



Monthly Newsletter



Girls' Guide to Grilling



Who knows when, or why, or how it all came about, but men historically have taken the lead when it comes to grilling. That being the case, the sport of grilling has come to be dominated by images of chest-pounding, fire-breathing, testosterone-marinated men out minding the fire while the women stay a safe distance away.

If you are just getting going, there are some basic things you should know as you set off down the road to grilling greatness.

We will start with the very basics.



One Touch Silver Kettle Charcoal Grill
Vendor: Weber
Item #749-440

The most popular types of grills are gas grills or charcoal grills. The workings of a charcoal grill are pretty straightforward: a charcoal grate to lay the coals on, and above that, a cooking grate. The distribution of the

coals on the charcoal grate determines the intensity of the fire.

Gas grills are a little more complicated. It's been from experience that people don't really know what to look for when shopping for a gas grill - men included. You will see

them lifting up the lid and peeking inside, not really knowing what to look for. It's kind of like looking under the hood of a car and testing the doors for a good thud.



TRU Infrared Gas Grill
Vendor: Charbroil
Item #166-793

St. Patty Melt with Kwik Kraut

INGREDIENTS

- 1 clove garlic minced
- 1 tablespoon olive oil
- 1 tablespoon salt
- 1 cup apple cider vinegar
- 1 cup apple juice
- Sugar to taste
- ¼ cup water
- ½ head of green cabbage, cored and thinly sliced
- ½ sweet onion, thinly sliced
- 1 uncooked corned beef brisket (preferably the point cut*), approximately 3 pounds and triple ground
- 16 slices rye bread
- 8 slices Swiss cheese
- Course ground mustard
- Kwik Kraut (recipe on page 2)



PREPARATION

1. Form ground corned beef into eight even sized patties. Heat grill to high and cook burgers for approximately 5 minutes per side until medium (160 degrees internal temperature). Meanwhile, place bread slices on the grill, turning occasionally until lightly toasted, 2-3 minutes per side, and remove. Top each burger with kwik kraut and a slice of Swiss, cover grill and cook an additional 1-2 minutes until cheese has begun to melt. Spread mustard on each slice of rye according to personal preference, sandwich burger between two slices and serve.

*** Available in many grocers' meat department labeled as "point cut" or "thick cut"**

...recipe continued on page 2

...continued on page 2

The Three T's



Grill Tongs
Vendor: Weber
Item #079-962



Pocket Thermometer
Vendor: Weber
Item #068-395



Cook Timer
Vendor: Weber
Item #073-213

Once you've purchased the grill there are a few other things you'll want to have on hand. All you really need: The Three T's. The three most important items to have in your grilling toolbox are a good pair of long-handled tongs, an instant-read digital thermometer, and a timer. The tongs will allow you to keep your hands a safe distance from the heat of the grill when placing, turning, or removing food from the grill. The thermometer and the timer will take the guess work out of when your grilled food is cooked to perfection and will keep you from crossing that line from done to overdone.

The art of grilling has never been safer; here is what we recommend to keep it safe.



Grilling Safety:

- ✓ Follow the instructions in your owner's manual on safely lighting and operating your grill.
- ✓ Keep your grill at least 10 feet from any combustible materials, including your house, garage, deck railing, etc.
- ✓ Never use a grill indoors (that includes your garage) or under a covered patio.
- ✓ Never add lighter fluid to a lit fire - Bad, bad idea.
- ✓ Never use a grill that wobbles, leans, or is in any way unstable.
- ✓ Do not store a propane tank in an enclosed space including your house, garage, or shed.

- ✓ Keep sleeves and garments out of the line of fire.
- ✓ Keep a fire extinguisher close by in case of a mishap. Never pour water on a grease fire. Instead, cover a charcoal grill and close all vents; turn off gas grills at the source • Keep children and pets a safe distance away from a hot grill.
- ✓ When you're finished using your charcoal grill, close the lid and all the vents.
- ✓ After using your gas grill, turn off the burners and then turn off the gas supply at the source.



To Start a Charcoal Grill:

- ✓ Remove the lid and open all air vents before building the fire.
- ✓ Mound the briquettes into a pyramid-shaped pile or pile the charcoal into a chimney starter.
- ✓ Place either lighter cubes (they are non-toxic, odorless, and tasteless) or crumbled newspaper under the pile of briquettes and light.
- ✓ When coals are covered with a light grey ash (usually 25 to 30 minutes), arrange the coals with long-handled tongs according to the cooking method you are going to use.



To Start Your Gas Grill:

- ✓ Open the lid. Check that all burner control knobs are turned to off and that your fuel tank is not empty.

Kwik Kraut

PREPARATION

Heat a sauté pan over medium-high heat. Add olive oil, garlic and onions and sauté until soft. Add cabbage and stir to combine. Pour in apple juice, water and vinegar and reduce heat to medium. Cook mixture, stirring occasionally for approximately 10-15 minutes until cabbage has become tender and most of the liquid has evaporated. Drain sauerkraut in a colander, squeezing out any excess moisture and add sugar to taste if too bitter. Refrigerate sauerkraut until ready to use.

Source: Recipe by Clint Cantwell - Kingsford Charcoal

- ✓ Turn the gas supply on at the source.
- ✓ Light the grill according to the manufacturer's directions, using either the igniter switch or a match, if necessary. Generally, when lighting a gas grill, only one burner should be turned on for ignition. Once the fire has begun, other burners can be turned on.
- ✓ Close the lid and preheat the grill until the thermometer reaches 500°F to 550°F. This will take 10 to 15 minutes. To cook, adjust burner controls as the recipe directs.

