



KLEVA®

HINTS AND TIPS

BARBECUE

INTRODUCING THE KLEVA® BBQ HINTS, TIPS, AND RECIPES BOOK

Your Ultimate Guide to Elevating Your Grilling Game!

Get ready to take your outdoor cooking experience to the next level with our comprehensive guide to mastering the art of BBQ. Whether you're a seasoned grill master or just starting your BBQ journey, this book is packed with valuable insights, expert tips, and mouth-watering recipes that will ignite your passion for grilling like never before.

At Kleva®, we understand that the heart of any memorable BBQ lies in the perfect blend of flavors, techniques, and the right tools. That's why we've crafted this book to not only provide you with delicious recipes but also to showcase how KlevaRange products can transform your cooking adventures into fun, fast, and effortless experiences.

DISCOVER THE KLEVA® ADVANTAGE

Our range of innovative and versatile BBQ tools is designed to simplify your cooking process, ensuring that you achieve exceptional results every time. From the Flavor Fork™, your trusty meat thermometer, to the Kleva Cook Mat that eliminates sticking and uneven grill marks, we're here to equip you with the tools you need to become a BBQ aficionado.

COOK WITH CONFIDENCE

Embark on your grilling journey armed with invaluable tips and tricks that cover everything from mastering the ideal grilling temperature to achieving

the perfect level of tenderness in your meats. With the Flavor Fork™ as your culinary sidekick, you'll say goodbye to overcooked or undercooked dishes and hello to confidently cooked, juicy, and flavourful meals.

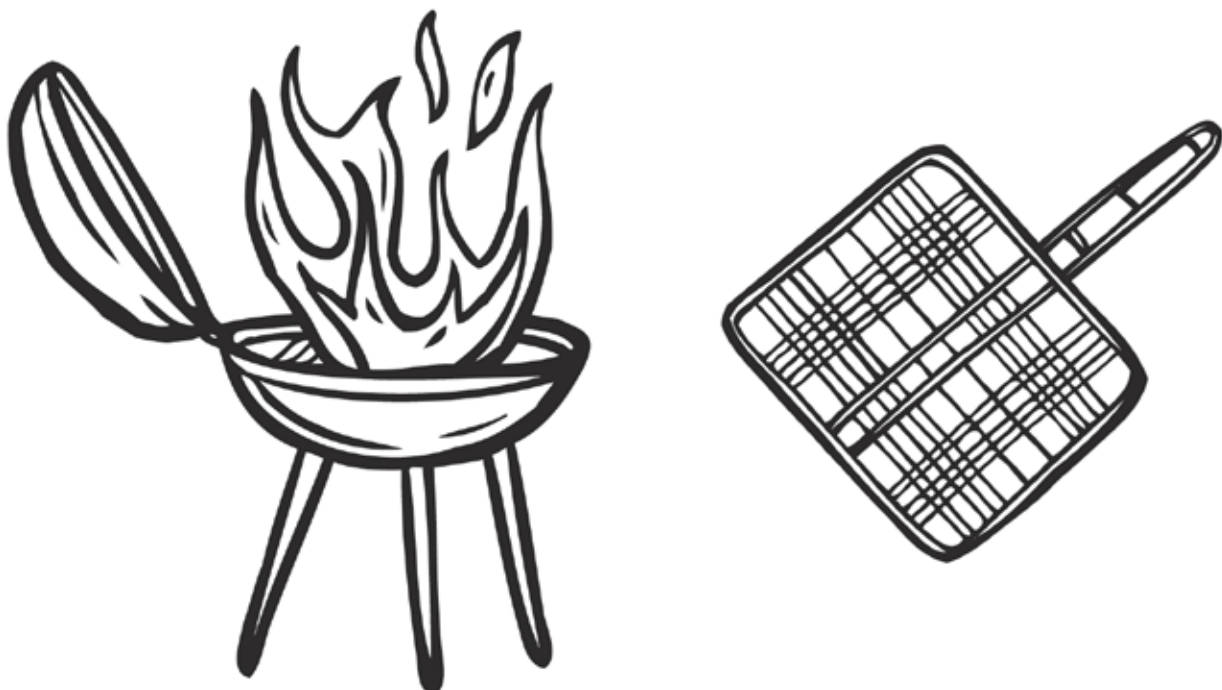
CREATE CULINARY MASTERPIECES

Inside these pages, you'll find an array of delectable recipes that showcase the diverse possibilities of BBQ cooking. From Classic BBQ Ribs that fall off the bone to Grilled Salmon with Lemon-Dill Sauce that boasts a harmonious blend of flavors, we're here to help you explore and expand your culinary horizons.

UNLOCK YOUR BBQ POTENTIAL

With the Kleva® BBQ Hints, Tips, and Recipes Book, your outdoor cooking escapades will become a celebration of taste, texture, and creativity. Let us guide you through the journey of infusing your favourite dishes with the smoky allure of the grill and the ease of KlevaRange products.

Get ready to ignite the flames of flavor, elevate your BBQ skills, and experience the joy of creating mouth-watering dishes that will leave your family and friends craving more. Let's fire up the grill and embark on a culinary adventure like no other. Welcome to the world of Kleva® BBQ mastery!





DISCLAIMER

The Kleva® BBQ Hints, Tips, and Recipes Book is intended to provide general information and guidance on BBQ cooking techniques, recipes, and the use of KlevaRange products. While we have taken great care to ensure the accuracy and reliability of the information presented, we cannot guarantee that every individual's experience with the provided content and tools will be the same.

The information in this book is for educational and entertainment purposes only and should not be considered a substitute for professional advice, especially in matters concerning health, safety, or dietary requirements. Readers should exercise caution and make informed decisions based on their own judgment, preferences, and dietary needs.

Any reliance on the information, tips, recipes, or suggestions presented in this book is at the reader's own risk. The Kleva® brand, its affiliates, authors, and contributors shall not be held liable for any loss, injury, or damages arising from the use of this book, its content, or the KlevaRange products mentioned within.

Always follow safe cooking practices, including proper food handling, grilling safety, and hygiene guidelines. It is recommended to consult with a qualified healthcare professional or culinary expert before making significant changes to your diet or cooking practices.

The mention of specific ingredients, products, brands, or tools in this book does not imply endorsement or guarantee of their effectiveness. Readers are encouraged to exercise their own judgment and discretion when selecting and using products or following recipes.

By reading and using the information in the Kleva® BBQ Hints, Tips, and Recipes Book, you acknowledge and agree to the terms of this disclaimer. Enjoy your grilling adventures responsibly and make the most of the valuable insights and inspiration provided in this guide.

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IMPORTANT POINTS WHEN USING YOUR BBQ

When using a barbecue (BBQ), whether it's a charcoal, gas, or electric grill, there are several important things to keep in mind to ensure a safe and successful grilling experience. Here are some key considerations:

SAFETY FIRST

Safety should be your top priority. Make sure your BBQ is set up on a stable, level surface away from flammable materials, overhanging branches, or other potential hazards. Keep a fire extinguisher or a bucket of sand nearby, especially if you're using a charcoal grill.

PREHEATING

Preheat your grill before cooking to ensure even cooking and prevent food from sticking. This can take about 10-15 minutes for charcoal grills and 15-20 minutes for gas grills.

