soft scrubbing pad or cloth.

### STEP 2 CLEAN INSIDE THE GRILL

Remove any excess coals and ash from the season before and discard into a trash bag. Never remove coals or ash from a warm or hot grill. Make sure you have allowed the grill and debris to cool down to the outside or room temperature. Clean the inside of the grill thoroughly with hot, soapy water and a soft scrubbing pad or cloth. Rinse well and allow to dry.

### STEP 3 FIRE IT UP!

Reassemble all cleaned and dried parts. Add enough charcoal to get the grill to at least 350°F. Light your charcoal and wait until they are glowing and coated with a light layer of gray ash. Cover and let the grill heat up for 15 minutes. You can let the charcoal burn itself out or close the vents at this point and let it distinguish itself. You are ready for the season...start grilling!

