



QUICK TIPS

#WeberForLife

BBQ MONTH

TIP 01: PRE-GRILL CHECKLIST

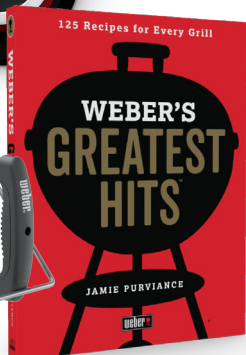
- Make sure you have plenty of extra Weber Briquettes or propane so you do not run out while grilling.
- Perform a **leak test** on the gas connections and hoses of your gas grill to make sure everything is safe and in good shape.
- Inspect the inside of your grill to make sure all the parts are in good,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



TIP 02: ACCESSORIES

Ensure grilling success by using the right accessories!

- » **iGrill:** Never cut into your steak to see if it's done again with this app-controlled thermometer.
- » **Weber Briquettes:** The best cut of meat deserves the best, 100% all natural hardwood charcoal.
- » **Rapidfire® Chimney Starter:** The quickest way to light your briquettes is also one of the simplest.
- » **Weber's Greatest Hits™:** 125 of our top-rated recipes from award-winning author Jamie Purviance.



TIP 03: GRILL GUIDE



RIB-EYE, NY STRIP STEAKS

1 inch-thick

6-8 minutes direct high heat (450°-550°F), turning once



BRISKET

12-14 lbs

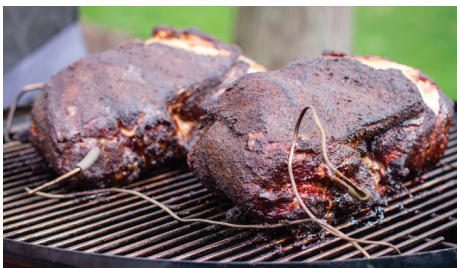
8-10 hours indirect low heat (225°-250°F)



RIBS, BABY BACK

1 ½-2 lbs

3-4 hours indirect low heat (250°-300°F)



PORK SHOULDER (BOSTON BUTT), BONELESS

5-6 lbs

5-7 hours, indirect low heat (250°-300°F)

TIP 04: CLEANING

- » 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.
- » Keep your grill in tip-top shape by cleaning it inside and out with our complete collection of premium, nontoxic [cleaning products](#) and use a [Weber grill cover](#).
- » 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 fire.

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