



## QUICK TIPS

### #GRILLGATING

# TAILGATING ESSENTIALS

## TIP 01: GAME DAY CHECKLIST

- 1 Whether it's a [Weber® Q® Smokey Joe®](#), or one of our new [College Edition Weber® Q® grills](#), get the right grill you can take anywhere.
- 2 No one wants to flip burgers with a tiny plastic fork, so don't forget the important grilling accessories like [gloves](#), [spatulas](#), [tongs](#) and a [grill brush](#).
- 3 A cooler and ice are essential to keep food at safe temperatures.
- 4 Don't forget the extras like games, music, and of course, cold beverages!



## TIP 02: TAILGATING TIPS

- 1 Make sure your grill is ready to go! Give it a good cleaning and fire it up at home to make sure everything is working properly before game time.
- 2 Prep your food the day before. Marinating, seasoning and cutting food at home takes these messy steps out of your tailgate.
- 3 Bring extra propane or charcoal. Nothing will ruin your tailgate faster than running out of fuel mid-party. Bring a small bag of charcoal or a few extra 1-lb tanks of LP gas. It won't take up much room and you'll be glad you did.
- 4 Make sure you let your grill cool off completely and dispose of any charcoal ashes into a metal container brought specifically for this purpose. Transport any LP tanks in the car in a secure and upright position.

### TIP 03: TAILGATING RECIPES

- ❶ No one will be able to resist digging into this **BBQ Chicken Dip** while waiting for the main dish. This is easy to prepare at home the day before and warm up on-site.
- ❷ Anything on a stick is always a good idea at tailgates! These **Grilled Skirt Steak Skewers** are simple to grill, require only one hand to eat and clean-up couldn't be easier!
- ❸ These **Pulled BBQ Chicken Sandwiches** can be made a day in advance so all you have to do on game day is warm up the meat and serve with buns and sides. You can substitute pulled pork if you prefer.
- ❹ Turn up the heat on a chilly fall afternoon with these addictive **Bacon Jalapeno Shrimp Poppers**. Assemble them the day before the game and pop them on the grill just before game time.



### TIP 04: END OF SEASON CLEANING

- ❶ Clean the grates and [burner tubes](#) with a [Weber stainless steel brush](#). Be sure to use a clean brush when cleaning the burner tubes.
- ❷ Clean the cookbox of your gas grill by using a plastic scraper to push all grease and debris from the cookbox into the grease tray below. Dispose and replace the [aluminum drip pan](#).
- ❸ If storing the grill indoors for the winter, disconnect the tank and store the tank outdoors. For added protection, use a Weber [grill cover](#).
- ❹ For charcoal grills, 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!**

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