CLEAN AND OIL THE GRATES

Clean grill grates before and after each use to prevent food from sticking. Use a wire brush to remove residue and then oil the grates with a high-heat cooking oil using a paper towel.

DIRECT AND INDIRECT HEAT

Learn to use both direct and indirect heat zones on your grill. Direct heat is suitable for searing and quick-cooking foods, while indirect heat is ideal for slow-cooking and larger cuts of meat.

TEMPERATURE CONTROL

Understanding temperature control is crucial. Gas grills often have adjustable knobs, while charcoal grills can be controlled by adjusting the airflow. Use a thermometer to monitor the grill and the internal temperature of the food.

MARINATING AND SEASONING

Marinate meats before grilling to add flavor and moisture. Dry rubs and seasoning blends can enhance the taste of your food as well.

GRILL LID

Keep the grill lid closed as much as possible during cooking to maintain a consistent temperature and trap the smoky flavor.

FLARE-UPS

Flare-ups can occur when fat drips onto the flames. Keep a spray bottle of water nearby to tame flare-ups or move the food to a different area of the grill temporarily.

RESTING TIME

After grilling, allow meats to rest for a few minutes before slicing. This helps retain juices and ensures more tender results.

COOKING TIMES

Keep track of cooking times and follow recipes or guidelines for various meats and cuts. Use a meat thermometer to ensure that meat is cooked to the appropriate internal temperature.

EXPERIMENTATION

Don't be afraid to experiment with flavors, marinades, and techniques. Grilling is an art that can be customized to your preferences.

GRILL MAINTENANCE

Regularly clean and maintain your grill to prolong its lifespan and ensure safe and efficient cooking.

HYGIENE

Practice proper food safety and hygiene. Use separate utensils and cutting boards for raw and cooked foods to prevent cross-contamination.

PRACTICE PATIENCE

Grilling requires patience. Don't rush the cooking process, especially with tougher cuts of meat that require slow and steady cooking.

HAVE FUN

Grilling is meant to be enjoyable. Don't stress over perfection; embrace the process and savour the delicious results.

By understanding these key aspects of grilling and practicing safe cooking techniques, you'll be well-equipped to use your BBQ effectively and create mouth-watering dishes for yourself and your guests.

CLEANING A BBQ

Cleaning your BBQ is essential for maintaining its performance, extending its lifespan, and ensuring safe and flavourful cooking. Here are some of the best tips and hints for cleaning your BBQ:

REGULAR CLEANING

Clean your BBQ after each use to prevent build-up of grease and food residue. A little effort after each grilling session goes a long way in making the cleaning process easier.

SAFETY FIRST

Ensure your BBQ is completely cool before cleaning. Wait at least an hour after cooking before you start cleaning.

GATHER SUPPLIES

Have all the necessary cleaning supplies ready, including a wire brush, grill brush, grill scraper, mild dish soap, warm water, microfiber cloths, and a bucket.

EMPTY ASH AND GREASE TRAYS

For charcoal grills, empty the ash catcher and grease trays regularly to prevent fire hazards and to maintain proper airflow. For gas grills, remove and clean the grease tray or drip pan.

REMOVE GRATES

Take off the cooking grates and soak them in warm soapy water to loosen grease and food particles. Use a grill brush or scraper to remove any stubborn residue.

SCRUB GRATES

Scrub the grates thoroughly to remove grease and debris. For stubborn build-up, use a grill brush with wire bristles or a ball of crumpled aluminium foil.

CLEAN BURNERS AND TUBES

For gas grills, remove the burners and clean any clogs using a wire brush or pipe cleaner. Clear blocked burner ports with a paperclip or a wooden skewer.



WIPE DOWN THE INTERIOR

Use a damp cloth or sponge to wipe down the inside walls of the grill to remove grease and residue.

CLEAN EXTERIOR

Wipe down the exterior of the BBQ with a damp cloth or mild soapy water to remove dirt and grime. Be careful not to get water inside any electrical components if you have a gas or electric grill.

CLEAN LID AND HANDLES

Clean the inside and outside of the lid, as well as any handles or knobs. Use a cloth dampened with soapy water and rinse thoroughly.

REPLACE DRIP PANS AND TRAYS

If your BBQ has disposable drip pans or grease trays, replace them regularly to prevent grease fires and maintain cleanliness.

CHECK IGNITION SYSTEM

If you have a gas grill, inspect the ignition system for any debris or grease build-up that might hinder proper operation. Clean as needed.

RINSE AND DRY

Rinse all parts thoroughly with clean water to remove any soap residue. Dry the parts completely before reassembling the grill.

SEASON GRATES

After cleaning, heat the grill for a few minutes to dry it out, then lightly coat the grates with a thin layer of oil to prevent rust.

COVER THE GRILL

Invest in a high-quality grill cover to protect your BBQ from the elements when not in use.

Remember that proper maintenance and cleaning will not only keep your BBQ looking great but will also contribute to better-tasting food and safer grilling. Regular cleaning and care will make your BBQ experience more enjoyable in the long run.



GETTING MAXIMUM FLAVOUR FROM YOUR BBQ

Getting full flavor from a BBQ involves a combination of factors, from choosing the right ingredients to proper cooking techniques. Here are some hints and tips to help you achieve maximum flavor from your BBQ:

QUALITY INGREDIENTS

Start with fresh, high-quality ingredients. Whether it's meats, vegetables, or marinades, using fresh and flavourful ingredients will make a significant difference in the final taste.

MARINATING

Marinate meats before grilling to infuse them with flavor and moisture. Marinades can include a mix of oil, acid (like citrus juice or vinegar), herbs, spices, and aromatics. Marinating for at least 30 minutes, or even overnight, enhances flavor.



DRY RUBS AND SEASONINGS

Dry rubs are a mixture of spices and herbs that are rubbed onto meats before grilling. They create a flavourful crust and add depth to the taste. Experiment with different spice blends and rubs.



SMOKE AND WOOD CHIPS

If you're using a charcoal or wood-fired grill, choose the right type of wood chips to complement the flavor of your food. Different woods, like hickory, mesquite, or fruitwoods, impart unique smoky flavors.

LOW AND SLOW COOKING

For certain cuts of meat, like ribs, pork shoulder, or brisket, low and slow cooking at a lower temperature allows the flavors to develop and the meat to become tender.

INDIRECT COOKING

Utilize indirect heat for larger cuts of meat. This involves placing the meat away from the direct flames, allowing it to cook evenly and absorb the smoky flavor without getting charred.

BASTING AND MOPPING

Baste the meat with a flavourful sauce or liquid during cooking to enhance the taste. Mopping involves applying a liquid with a mop or brush periodically to keep the meat moist and add flavor.

GRILL LID

Keep the grill lid closed as much as possible during cooking to trap the smoky flavors and retain moisture.

HERBS AND CITRUS

Add fresh herbs and citrus slices to the grill or wrap them in foil with the food. They release aromatic flavors that infuse into the dish.

CARAMELIZATION

Allow meats to develop a nice, caramelized crust by searing them over direct heat. This adds depth of flavor and enhances the texture.

SAUCE AT THE END

Apply sauces containing sugar or honey during the final stages of cooking to avoid burning. This will give you a sticky, flavourful glaze without excessive charring.

RESTING TIME

Allow cooked meats to rest before slicing. Resting allows the juices to redistribute, resulting in a more flavourful and tender bite.

