



Cleaning Grate Top & Sides



Cleaning Underside

Grate Removal



Hamburgers – Place raw burger on grill. Cook on one side. Slide both hooks under burger like a spatula to turn over. After cooked hook to lift.



Steaks, roasts, chops, full chickens, turkey etc. Hook the fat or edge of the meat. Do not put large holes in the meat to prevent losing juices.



Vegetables: corn, eggplant, peppers, potatoes, etc.



Fish with skin

Seafood, lobsters, etc.



Hot dogs, sausages, brats, etc. Just hook & turn. Camping - hook meat on both hooks, roast & place on bun. Marshmallows, put one on each hook.

Grill Wise BBQ Sauce Recipes

To prevent sauces from burning and separating, it is best to baste the meat with the sauce during the last 15-20 minutes of cooking. Have extra sauce on the table for dipping. Keep sauces in a covered nonmetallic container in refrigerator.

Tangy & Spicy Red Sauce

Great on beef, pork, poultry. Makes 2 cups.

- 1 cup strong brewed coffee
- 1 tablespoon pickling spice
(put in spice bag)
- 2 tablespoons chili sauce
- 3 tablespoons balsamic vinegar
- ½ tablespoon dry mustard
- 3 tablespoons Worcestershire sauce
- ¼ cup brown sugar
- ½ teaspoon black pepper
- 1/8 teaspoon garlic powder
- ½ tablespoon lemon juice
- 1/8 teaspoon cumin
- 1 small onion chopped
- 1 stalk celery chopped
- ¼ cup ketchup

In saucepan put the one cup of coffee over low heat. Add the next 11 ingredients to the coffee and simmer. In a separate pan, sauté the onions and celery. Add the onion & celery mix and ketchup to a blender. Blend until smooth. Add the blended mixture to the heating spices. Wisk together and simmer 30 minutes or until desired thickness. Very spiciness by adjusting amount of chili sauce & black pepper.

Smooth & Peppery White Sauce

Great on fish, poultry, pork, vegetables. This uses Mayonnaise as the BBQ base rather than tomato sauce. Makes 2 cups.

- 2 cups Mayonnaise
- 6 teaspoons white vinegar
- 6 teaspoons lemon juice
- 1 tablespoon black pepper
(you can add or reduce to adjust to your taste)
- 2 teaspoons salt
- 4 teaspoons white sugar

Mix ingredients together and refrigerate for at least 8 hours before using. Brush lightly over chicken, turkey, fish or pork during last few minutes of grilling. Great as a vegetable dip or for making coleslaw as well.

WARNING

This tool has sharp points. Keep away from body to avoid injury. Keep tool away from and out of reach of children.