



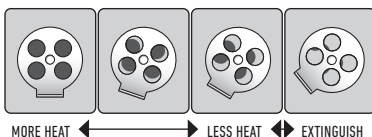
## QUICK TIPS

### #WeberBriquettes

# CHARCOAL GRILLING GUIDE

## TIP 01: CHARCOAL GRILLING BASICS

- 1 Before preheating your charcoal grill, be sure to open the dampers on the bottom of the grill and the lid all the way to allow oxygen to flow and keep the fire burning.
- 2 Use the Weber Rapidfire® Chimney Starter to light the charcoal. Once the charcoal is lightly covered in white ash, put on insulated gloves and carefully pour the charcoal onto the charcoal grate (the bottom grate) of your grill.
- 3 Close the lid and let the grill preheat for 10-15 minutes before brushing the cooking grate clean with a Weber stainless steel grill brush.
- 4 While you're grilling, keep the bottom damper all the way open and use the top damper to control the temperature of your grill. Leave it open to increase the heat, close it slightly to bring the temperature down.



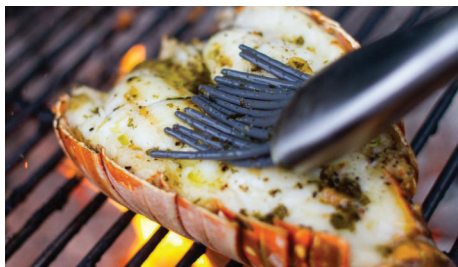
## TIP 02: CHARCOAL GRILLING ACCESSORIES

- 1 The first ingredient is one of the most important. Weber Briquettes are 100% all natural hardwood charcoal. They burn long and provide consistent heat.
- 2 Weber iGrill takes the guesswork out of grilling. It will tell you when your food is done so you don't have to keep opening and closing the lid, losing precious time and heat.
- 3 The Rapidfire® Chimney Starter and lighter cubes make lighting charcoal quick and easy. Every charcoal grill owner needs these!
- 4 Char-Baskets™ are charcoal fuel holders that keep your charcoal in place, perfect for indirect grilling.

## TIP 03: CHARCOAL GRILLING RECIPES



**Smoked Brisket** on the Summit Charcoal Grill is a classic, no-fuss charcoal grilling recipe.



**Grilled Lobster Tails** really benefit from the smoky flavor of charcoal!



**Charcoal Grilled Prime Rib** is worthy of any special occasion.



Test your charcoal grill skills with the reverse sear method for **bone-in ribeyes**.

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## TIP 04: CHARCOAL GRILLING TROUBLESHOOTING AND MAINTENANCE

- 1 Use the One-Touch cleaning system to clean excess debris and ash out of the kettle bowl. You can also use a plastic putty knife to chip away any tough build-up.
- 2 To clean the cooking grate, preheat the grill at high heat for 10-15 minutes with the cooking grate in place. Then use a Weber stainless steel bristle brush to remove any excess debris left on the grates.
- 3 After the grill is completely cooled, empty all ashes and unburnt charcoal from the bowl and ash catcher, into the garbage, making sure the charcoal and ashes are completely cooled before disposing.
- 4 With the grill cool to the touch, use a mild detergent soap or glass cleaner to wipe down the exterior of the lid and bowl.



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