EXPERIMENT

Don't be afraid to experiment with different flavor combinations, sauces, and techniques. BBQ is an art, and trying new things can lead to delicious discoveries.

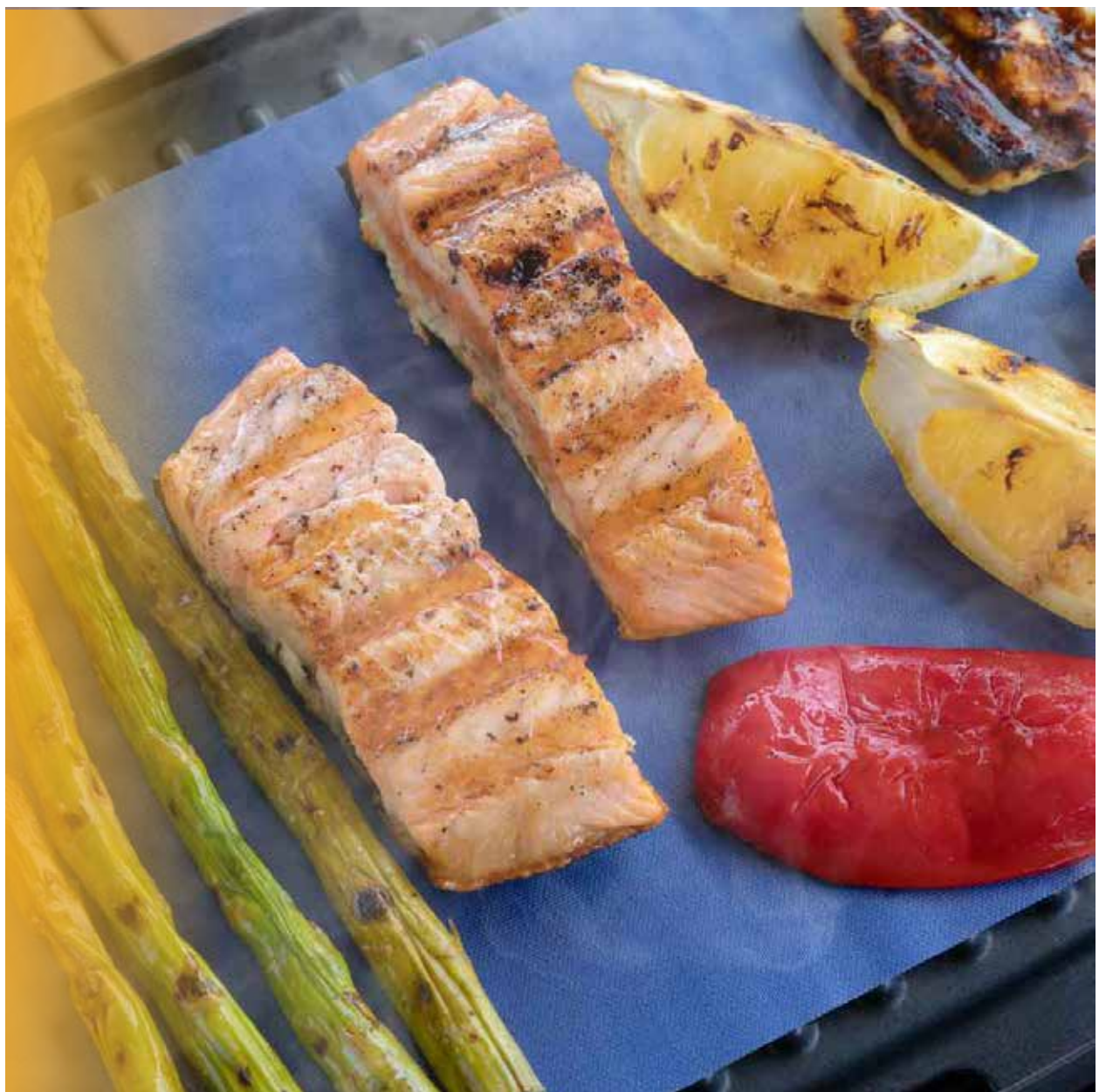
CLEAN GRILL GRATES

Keep your grill grates clean to prevent old residue from imparting off-flavors onto your food.

PASSION AND PATIENCE

Approach BBQ with passion and patience. Take your time, enjoy the process, and let the flavors develop naturally.

By focusing on these tips and techniques, you'll be well on your way to creating flavourful and delicious BBQ dishes that will impress your friends and family.



THE FLAVOUR FORK

the Flavour Fork[®] is a convenient and innovative meat thermometer that aims to simplify the cooking process and help you achieve perfectly cooked meats with ease. Here's a breakdown of its features and benefits:

Key Features

PRECISE TEMPERATURE TRACKING

The Flavour Fork[™] is equipped with a precise temperature tracker that ensures your meats are cooked to the desired level of doneness, resulting in juicy and flavourful results every time.

MEAT TYPE & TENDERNESS SELECTION

The Digital Display allows you to select from 7 different meat types and 4 levels of tenderness. This customization ensures that your meat is cooked to your specific preferences.

AUTOMATIC TIMER

The Flavour Fork[™] comes with an automatic timer feature that eliminates the need for constant monitoring. The fork will notify you when your meat has reached the desired level of doneness, allowing you to set it and forget it.

SAFE MEASUREMENT

The fork is designed with long-sized prongs, ensuring that you can safely measure the temperature and time without risking burns to your hands.



Benefits

CONSISTENT RESULTS

By accurately tracking the temperature and allowing you to choose the meat type and tenderness, the Flavour Fork[®] helps you achieve consistent and optimal cooking results every time you grill. The Flavour Fork[®] helps you consistently achieve your preferred level of doneness, whether you like your meat rare, medium-rare, medium, or well-done.

TIMESAVING

By taking care of the cooking process for you and alerting you when the meat is ready, the Flavour Fork[™] frees up your time for other activities.

REDUCED STRESS

With the audible alarm feature, you can avoid the stress of constantly checking and worrying about whether your meat is done.



COOK LIKE A PRO

Even if you're not a seasoned chef, the Flavour Fork can make you feel like a MasterChef by ensuring your meats are cooked to perfection.

FLEXIBILITY

The ability to customize your meat's tenderness allows you to cater to different preferences within your household.



CUSTOMIZATION

The ability to select from different meat types and tenderness levels allows you to cater to various preferences, ensuring that everyone enjoys their meat just the way they like it.

HANDS-FREE CONVENIENCE

With the automatic timer and temperature tracking, you can confidently step away from the grill and attend to other tasks without worrying about overcooking or undercooking your meat.

ENHANCED SAFETY

The long-sized forks help prevent accidental burns when measuring the temperature, ensuring a safer cooking experience.

FLAVOR ENHANCEMENT

By cooking your meats to the perfect level of tenderness and doneness, you can unlock the full flavor potential of your dishes.

EASE OF USE

The user-friendly interface and set-and-forget functionality make the Flavour Fork™ suitable for both beginner and experienced cooks.