Last but not least follow these tips and you won't go wrong. And neither will your dinner.

- 1** Read the recipe and look for the instructions for setting up your grill. If you are using a recipe you found in a magazine or cookbook that doesn't give this information, remember the 25 minute rule-of-thumb of warming up your grill
- 2** Don't rush it. Let charcoal burn until it has a light grey-ash coating (keep the vents open so the fire doesn't go out). Make sure your gas grill has reached a temperature of at least 500°F before starting to cook.
- 3** Resist the urge to open the lid to check on your dinner every couple of minutes. Every time you lift the lid heat escapes, which means it will take longer to get dinner on the table.
- 4** Unless the recipe calls for it, only flip your food once and resist the urge to use your spatula to press down on foods such as burgers. You'll squeeze out all the flavor.
- 5** Moisturize. A light coating of oil will help brown your food evenly and keep it from sticking to the cooking grate. Always brush or spray oil on your food, not the cooking grate.

Source: Weber's Girls' Guide to Grilling



DEALER Experience

April & May AD Items
FOR YOUR STORE!

April AD Items

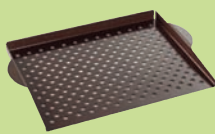
Did You Remember to Order Your Circular Items?



233-957 HPM-1
THE PERFECT
BURGER PRESS



584-011 6469
WEBER ORIGINAL
RIB/ROAST RACK



879-155 36518
GRILL TOPPER
WITH SIDES



888-032 36500
CHICKEN LEG
GRILLER



880-914 36508
BBQ SAUCE AND
BEAN POT GRILLER



879-411 36516
MEATBALL
GRILLER



881-375 36506
BEER CAN CHICKEN
ROASTER/GRILLER



879-114 36534
POTATO BAKER/
GRILLER



884-627 36504
LARGE GRILL
TOP PIZZA PAN



101-162 30451
CHARCOAL - 16.60 LB
BRIQUETS ORIGINAL



879-122 36522
STAINLESS STEEL
STEAK SERVER



559-831 463270613
M340IR QUANTUM
INFRARED LP
GAS GRILL



144-477 46110001
SPIRIT E-210 LP
GAS GRILL



937-565 441001
ONE TOUCH
SILVER KETTLE
CHARCOAL GRILL

GRILLING Statistics

Based on a representative sample of more than 8,000, the report revealed that over 60 percent of Americans are grilling year-round and nearly half grill during winter months.



More than 35 percent of women are now taking the tongs for gas grilling, up six percent from 2003. However, men and women are on equal footing in the decision of when to grill, at 47 percent each.

With summer a short while away, grilling your food outdoors is a lot more pleasant than slaving over a hot stove inside.

Here are some fun grilling stats:

- 150 million hot dogs eaten by Americans over Memorial Day weekend
- 100 calories in a turkey dog
- 148 calories in a regular dog
- 49 percentage of grillers who think it's acceptable to bring their own sauce to a barbecue
- 121 calories saved by grilling a chicken breast instead of frying it

Sources:

<http://bbq.about.com/b/2006/01/22/new-grilling-statistics.htm>

<http://easy-appetizers.com/fun-grilling-facts-to-chew-on>

See the Next Page for May AD Items

May AD Items

Did You Remember to Order Your Circular Items?



069-690 6492
ORIGINAL INSTANT
READ THERMOMETER



096-107 8836
GOURMET BBQ
PIZZA STONE



562-850 8834
BBQ SYSTEM
SEAR GRATE



562-918 8835
BBQ SYSTEM HINGED
COOKING GRATE



562-793 7422
BBQ SYSTEM
WOK



562-587 2290
CHARCOAL
ROTISSERIE



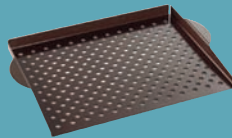
880-914 36508
BBQ SAUCE AND
BEAN POT GRILLER



879-411 36516
MEATBALL
GRILLER



888-032 36500
CHICKEN LEG
GRILLER



879-155 36518
GRILL TOPPER
WITH SIDES



091-033 GB12952S
GRILL DADDY PRO
STEAM GRILL BRUSH



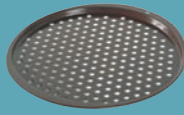
092-437 GQ52611WB
GRILL DADDY HEAT
SHIELD SPATULA



879-122 36522
STAINLESS STEEL
STEAK SERVER



879-114 36534
POTATO BAKER/
GRILLER



884-627 36504
LARGE GRILL
TOP PIZZA PAN



454-884 52453
BBQ SAUCE -
RICH & SASSY



454-678 20668
BBQ SAUCE -
SWEET & ZESTY



456-178 08658
BBQ SAUCE -
DEVIL'S SPIT



457-853 12665
BBQ SEASONING
STEAK & BURGER



457-630 10756
BBQ SEASONING
RIB RUB



101-162 30451
CHARCOAL - 16.60 LB
BRIQUETS ORIGINAL



106-161 1211001
JUMBO JOE
CHARCOAL GRILL



147-199 463666113
EZ 26.5K BTU
GAS GRILL



209-197 20070411
ELECTRIC SMOKE-
HOUSE SMOKER
WITH RF REMOTE



658-609 1554
36" GRIDDLE
COOKING STATION



559-997 463722313
EZ 36K BTU LP
GAS GRILL



145-516 46510001
SPIRIT E-310 LP
GAS GRILL



134-700 1431001
PERFORMER GOLD
CHARCOAL GRILL