



# QUICK TIPS

## SUMMER BBQ






#GRILLON



### TIP 01: PRE-GRILL CHECKLIST

- 1 Make sure you have plenty of spare charcoal or propane so you do not run out while grilling.
- 2 Perform a leak test on the gas connections and hoses of your gas grill to make sure everything is safe and in good shape.
- 3 Inspect the inside of your grill to make sure all the parts are in good, clean condition, especially the cookbox, grease tray, burners, Flavorizer bars, and grates.

### TIP 02: GRILL GUIDE

FOOD	THICKNESS / WEIGHT	APPROXIMATE GRILLING TIME
RIB-EYE, NY STRIP STEAKS 	1 inch thick	<b>6 to 8 minutes</b> direct high heat (450°-550°F), turning once
CHICKEN BREAST, BONELESS, SKINLESS 	6 to 8 ounces	<b>8 to 12 minutes</b> direct medium heat (350°-450°F), turning once
CHICKEN DRUMSTICK 	3 to 4 ounces	<b>40 minutes</b> 6 to 8 minutes direct medium heat (350°-450°F), and grill 30 minutes indirect medium heat
RIBS, BABY BACK 	1½ to 2 pounds	<b>3 to 4 hours</b> indirect low heat (250°-300°F)
PORK SHOULDER (BOSTON BUTT), BONELESS 	5 to 6 pounds	<b>5 to 7 hours</b> indirect low heat (250°-300°F)

## TIP 03: SEASONINGS, SAUCES AND MARINADES



- 1 RIBS**  
Weber Sweet and Thick Original BBQ Sauce
- 2 BRISKET**  
Weber Mesquite Marinade Mix
- 3 CHICKEN**  
Weber Kick'N Chicken Seasoning

## TIP 04: CLEANING

- 1** Make sure to keep up with cleaning out the ashes of your charcoal grill, and cleaning out the cookbox for gas and electric models. Doing so will keep the grills in great shape, improve their performance, and reduce flare-ups.
- 2** Keep your grill in tip-top shape by using a Weber grill cover and cleaning it inside and out with our complete collection of premium, nontoxic cleaning supplies.
- 3** For gas grills, check that the grease tray is cleaned and drip pans are replaced, as needed. This will help avoid flare-ups and make the grill less attractive to pesky critters. Brush your burner tubes to improve gas flow and prevent a backflash.



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