Before using the Flavour Fork™, make sure to familiarize yourself with its instructions and guidelines for safe and effective use. The product's combination of temperature tracking, customization, and convenience could make it a valuable tool for achieving delicious and perfectly cooked meats on your grill. If you're interested in trying the Flavour Fork™, get one at [KLEVARANGE.COM.AU](https://www.klevarange.com.au)



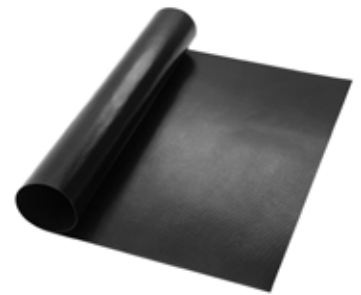
KLEVA COOK MAT

The Kleva Cook Mat for BBQs offers a convenient solution to common grilling challenges, enhancing your cooking experience and ensuring delicious, evenly cooked food. Here's a summary of its key features and benefits:

Key Features

EVEN HEAT DISTRIBUTION

The Kleva Cook Mat features an ultra-thin non-stick flat plate that retains heat evenly. This promotes consistent cooking results, eliminating the problem of uneven grill marks and enhancing the flavor of your food.



CLEAN BBQ

The cooking mat helps keep your BBQ clean and pristine by preventing food from slipping through the grates or sticking to them.



EASY CLEANING

After use, the mat can be conveniently cleaned with a quick wipe down or placed in the dishwasher. This eliminates the hassle of scrubbing grates and ensures a smooth cleaning experience.

NON-STICK MATERIAL

The non-stick surface of the mat provides a seamless cooking experience, allowing you to grill without worrying about food sticking to the grill grates.

OVEN-SAFE DESIGN

The Kleva Cook Mat is suitable for use in both BBQs and ovens, offering versatility in your cooking methods.

TOXIN-FREE MATERIAL

The mat is made without BPA and PFOA, ensuring that your food is cooked without the risk of harmful chemicals leaching onto it.

30-DAY MONEY-BACK GUARANTEE

The product comes with a 30-day money-back guarantee, giving you the confidence to try it risk-free.



Benefits

ENHANCED COOKING RESULTS

With even heat distribution, your food will be cooked perfectly, retaining its natural flavors and juices.

CONVENIENT CLEAN-UP

The Kleva Cook Mat streamlines the cleaning process, making post-cooking clean-up quick and hassle-free.

VERSATILITY

The mat's oven-safe design means you can use it for various cooking methods, adding flexibility to your culinary Endeavor's.

HEALTH AND SAFETY

The mat's toxin-free material ensures that your food remains safe and free from potentially harmful substances.



MINIMIZED FOOD WASTE

Preventing food from slipping through the grates reduces waste and ensures you get to enjoy every bite.

SATISFACTION GUARANTEE

The 30-day money-back guarantee demonstrates the manufacturer's confidence in the product's performance and your satisfaction.

Whether you're grilling outdoors or using your oven indoors, the Kleva Cook Mat aims to provide a smoother cooking experience, superior results, and easier clean-up. Consider giving it a try to see how it can elevate your cooking game.



SEVEN SIMPLE BBQ IDEAS TO GET STARTED!

Here are seven delicious BBQ cooking recipes and dishes that are sure to impress your friends and family:

CLASSIC BBQ RIBS

Tender and flavourful ribs coated with a homemade BBQ sauce, slow cooked to perfection. Serve with coleslaw and cornbread for a classic BBQ feast.

GRILLED CHICKEN SKEWERS

Marinated chicken pieces threaded onto skewers and grilled to juicy perfection. Serve with a side of tzatziki sauce and grilled vegetables.

SMOKED PULLED PORK

Slow-smoked pork shoulder seasoned with a dry rub, then pulled apart for a melt-in-your-mouth experience. Serve on buns with coleslaw and your favourite BBQ sauce.

GRILLED VEGETABLE PLATTER

A colourful assortment of marinated vegetables (zucchini, bell peppers, mushrooms, onions, etc.) grilled to perfection. Drizzle with balsamic glaze and serve as a hearty vegetarian option.

BBQ BEEF BRISKET

A flavourful beef brisket rubbed with a mix of spices, slow cooked on the grill until tender. Slice it up and serve with homemade mac and cheese and cornbread.

GRILLED SALMON WITH LEMON-DILL SAUCE

Salmon fillets marinated in a citrusy blend, grilled to flaky perfection, and served with a refreshing lemon-dill sauce. Pair with grilled asparagus and quinoa salad.

BBQ GRILLED PIZZA

Homemade pizza dough topped with BBQ sauce, grilled chicken, red onions, bell peppers, and a blend of cheeses. Grill until the crust is crispy and the cheese is melted.

Remember, BBQ cooking allows for creativity and experimentation, so feel free to adapt these recipes to your taste preferences and available ingredients. Enjoy your BBQ cooking adventures!





**10 AWESOME BBQ
RECIPES FOR THE SIMPLE
DISHERS FULL OF FLAVOUR,
ALONG WITH HINTS AND
TIPS...**

CLASSIC BBQ RIBS



Ingredients

- ◆ 2 racks of baby back ribs
- ◆ BBQ rib rub (store-bought or homemade)
- ◆ BBQ sauce

Instructions

1. Remove the membrane from the back of the ribs for better flavor penetration.
2. Rub the rib racks with the BBQ rib rub, covering all sides. Let them sit in the rub for at least an hour, or overnight for more flavor.

3. Preheat your BBQ to 225°F (107°C) for indirect cooking.
4. Use a meat thermometer to monitor the internal temperature of the ribs. Cook them until they reach an internal temperature of about 190°F (88°C), which ensures tenderness.
5. During the last 30 minutes of cooking, brush the ribs with your favourite BBQ sauce to create a flavourful glaze.
6. Use the flavor fork to check the tenderness of the ribs. They should have a slight resistance when you insert the fork, but not be tough.
7. Let the ribs rest for about 10 minutes before slicing between the bones and serving.



GRILLED CHICKEN DRUMSTICKS



Ingredients

- ◆ Chicken drumsticks
- ◆ Chicken marinade (store-bought or homemade)
- ◆ Salt and pepper

Instructions

1. Marinate the chicken drumsticks in your favourite marinade for at least 1 hour, or overnight for more flavor.
2. Preheat your BBQ to medium-high heat.
3. Use the flavor fork to check the internal temperature of the chicken drumsticks. Cook until they reach an internal temperature of 165°F (75°C).
4. Rotate and flip the drumsticks occasionally to ensure even cooking.
5. For extra flavor, baste the drumsticks with additional marinade during the last few minutes of grilling.
6. Let the drumsticks rest for a few minutes before serving.



BBQ PULLED PORK SANDWICHES



Ingredients

- ◆ Pork shoulder or butt
- ◆ BBQ pork rub (store-bought or homemade)
- ◆ BBQ sauce
- ◆ Hamburger buns or sandwich rolls
- ◆ Coleslaw (optional)

Instructions

1. Rub the pork shoulder with the BBQ pork rub, covering all sides. Let it sit in the rub for at least an hour, or overnight for more flavor.
2. Preheat your BBQ to 225°F (107°C) for indirect cooking.
3. Use the flavor fork to check the internal temperature of the pork shoulder. Cook it until it reaches an internal temperature of about 200°F (93°C) for tender pulled pork.
4. Once cooked, remove the pork from the BBQ and let it rest for about 20-30 minutes.
5. Use the flavor fork to shred the pork, discarding any excess fat.
6. Mix the shredded pork with your favourite BBQ sauce.
7. Toast the hamburger buns on the BBQ for a minute.
8. Assemble the pulled pork sandwiches by placing the BBQ pork on the buns and adding coleslaw if desired.



