

# HOW TO FIRE UP THE GRILL, REAL MAN STYLE

Perfect your grill starting technique this season and reap the rewards.

WHAT TYPE OF GRILL DO YOU HAVE?

GAS GRILL

CHARCOAL GRILL

**1** Go old-school and skip the petrochemicals in favor of a chimney starter. It takes more time and just the right touch to get the BBQ glowing. But that is what real men are all about. You can pick one up for less than \$20 bucks at your local hardware or home improvement store.

**2** Bunch up 2 to 3 large newspaper sheets and stuff them in the bottom cavity.

**3** Fill the top of the canister with charcoal.

**4** Remove the grate from the grill, and place the starter inside.

**5** Light the newspaper with a match in several places. Convection will suck up that flame and light the charcoals.

**6** Once you see the coals glowing, and they are covered in ash (20 to 30 minutes) they are ready to be turned out into the grill.

**7** Replace the grate, and cover the grill to get it nice and hot.

**1** Set the grill on a level surface, 10-15 feet away from any structure

**4** Open the lid

**2** Check gas line for cracks – if you see any stop and replace

**5** Turn gas flow control on to full and press lighter switch immediately

**3** Open the propane tank valve

**AFTER GRILLING**

Turn propane control knob off first, and then turn gas flow control on the grill off.

