



INSTRUCTIONS

Charcoal Grill

1. Cover the firebox with heavy-duty aluminum foil to make cleanup easier. Foil also reflects the heat for maximum cooking.
2. Apply a spray shortening to the grill to keep items from sticking.
3. Cover the firebox with a (1) one-inch deep bed of gravel to provide a better draft and more even heat distribution.
4. Use about (1) one-third of the grill for a cooling area.
5. Use hardwood briquettes as this form of charcoal burns with a more uniform heat than lump charcoal. Cover the cooking area with a layer of briquettes, mounding them in the center and soak with a liquid lighter.
6. Allow the fire to get a good start before barbecuing. About 30 to 45 minutes. When the charcoal is covered with a fine ash, it is perfect for barbecuing. The ash acts as an insulator and controls the heat. As the charcoal is consumed, knocking off the ash keeps the temperature up.
7. For grill barbecuing, the coals should be about (1) one-half inch apart.