GRILLED HAMBURGERS



Ingredients

- ◆ Ground beef (80% lean)
- ◆ Hamburger seasoning or salt and pepper
- ◆ Hamburger buns
- ◆ Cheese slices and your favourite toppings

Instructions

1. Preheat your BBQ to medium-high heat.
2. Divide the ground beef into equal portions and form them into patties. Use

your thumb to create a slight indentation in the centre to prevent the patties from puffing up during cooking.

3. Season both sides of the patties with hamburger seasoning, salt, and pepper.
4. Use the flavor fork to check the internal temperature of the burgers. Cook until they reach an internal temperature of 160°F (71°C) for medium doneness.
5. During the last minute of cooking, add cheese slices on top of the patties and close the lid to melt the cheese.
6. Toast the hamburger buns on the BBQ for a minute.
7. Assemble the burgers with the patties and your favourite toppings.



BARBECUE SHRIMP SKEWERS



Ingredients

- ◆ Large shrimp, peeled and deveined
- ◆ BBQ shrimp marinade (store-bought or homemade)
- ◆ Wooden skewers, soaked in water
- ◆ Lemon wedges and chopped parsley for garnish

Instructions

1. Marinate the shrimp in the BBQ shrimp marinade for about 20-30 minutes.
2. Preheat your BBQ to medium-high heat.
3. Thread the marinated shrimp onto the soaked wooden skewers.
4. Use the flavor fork to check the internal temperature of the shrimp. Cook until they turn opaque and reach an internal temperature of 145°F (63°C).
5. Rotate the shrimp skewers occasionally for even cooking.
6. Grill the lemon wedges for a minute to add extra flavor.
7. Serve the grilled shrimp skewers with the grilled lemon wedges and a sprinkle of chopped parsley.



BBQ BRISKET



Ingredients

- ◆ Beef brisket
- ◆ BBQ brisket rub (store-bought or homemade)
- ◆ BBQ sauce

Instructions

1. Rub the brisket with the BBQ brisket rub, covering all sides. Let it sit in the rub for at least an hour, or overnight for more flavor.
2. Preheat your BBQ to 225°F (107°C) for indirect cooking.

3. Use the flavor fork to check the internal temperature of the brisket. Cook it until it reaches an internal temperature of about 200°F (93°C) for tender results.
4. Once cooked, remove the brisket from the BBQ and let it rest for about 20-30 minutes.
5. Use the flavor fork to slice the brisket against the grain for maximum tenderness.
6. Serve the sliced brisket with your favourite BBQ sauce.



GRILLED SALMON WITH LEMON-DILL SAUCE



Ingredients

- ◆ Salmon fillets
- ◆ Olive oil
- ◆ Salt and pepper

Lemon-Dill Sauce

- ◆ Greek yogurt
- ◆ Lemon zest and juice

- ◆ Chopped fresh dill
- ◆ Salt and pepper

Instructions

1. Preheat your BBQ to medium-high heat.
2. Brush the salmon fillets with olive oil and season with salt and pepper.
3. Use the flavor fork to check the internal temperature of the salmon. Cook until they turn opaque and reach an internal temperature of 145°F (63°C).
4. While the salmon is grilling, prepare the lemon-dill sauce by mixing Greek yogurt, lemon zest, lemon juice, chopped dill, salt, and pepper.
5. Serve the grilled salmon with a drizzle of the lemon-dill sauce.



TERIYAKI GRILLED CHICKEN



Ingredients

- ◆ Chicken breasts or drumsticks
- ◆ Teriyaki marinade (store-bought or homemade)
- ◆ Salt and pepper
- ◆ Sesame seeds and sliced green onions for garnish

Instructions

1. Marinate the chicken in the teriyaki marinade for at least 1 hour, or overnight for more flavor.
2. Preheat your BBQ to medium-high heat.
3. Use the flavor fork to check the internal temperature of the chicken. Cook until they reach an internal temperature of 165°F (75°C).
4. Rotate and flip the chicken occasionally for even cooking.
5. During the last few minutes of grilling, brush the chicken with additional teriyaki marinade for extra flavor.
6. Sprinkle the grilled chicken with sesame seeds and sliced green onions before serving.



HONEY GLAZED GRILLED PORK CHOPS



Ingredients

- ◆ Pork chops
- ◆ Honey glaze (store-bought or homemade)
- ◆ Salt and pepper
- ◆ Chopped fresh parsley for garnish

Instructions

1. Preheat your BBQ to medium-high heat.
2. Season the pork chops with salt and pepper.
3. Use the flavor fork to check the internal temperature of the pork chops. Cook until they reach an internal temperature of 145°F (63°C).
4. Brush the pork chops with the honey glaze during the last few minutes of grilling to create a flavourful glaze.
5. Sprinkle chopped fresh parsley over the glazed pork chops before serving.



GRILLED VEGGIE BURGER



Ingredients

- ◆ Veggie burger patties (store-bought or homemade)
- ◆ Hamburger buns
- ◆ Cheese slices and your favourite toppings
- ◆ Grilled vegetables (zucchini, bell peppers, onions, etc.)

Instructions

1. Preheat your BBQ to medium-high heat.
2. Grill the veggie burger patties according to the package instructions or until heated through.
3. During the last few minutes of grilling, add cheese slices on top of the patties and close the lid to melt the cheese.
4. Toast the hamburger buns on the BBQ for a minute.
5. Assemble the veggie burgers with the patties, grilled vegetables, and your favourite toppings.



Hints and Tips

- ◆ Preheat the grill before cooking to ensure even cooking and nice grill marks.
- ◆ Use the flavor fork or thermometer to monitor the internal temperature of the food to avoid overcooking or undercooking.
- ◆ For safety, make sure to follow the recommended internal temperature guidelines for different types of meat.
- ◆ Consider using indirect cooking for larger cuts of meat to ensure they cook evenly without getting charred on the outside.
- ◆ Baste with marinades or sauces during the last few minutes of grilling to add flavor and create a glaze.
- ◆ Let grilled meats rest for a few minutes before serving to allow the juices to redistribute and ensure juiciness.
- ◆ Experiment with different wood chips or charcoal types to add unique smoky flavors to your dishes.
- ◆ For vegetables, marinate them before grilling to enhance flavor and prevent sticking.
- ◆ Grilled fruits can also be a delicious and unexpected addition to your BBQ menu.
- ◆ Have all your tools, sauces, and ingredients ready before you start grilling for a smoother cooking process.

A whole roasted chicken is the central focus, cooked to a golden-brown, crispy skin. It sits on a black metal BBQ grill. In the foreground, there are several lemon wedges, some of which appear to be charred from the grill. Fresh rosemary sprigs are scattered around the base of the chicken. The background is dark and out of focus, showing glowing orange and red lights, suggesting a fire or a warm, smoky environment. A semi-transparent yellow banner is overlaid across the middle of the image, containing white text.

