

## ***GRILLS AND ROTISSERIES***

A barbeque can spice up your event! Grill 40-60 steaks or 30 chicken halves at once with a rental barbecue or rotisserie. Use sauces or glazes to enhance the flavor (generally added in the final stages of cooking) or marinades (generally added overnight/hours before cooking).

### ***TIPS***

1. Cover the firebox with heavy-duty aluminum foil to reflect heat for maximum cooking and to make cleanup easy.
2. Spray the grill with cooking spray to prevent sticking.
3. Cover the firebox with a bed of gravel or sand 1" deep to provide draft and even heat distribution.
4. Use 1/3 of the grill for a cooling area.
5. Cover the cooking area with hardwood briquets for more uniform heat than lump charcoal.
6. Mound briquets in center of grill.
7. Soak briquets with charcoal lightler fluid.
8. Space coals ½" apart to grill, or bank on both sides to rotisserie.
9. Barbeque when charcoal is covered with fine ash (about 30-45 minutes).
10. Knock ash from briquets during cooking to maintain temperature.
11. Position grill or spit close to/away from heat to control temperature.

### ***CHECKLIST***

SKEWERS	GRAVEL	MATCHES
TWINE	HARDWOOD BRIQUETS	APRON
MEAT THERMOMETER	CHARCOAL LIGHTER FLUID	OVEN MIT
BASTING BRUSH	WATER	SEASONINGS
CARVING KNIFE/FORK	HICKORY CHIPS	DISPOSAL BAGS
SPATULA/TONGS	HEAVY-DUTY ALUMINUM FOIL	