



## QUICK TIPS

### #GRILLON

# END OF SUMMER ENTERTAINING

## TIP 01: EASY RECIPES FOR ENTERTAINING

- 1 Kick off the party with a light appetizer. Pair chips and guac with our [Grilled Mango-Corn Salsa](#) for an easy crowd-pleaser!
- 2 [Foil-wrapped ribs](#) are an easy way to grill for a crowd. Grilling ribs takes time, so try this quick and easy method to allow yourself more time to enjoy your company and less time manning the grill.
- 3 What goes great with ribs and is a necessity for every great BBQ? Coleslaw! Enjoy this creative [Honey, Lemon, Apple and Mint Coleslaw](#) that is perfect with any BBQ dish!
- 4 Be the innovative griller at your next party by grilling pizza for dessert! Keep your grill on to make pizza with a cool twist; [Balsamic Red Onion and Strawberry Dessert Pizza](#) will make your BBQ stand out!



## TIP 02: ENTERTAINING TIPS

- 1 **Make ahead:** Great food is key for a great party. Try to get your food prepared before the guests arrive! This way, the grilling is simple, and you can enjoy the company around you.
- 2 **Stick to what you know:** Make sure you're comfortable with what you're grilling, and choose recipes that are easy to grill for a crowd! It's better to stick to the basics to ensure that everyone will be happy (even the picky eaters).
- 3 **Have your accessories ready:** Make sure you have all your accessories ready to go so there is no need to search before grilling! Make sure you have your grill brush, tongs, thermometer and timer! Timing your food helps to ensure you don't overcook while catching up with your company.
- 4 **Make a playlist for your party:** No party can be complete without some music to help entertain. Make sure to add variety for all guests at the party.



## TIP 03: FOOD SAFETY AND GRILLING TIPS

- 1 Never leave raw meat, or any perishable food out at room temperature for more than two hours (one hour if it's above 90° F).
- 2 Use an instant-read food thermometer or our new **iGrill** thermometer to make sure meats have reached a safe internal temperature.

STEAK	RARE – 120°-125° MEDIUM RARE – 125°-135° MEDIUM – 135°-145° MEDIUM WELL – 145°-155° WELL DONE – 155°+
CHICKEN	165° F
PORK	145° F
GROUND BEEF	160°F

- 3 Prevent cross-contamination by not using the same platter or utensils for raw and cooked meat.



**NEW**  
**iGRILL 2**



## TIP 04: END OF SEASON CLEANING

- 1 Remove the grates and Flavorizer bars from your gas grill, and brush them clean with a Weber stainless steel brush. Clean the burner tubes by using a clean Weber stainless steel brush to clear the ports of debris.
- 2 Using a plastic scraper, push all grease and debris from the cookbox into the grease tray below. Scrape the debris from the grease tray into the catch pan. Dispose and replace the aluminum liner.
- 3 If storing the grill for the winter, disconnect the tank and store the tank outdoors. For added protection, use a Weber grill cover.
- 4 For charcoal grills, when the grill is cool, clean all ashes from inside the bowl and empty the ash catcher. Ashes left in the grill collect moisture and promote rust. For added protection, use a Weber grill cover.

**But, maybe this year, try winter grilling!!! Your grill is ready and waiting, and your taste buds will thank you!**

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