**MORE AMAZING RECIPES
ALL COOKED ON A BBQ
USING A FLAVOR FORK OR
THERMOMETER, ALONG
WITH HINTS AND TIPS**

GRILLED CORN ON THE COB WITH CHILI-LIME BUTTER



Ingredients

- ◆ Corn on the cob, husked
- ◆ Butter, softened
- ◆ Lime zest and juice
- ◆ Chili powder
- ◆ Salt and pepper

Instructions

1. Preheat your BBQ to medium-high heat.
2. Grill the corn on the cob, turning occasionally, until slightly charred and cooked through.
3. While the corn is grilling, mix softened butter with lime zest, lime juice, chili powder, salt, and pepper to taste.
4. Once the corn is cooked, use the flavor fork to check tenderness. Insert the fork into the kernels; they should be tender but not mushy.
5. Brush the grilled corn with the chili-lime butter before serving.



BBQ BAKED BEANS



Ingredients

- ◆ Canned baked beans
- ◆ BBQ sauce
- ◆ Brown sugar
- ◆ Mustard
- ◆ Onion, chopped
- ◆ Bacon or sausage (optional)

Instructions

1. Preheat your BBQ to medium heat.
2. In a disposable aluminium pan, mix canned baked beans with BBQ sauce, brown sugar, mustard, chopped onion, and cooked bacon or sausage if using.
3. Place the pan on the grill over indirect heat.
4. Cook the beans, stirring occasionally, until they are heated through and the flavors are well combined.
5. Use the flavor fork to check the temperature. The beans should be hot and bubbly.



COLESLAW WITH CREAMY BBQ DRESSING



Ingredients

- ◆ Coleslaw mix (cabbage and carrots)
- ◆ Mayonnaise
- ◆ BBQ sauce
- ◆ Apple cider vinegar
- ◆ Sugar
- ◆ Salt and pepper

Instructions

1. In a bowl, mix mayonnaise, BBQ sauce, apple cider vinegar, sugar, salt, and pepper to create the dressing.
2. Toss the coleslaw mix with the creamy BBQ dressing until well coated.
3. Refrigerate the coleslaw for at least 30 minutes before serving to allow the flavors to meld.
4. Use the flavor fork to check the coleslaw's temperature. It should be chilled and ready to enjoy.



GRILLED POTATO SALAD



Ingredients

- ◆ Potatoes, boiled and diced
- ◆ Red onion, diced
- ◆ Celery, diced
- ◆ Mayonnaise
- ◆ Dijon mustard
- ◆ Apple cider vinegar
- ◆ Fresh dill, chopped
- ◆ Salt and pepper

Instructions

1. Preheat your BBQ to medium heat.
2. Toss diced potatoes with a bit of olive oil, salt, and pepper, then grill until they develop grill marks.
3. In a bowl, mix grilled potatoes, diced red onion, diced celery, mayonnaise, Dijon mustard, apple cider vinegar, chopped dill, salt, and pepper to make the potato salad.
4. Refrigerate the potato salad before serving.
5. Use the flavor fork to check the temperature. The salad should be chilled and ready to enjoy.



GRILLED GARLIC BREAD



Ingredients

- ◆ Baguette or Italian bread, sliced
- ◆ Butter, softened
- ◆ Garlic, minced
- ◆ Fresh parsley, chopped

Instructions

1. Preheat your BBQ to medium-high heat.
2. Mix softened butter, minced garlic, and chopped fresh parsley to create

the garlic butter.

3. Spread the garlic butter on both sides of the bread slices.
4. Grill the bread slices until they are toasted and have grill marks.
5. Use the flavor fork to check the texture. The bread should be crispy on the outside and soft on the inside.



BBQ STUFFED MUSHROOMS



Ingredients

- ◆ Large mushrooms (portobello or cremini)
- ◆ Cream cheese
- ◆ Chopped spinach
- ◆ Garlic, minced
- ◆ Grated Parmesan cheese
- ◆ Breadcrumbs
- ◆ BBQ sauce

Instructions

1. Preheat your BBQ to medium-high heat.
2. Remove the stems from the mushrooms and brush the caps with olive oil.
3. Grill the mushroom caps until they start to soften.
4. In a bowl, mix cream cheese, chopped spinach, minced garlic, grated Parmesan cheese, breadcrumbs, and a drizzle of BBQ sauce.
5. Stuff the grilled mushroom caps with the cream cheese mixture.
6. Grill the stuffed mushrooms until they are heated through and the cheese is melted.
7. Use the flavor fork to check the temperature. The mushrooms should be hot and the cheese melted.



GRILLED ASPARAGUS WITH PARMESAN



Ingredients

- ◆ Asparagus spears
- ◆ Olive oil
- ◆ Salt and pepper
- ◆ Grated Parmesan cheese
- ◆ Lemon zest

Instructions

1. Preheat your BBQ to medium-high heat.
2. Toss asparagus spears with olive oil, salt, and pepper.
3. Grill the asparagus until they are tender and have grill marks.
4. While grilling, use the flavor fork to check tenderness. The asparagus should be slightly tender but still crisp.
5. Sprinkle the grilled asparagus with grated Parmesan cheese and lemon zest before serving.



BBQ MAC AND CHEESE



Ingredients

- ◆ Cooked macaroni pasta
- ◆ Cheese sauce (made with cheddar and milk)
- ◆ BBQ pulled pork (leftover or store-bought)
- ◆ Breadcrumbs
- ◆ Butter

Instructions

1. Preheat your BBQ to medium heat.
2. In an aluminium pan, mix cooked macaroni pasta with cheese sauce and BBQ pulled pork.
3. In a separate bowl, mix breadcrumbs with melted butter.
4. Top the mac and cheese with the breadcrumb mixture.
5. Place the pan on the grill over indirect heat and cook until the mac and cheese are heated through and the breadcrumbs are golden brown.
6. Use the flavor fork to check the temperature. The mac and cheese should be hot and bubbly.



GRILLED WATERMELON SALAD



Ingredients

- ◆ Watermelon slices
- ◆ Feta cheese, crumbled
- ◆ Fresh mint leaves, chopped
- ◆ Balsamic glaze

Instructions

1. Preheat your BBQ to medium-high heat.
2. Grill watermelon slices for about 1-2 minutes on each side until they have grill marks.
3. Arrange the grilled watermelon slices on a plate.
4. Sprinkle crumbled feta cheese and chopped fresh mint leaves over the watermelon.
5. Drizzle with balsamic glaze before serving.



GRILLED ZUCCHINI SPEARS



Ingredients

- ◆ Zucchini, cut into spears
- ◆ Olive oil
- ◆ Lemon juice
- ◆ Fresh thyme or rosemary, chopped
- ◆ Salt and pepper

Instructions

1. Preheat your BBQ to medium-high heat.

2. Toss zucchini spears with olive oil, lemon juice, chopped fresh thyme or rosemary, salt, and pepper.
3. Grill the zucchini spears until they are tender and have grill marks.
4. While grilling, use the flavor fork to check tenderness. The zucchini should be fork-tender but not mushy.
5. Serve the grilled zucchini spears as a delicious and healthy side dish.

Hints and Tips

- ◆ Preheat the grill before cooking to ensure even cooking and nice grill marks.
- ◆ Use the flavor fork or thermometer to monitor the internal temperature of dishes that contain meat or dairy for food safety.
- ◆ For dishes like corn on the cob or baked beans, you can use the flavor fork to check tenderness and temperature.
- ◆ Keep a close eye on the grill to prevent burning or overcooking.
- ◆ Experiment with different types of wood chips or charcoal to add smoky flavor to your dishes.
- ◆ When grilling vegetables or side dishes, consider using a grill basket or aluminium pan to prevent small pieces from falling through the grates.
- ◆ Create a comfortable grilling station by organizing all your tools, ingredients, and seasonings before you start cooking.
- ◆ Have fun experimenting with various flavors and ingredients to customize these dishes to your taste.



