

EVERYTHING TO KNOW ABOUT BARBECUING THIS SUMMER

You and your family probably love the summer grilling season. But are you doing it right? While you don't have to graduate from Le Cordon Bleu to be a good griller, knowing some fundamentals will help you master the art of the grill.

Swipe through for six tips that will make your barbecuing better.



Whether you prefer a gas or charcoal grill, be sure to preheat it before you add your meat and veggies. Get the gas grill up to the correct temperature and get your coals beautifully ashy so they're ready to create some delicious flavors.



Before the grill heats up, spray it with nonstick cooking oil. If the coals are already heating, you can use a long-handled brush to apply oil. Alternatively, put some oil on a rag and use long tongs to spread oil onto the grate.

Photography: Amazon



GRILL SPRAY

Charcoal grillers should absolutely have a charcoal chimney starter. This handy device makes starting coals easy, and removes the need for lighter fluid, which can add unpleasant tastes and smells to food. Stuff paper in the bottom of the starter, set it on the rack and fill it with charcoal, then light the paper to heat your charcoal quickly and evenly.

Photography: Amazon



Keep a squirt bottle filled with water near the grill to tame any flare ups. Dripping juices from meat and marinades can cause flames to shoot up, which can add unpleasant flavors to your food.

Photography: Amazon



As you're cooking, resist the temptation to constantly flip the food. It will taste better and be more juicy if you just flip it one time.





If you live where it's really, really hot outside, you might want to purchase a small portable fan to make yourself a whole lot less miserable as you tend to the grill. Put a bowl of ice in front of the fan to further cool the air that blows on you.