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Tips for the Summer Grill

By News Canada

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by: **News Canada**

(NC)—There is nothing that says summer like grillin' and chillin' at the backyard BBQ. Steaks, chicken, ribs or burgers, they all seem to taste better when cooked on the grill. But as good as they taste now, there are a number of "tips" that can help you make the most of your summer grill

Jack Daniel's has long been a part of BBQing in the US, sponsoring a number of BBQ contests and being a key ingredient in some of the best BBQ sauces. We've assembled a few of the tips that have helped past winners of those competitions, and have listed them here for you:

1. Start with a clean grill. Although that salmon you prepared last night was the best ever, it probably won't enhance the taste of the hamburgers you're having today. Scrub the grill with a wire brush and abrasive pad to remove all remnants of your past successes. You're about to create a new masterpiece!
2. Oil the grill with a good vegetable or olive oil. You've paid good money for the food you're about to cook. Let's not leave part of it stuck to the grill!
3. Pre-heat the grill on high for at least 10 - 15 minutes, or light the charcoal about 20 - 30 minutes before you start the cooking. You want to be sure the grill is hot enough to sear the meat to seal in the natural juices.
4. Place a foil pie plate half-filled with extra marinade mixed with water on the searing surface (flavourizer bars, lava rocks, etc) directly under the part of the grill where the meat will be. Used with thicker cuts of meat, this will help to add flavour and keep the meat juicy.
5. Season the food lightly before placing it on the grill. Food has wonderful natural flavour that BBQing enhances. If you like a bit of spice, try a dry rub or a marinade (which will also help to tenderize less expensive cuts of meat).

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6. After quickly searing the meat on both sides, reduce the heat to medium (raise the rack if using charcoal) and close the grill cover. Resist the temptation to open the grill cover more than just twice more...once to turn the meat, and then for the final five minutes. Doing this will make the food wonderfully tender.

7. Put sauces on the food in the last 5 minutes of grilling time. Most sauces have fats and sugar in them which will burn if put on too early. The fire department has better things to do than helping you cook.

This sauce is great for perking up any simply grilled meats, poultry or fish. Brush it on just minutes before you pull the meat off the grill.

Jack's Secret Weapon All-Purpose BBQ Glaze

1/2 cup Jack Daniel's Tennessee Whiskey

1/2 cup soy sauce

1/2 cup ketchup

1 cup brown sugar

1 teaspoon garlic powder

Combine all ingredients in a small saucepan. Simmer until slightly thickened, about 5 minutes. Makes about 1 1/2 cups.

Visit the Jack Daniel's website at

, to find lots of good ideas to help with your

Summer Grill.

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How To Choose The Perfect Grill

By Catherine Olivia

Charcoal or gas? Gas or charcoal? The timeless debate. It is said that over 65% of Americans choose a gas grill over a charcoal grill. For my husband and I when time came to make a decision between charcoal and gas it was gas that was our choice. It wasn't a matter of taste for me, it was a matter of ease. Oh, there are times when I lament the loss of the taste of a burger cooked over charcoal, nothing is quite like it. Some say there isn't much of a taste difference with hamburgers cooked over gas vs. charcoal, but I have to disagree. However, for us convenience overshadows any loss in taste.

Another reason we chose the gas grill over the charcoal grill was that we didn't want to have to deal with dirty charcoal briquette and with trying to light them and then waiting for them to be hot enough to cook. We also didn't want to have to deal with the mess that comes with having to clean a charcoal grill. Charcoal ash is very dirty. A propane container lasts through approximately 20 hours of cooking.

Along with being able to start the gas grill and start cooking within minutes, with our gas grill we have much more control over the temperature of the grill for a longer period of time than we would have with a charcoal grill so that we can cook a roast, or a leg of lamb on the grill without having to worry about spent charcoal. Also, the gas grill gives us much more cooking area. We can easily have 10 or 12 people over and have enough space to cook all the hot dogs, hamburgers, corn on the cob, etc.

When it comes to cleaning out gas grill all I do is turn it onto warm for five or so minutes and any stuck on food wipes right off. It's the most easy cleaning of any appliance I can think of.

Of course, for some it may come down to price. You can get a small tabletop charcoal grill for as little as \$30.00. Most gas grills start at about \$200.00

To learn more about grills please visit

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