BBQ SAUCES AND MARINADES

Here are the recipes for the sauces and marinades you mentioned, along with hints, tips, and suggestions for using them for BBQ cooking:

HOMEMADE BBQ SAUCE



Ingredients

- ◆ 1 cup ketchup
- ◆ 1/2 cup brown sugar
- ◆ 1/4 cup apple cider vinegar
- ◆ 2 tablespoons Worcestershire sauce
- ◆ 2 tablespoons Dijon mustard
- ◆ 1 teaspoon garlic powder
- ◆ 1 teaspoon onion powder
- ◆ 1/2 teaspoon smoked paprika
- ◆ Salt and pepper to taste

Instructions

1. In a saucepan over medium heat, combine all the ingredients.
2. Bring the mixture to a simmer, then reduce the heat and let it simmer for about 10-15 minutes, stirring occasionally.
3. Taste and adjust the seasoning as needed.
4. Let the BBQ sauce cool before using or storing in an airtight container.

TANGY CAROLINA BBQ MARINADE



Ingredients

- ◆ 1 cup apple cider vinegar
- ◆ 1/4 cup brown sugar
- ◆ 2 tablespoons ketchup
- ◆ 1 tablespoon hot sauce
- ◆ 1 tablespoon Worcestershire sauce
- ◆ 1 teaspoon ground mustard
- ◆ 1 teaspoon garlic powder
- ◆ 1 teaspoon onion powder
- ◆ Salt and pepper to taste

Instructions

1. Whisk together all the ingredients in a bowl until well combined.
2. Use the marinade to coat meat (such as pork shoulder) before grilling or smoking.

SWEET AND SPICY BBQ RUB



Ingredients

- ◆ 1/4 cup brown sugar
- ◆ 2 tablespoons paprika
- ◆ 1 tablespoon chili powder
- ◆ 1 tablespoon garlic powder
- ◆ 1 tablespoon onion powder
- ◆ 1 teaspoon cayenne pepper (adjust to taste)
- ◆ 1 teaspoon salt
- ◆ 1 teaspoon black pepper

Instructions

1. Mix all the ingredients together in a bowl.
2. Rub the mixture onto meat (such as ribs or chicken) before grilling or smoking.

LEMON-HERB MARINADE



Ingredients

- ◆ 1/4 cup olive oil
- ◆ Juice and zest of 1 lemon
- ◆ 2 cloves garlic, minced
- ◆ 1 teaspoon dried thyme
- ◆ 1 teaspoon dried rosemary
- ◆ Salt and pepper to taste

Instructions

1. Whisk together all the ingredients in a bowl.
2. Use the marinade to coat fish, chicken, or vegetables before grilling.

HONEY MUSTARD GLAZE



Ingredients

- ◆ 1/4 cup Dijon mustard
- ◆ 2 tablespoons honey
- ◆ 1 tablespoon apple cider vinegar
- ◆ 1 teaspoon soy sauce
- ◆ Salt and pepper to taste

Instructions

1. Mix all the ingredients together in a bowl until well combined.
2. Brush the glaze onto meat (such as chicken or pork) during the last few minutes of grilling.

TERIYAKI MARINADE



Ingredients

- ◆ 1/4 cup soy sauce
- ◆ 2 tablespoons mirin (or white wine)
- ◆ 2 tablespoons brown sugar
- ◆ 1 tablespoon rice vinegar
- ◆ 1 teaspoon sesame oil
- ◆ 2 cloves garlic, minced
- ◆ 1 teaspoon grated ginger

Instructions

1. Whisk together all the ingredients in a bowl.
2. Use the marinade to coat meat (such as chicken or beef) before grilling.

CHIPOTLE LIME MARINADE



Ingredients

- ◆ 1/4 cup olive oil
- ◆ Juice and zest of 1 lime
- ◆ 2 chipotle peppers in adobo sauce, minced
- ◆ 2 cloves garlic, minced
- ◆ 1 teaspoon ground cumin
- ◆ 1 teaspoon dried oregano
- ◆ Salt and pepper to taste

Instructions

1. Whisk together all the ingredients in a bowl.
2. Use the marinade to coat meat (such as chicken or steak) before grilling.

GARLIC AND ROSEMARY MARINADE



Ingredients

- ◆ 1/4 cup olive oil
- ◆ 3 cloves garlic, minced
- ◆ 1 tablespoon chopped fresh rosemary
- ◆ Juice and zest of 1 lemon
- ◆ Salt and pepper to taste

Instructions

1. Mix all the ingredients together in a bowl.
2. Use the marinade to coat meat (such as lamb or chicken) before grilling.

KOREAN BBQ MARINADE



Ingredients

- ◆ 1/4 cup soy sauce
- ◆ 2 tablespoons brown sugar
- ◆ 2 tablespoons sesame oil
- ◆ 1 tablespoon rice vinegar
- ◆ 2 cloves garlic, minced
- ◆ 1 teaspoon grated ginger
- ◆ 1 teaspoon gochutgaru (Korean red pepper flakes)

Instructions

1. Whisk together all the ingredients in a bowl.
2. Use the marinade to coat meat (such as beef or pork) before grilling.

MAPLE-BOURBON GLAZE



Ingredients

- ◆ 1/4 cup maple syrup
- ◆ 2 tablespoons bourbon
- ◆ 1 tablespoon Dijon mustard
- ◆ 1 teaspoon soy sauce
- ◆ Salt and pepper to taste

Instructions

1. Mix all the ingredients together in a bowl.
2. Brush the glaze onto meat (such as pork chops or chicken) during the last few minutes of grilling.

Hints and Tips

- ◆ For marinades, marinate the meat for at least 30 minutes to a few hours before grilling to allow the flavors to penetrate.
- ◆ Use a resealable plastic bag or a glass container for marinating, ensuring that the meat is evenly coated.
- ◆ For thicker cuts of meat, make small slits with a knife to allow the marinade to penetrate more effectively.
- ◆ When grilling with sauces or glazes, apply them during the last few minutes of cooking to prevent burning.
- ◆ Reserve some marinade or sauce to serve as a dipping sauce or drizzle over cooked dishes before serving.
- ◆ Experiment with ingredient quantities and flavor profiles to customize the sauces and marinades to your taste preferences.
- ◆ Be cautious with high-sugar marinades or glazes, as they can cause flare-ups on the grill. Monitor the heat and use indirect grilling if needed.
- ◆ If using a flavor fork or thermometer, insert it into the thickest part of the meat to ensure accurate temperature readings.
- ◆ Store any leftover sauces or marinades in airtight containers in the refrigerator for future use.



5 SIMPLE DESSERTS YOU CAN MAKE ON A BBQ

Here are five simple and delightful desserts that you can easily make on a BBQ:

GRILLED FRUIT SKEWERS

Thread chunks of your favourite fruits (pineapple, strawberries, peaches, etc.) onto skewers and grill them over medium heat until they caramelize and develop grill marks. Serve with a drizzle of honey and a sprinkle of cinnamon.

GRILLED BANANA SPLITS

Split bananas lengthwise, leaving the peel on. Brush the cut side with a bit of melted butter and sprinkle with brown sugar. Grill the bananas, cut side down, until they are caramelized and slightly softened. Serve with scoops of ice cream and your favourite toppings.

