



Before You Buy, Decide....

Quite simply, there is a wide world of outdoor cooking choices available. From gas to charcoal and electric to pellet, it's important to buy the one that best fits your grilling lifestyle. So, before you buy, know what type of grill best fits your needs.

- **Gas** – The easy convenient choice, gas grills can be ready to cook in 10 minutes. Gas grills also make it easy to regulate the heat and to cook at several different temperatures at the same time.
- **Charcoal** – Some people swear charcoal cooking produces better flavor. Charcoal can create a high temperature for searing, but can also be used for "low and slow" cooking. These grills can also double as a smoker.
- **Pellet** – Wood pellets, come in a variety of flavors such as hickory, mesquite, and oak, provide the energy source and infuse food with flavors from the resultant smoke. Increasingly popular, pellet grills are attractive because they are energy efficient and clean burning.
- **Electric** – Electric grills are higher performance and ideal for apartments or condo dwellers. To use this type of grill you must position it within reach of a nearby outlet, since an extension cord will greatly reduce grill performance. These models are easy to turn on just like a kitchen stove.

– Over –



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Before You Buy, Decide.....

Once you've decided the type of grill, the next step is to evaluate your grilling needs and budget. Make sure you ask yourself...

What's my budget?

Whatever your budget, there is a grill for you. Basic backyard grills can sell for as little as \$50 while top-of-the-line gourmet grills can sell for \$5,000 or more.

Where will I use my grill?

Will you be using your grill on a small balcony, on your backyard patio or in your custom-designed outdoor kitchen? Today's grills are specially designed for specific areas ranging from small apartments and condos to fully-equipped, permanent outdoor kitchens.

What features do I want?

Are you an adventurous gourmet griller or just a basic hot-dogs-and-hamburgers type of griller? Grills today come with all sorts of interesting "bells and whistles." Be sure to make a list of your must-have features before shopping.

What's my style?

Today's grills are no longer "basic black." Manufacturers are catering to consumer demand for interesting design including sleek stainless steel, colors, and a variety of styles ranging from traditional to modern.

Don't Forget the Accessories!

The grill is just one-third of the tools needed for grilling. Once you've decided on a grill be sure to invest in accessories such as:

- Grill cleaning brush
- Long-handled tongs
- Long-handled fork
- Long-handled brush



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