



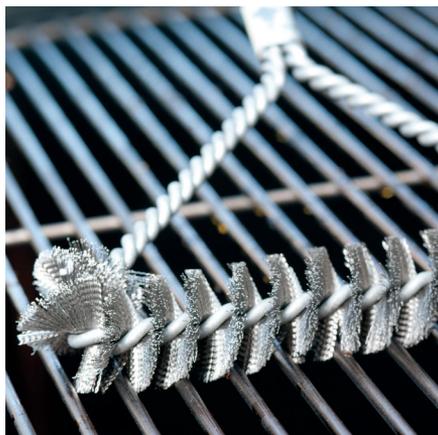
# QUICK TIPS

## #GRILLON

# PREPARE YOUR GRILL FOR COLD WEATHER

## TIP 01: CLEANING

- 1 Prevent critters from making your grill their home during the cold months by scraping off any food debris and grease build-up from the grates and cook box.
- 2 Remove the grates and Flavorizer bars from your gas grill, and brush them clean with a [Weber stainless steel brush](#).
- 3 [Clean the burner tubes](#) by using a clean Weber stainless steel brush to clear the ports of debris.
- 4 Use a plastic putty knife to chip away any built-up debris along the sides and bottom of the cookbox (gas grills) or bowl (charcoal grills). Push everything into the opening down into the drip pan (gas grills) or ash catcher (charcoal grills) for easy disposal. Be sure to throw away the disposable drip pan.



## TIP 02: PROTECTION

- 1 Move your grill to a sheltered location to protect it from falling leaves, snow and high winds, which can make cold weather grilling more difficult.
- 2 No matter the weather, never grill inside your garage or under an overhang. Be sure your grill is always at least 24-inches away from all combustible materials and in a well-ventilated area.
- 3 With the sun setting earlier, use a [handle light or table light](#) to see the grill grates and entire grill area.
- 4 Bundle up when grilling outside in cold weather, but keep any scarfs, tassels or other articles of clothing far away from the grill.

## TIP 03: STORAGE

- 1 Weber grills don't need to be brought inside for the winter, but if you choose to put it in a shed or garage, disconnect the tank, and store the tank outdoors.
- 2 Thoroughly clean and dry all accessories and tools, and store them indoors.
- 3 For charcoal grills, clean all ashes from inside the bowl and empty the ash catcher. Ashes left in the grill will collect moisture and promote rust.
- 4 Use a [Weber grill cover](#) before storing the grill for the winter to give it an added layer of protection from the elements.



## TIP 04: COLD WEATHER RECIPES

- 1 Few things are as satisfying on chilly days as a warm bowl of homemade chili. Check out this video about how to make [grilled chili](#) or try this recipe for [Grilled Turkey Chili](#).
- 2 Have an abundance of apples lying around? Try this recipe for ["Inside Out" Caramel Apples](#).
- 3 With Halloween coming up, don't let those pumpkin seeds go to waste! Try our tips for [whole roasted pumpkin seeds](#).
- 4 Grilled pizza is delicious any time of year, but this [fall-inspired pizza](#) with apples, sprouts and squash is perfect for the season.

MAYBE THIS YEAR, TRY **WINTER GRILLING!**  
YOUR GRILL IS READY AND WAITING.

FOR MORE TIPS VISIT [WEBER.COM/BLOG](http://WEBER.COM/BLOG)



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