GRILLED POUND CAKE WITH BERRIES

Slice pound cake into thick pieces and grill them until toasted and marked. Serve with a mix of fresh berries (strawberries, blueberries, raspberries) and a dollop of whipped cream or a scoop of vanilla ice cream.

GRILLED CHOCOLATE BANANAS

Make a small slit in unpeeled bananas and stuff them with chocolate chips or mini marshmallows. Wrap each banana in aluminium foil and grill until the chocolate is melted and the bananas are soft. Carefully unwrap and enjoy a gooey treat.

GRILLED PEACHES WITH MASCARPONE

Halve and pit peaches, then grill them until they are slightly caramelized. Serve with a dollop of creamy mascarpone cheese and a drizzle of honey or a sprinkle of chopped nuts.

TIPS FOR GRILLING DESSERTS

- ◆ **Clean the Grill Grates:** Before grilling desserts, make sure to clean the grill grates thoroughly to avoid any savory flavors transferring to your sweet treats.
- ◆ **Use Foil:** For more delicate desserts, like fruit, consider grilling them on aluminium foil to prevent sticking and make clean-up easier.
- ◆ **Control the Heat:** Adjust the heat to medium or medium-low for desserts to avoid burning or overly rapid cooking.
- ◆ **Keep a Close Eye:** Desserts can cook quickly, so keep a watchful eye to ensure they don't overcook or burn.
- ◆ **Get Creative:** Don't be afraid to experiment with different fruits, toppings, and flavors to create your own unique grilled desserts.
- ◆ **Pair with Ice Cream:** Many grilled desserts are fantastic when paired with a scoop of ice cream, adding creaminess and contrast to the smoky flavors.
- ◆ **Use Skewers:** Skewering fruits or even dessert kebabs can add a fun and decorative touch to your dessert presentation.
- ◆ **Experiment with Sauces:** Drizzling sauces like caramel, chocolate, or fruit coulis over your grilled desserts can elevate the flavor and presentation.

Grilling desserts can be a fun and unexpected way to end a BBQ meal. Just let your creativity flow and enjoy the sweet results!

COOKING WHOLE FISH



Cooking a whole fish on a BBQ can be a delicious and impressive way to showcase the flavors of fresh seafood. Here's a step-by-step guide, along with hints, tips, and suggestions for the best fish to use:

Ingredients

- ◆ Whole fish (such as snapper, trout, branzino, or sea bass), gutted and scaled
- ◆ Olive oil
- ◆ Fresh herbs (rosemary, thyme, dill, etc.)
- ◆ Lemon slices
- ◆ Salt and pepper
- ◆ Optional: garlic cloves, sliced onions, chili flakes

Instructions

PREPARATION

- ◆ Make sure the fish is properly cleaned, scaled, and gutted. Rinse it under cold water and pat it dry with paper towels.
- ◆ Score the fish on both sides by making a few diagonal cuts. This helps the heat penetrate the fish and ensures even cooking.

SEASONING

- ◆ Rub the fish with olive oil on both sides to prevent sticking and enhance the flavor.
- ◆ Season the fish generously with salt and pepper, both inside and out.
- ◆ Stuff the cavity of the fish with lemon slices and fresh herbs. You can also add sliced garlic, onions, or a pinch of chili flakes for extra flavor.

PREHEATING THE GRILL

- ◆ Preheat your BBQ to medium-high heat. It's important to have a clean and well-oiled grill grate to prevent sticking.
- ◆ Create two heat zones on the grill: a direct heat zone for searing and an indirect heat zone for gentle cooking.

GRILLING

- ◆ Place the fish directly on the grill grates over the direct heat zone, diagonal to the grates. This helps prevent sticking.
- ◆ Close the lid and grill the fish for about 4-5 minutes on each side, depending on the size of the fish. The skin should become crispy and charred, and the flesh should turn opaque and flake easily with a fork.

- ◆ If the skin sticks to the grates, gently use a spatula to release it.

CHECKING DONENESS

- ◆ To check if the fish is done, use a fork to gently separate the flesh from the bone near the thickest part. If the flesh flakes easily and is opaque, the fish is cooked.
- ◆ You can also use a meat thermometer to check the internal temperature of the thickest part of the fish. It should read about 145°F (63°C).

SERVING

- ◆ Carefully remove the fish from the grill using two spatulas to support its entire length.
- ◆ Transfer the fish to a serving platter and let it rest for a few minutes before serving.
- ◆ Garnish with fresh herbs and lemon slices before serving.

Hints, Tips, and Suggestions

1. **Choosing the Right Fish:** Opt for fish with firm, white flesh that holds up well to grilling, such as snapper, trout, branzino, or sea bass.
2. **Oil the Grill Grates:** Before placing the fish on the grill, lightly oil the grates using a paper towel dipped in oil. This helps prevent sticking.
3. **Use a Fish Basket or Mat:** If you're worried about the fish sticking to the grates, consider using a fish basket or a grill mat specifically designed for fish.
4. **Grill Temperature:** Medium-high heat is ideal for grilling fish. Too high heat can cause the fish to cook unevenly or burn.

5. **Flipping the Fish:** Use care when flipping the fish to prevent it from falling apart. A spatula in each hand can help you flip it gently.
6. **Enhance Flavor:** Experiment with different herb and seasoning combinations to create unique flavors. Citrus zest, garlic, and spices can all add depth to the taste.
7. **Presentation:** Grilling a whole fish makes for an impressive presentation. Consider serving it whole and letting your guests enjoy the experience of filleting it at the table.
8. **Accompaniments:** Serve the grilled fish with fresh lemon wedges, a drizzle of olive oil, and a side of grilled vegetables or a simple salad.

Grilling a whole fish on a BBQ is a fantastic way to enjoy the natural flavors of seafood with a hint of smokiness. With the right technique and a little practice, you'll be able to create a memorable and delicious meal.

UNLOCK YOUR BBQ MASTERY TODAY

As you turn the final pages of the Kleva® BBQ Hints, Tips, and Recipes Book, you're not just closing a book – you're opening the door to a world of endless grilling possibilities. We hope this guide has ignited your passion for outdoor cooking and empowered you to create unforgettable culinary experiences.

Remember, the journey doesn't end here. The KlevaRange products showcased in this book are your allies in the quest for perfectly grilled dishes. With the Flavor Fork™ as your culinary compass and the Kleva Cook Mat as your trusty sidekick, you'll continue to elevate your BBQ game to new heights.

Whether you're gathering with loved ones for a weekend BBQ feast or simply craving the sizzle and aroma of your favourite dishes, let your newfound knowledge and the Kleva® tools by your side guide you toward grilling excellence.

We'd love to hear about your grilling adventures, your innovative twists on our recipes, and how the KlevaRange products have transformed your outdoor cooking experience. Join our community of passionate grill enthusiasts on social media, share your creations, and inspire others to embark on their own flavourful journeys.

Thank you for choosing the Kleva® BBQ Hints, Tips, and Recipes Book as your trusted companion. It's been an honour to be a part of your BBQ story, and we look forward to continuing this culinary journey together.

Here's to sizzling successes, tantalizing flavors, and countless BBQ memories that will be savoured for years to come. Happy grilling!

With grilling excitement, The Kleva® Team