



## FIRED UP BARBECUE!

Anything you cook on the barbecue really tastes like summer. That is, if you choose the right grill. There are many models to choose from, as well as many fuels. Find the one that suits your needs best with these helpful tips.

### THE MAIN MODELS OF BBQ

Outdoor cooking is becoming more and more popular. And there's no shortage of options: Wood pellet barbecues, actively ventilated barbecues, smokers, outdoor pizza ovens, etc. So much choice. Discover the three classic models:



#### CHARCOAL BARBECUE

##### Perks

- The unique taste it gives to food.
- You can bring it on picnics and even camping.

##### Good to know

- Outdoor use only. Be careful when it's very windy.
- Models with round covers ensure better heat distribution.



#### GAZ BARBECUE (propane or natural)

##### Perks

- Quickly reaches desired temperature.
- You can modulate temperature.
- Does not alter the taste of food and marinades.

##### Good to know

- Outdoor use only.
- They are prohibited in certain buildings or condo buildings.



#### ELECTRIC BARBECUE

##### Perks

- The electric barbecue can be used both indoors and outdoors.
- Electric BBQs are eco-friendly and cook food by radiation.
- No smoke or toxic fumes.

##### Good to know

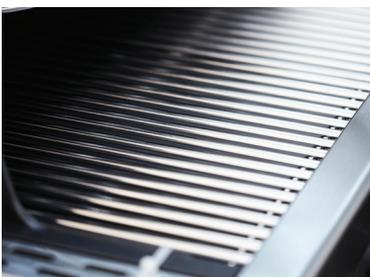
- You must be patient before obtaining the desired temperature. Cooking is slow.



The larger the cooking surface of the barbecue, the more burners there should be. You will save more energy this way. The shape of the burner also plays a role. For example, an **8**-shaped burner ensures that the heat is evenly distributed over the cooking surface. Also, there are barbecues with **infrared burners** that can reach a temperature of 1800°C in just a few seconds.

### THE DIFFERENT TYPES OF GRILLS

Choose the right ones. After all, the success of your cooking depends on the grills!



#### PORCELAIN-COATED STEEL GRILLS

##### Perks

- Easy maintenance.
- Clean when cold.

##### Good to know

- Steel doesn't retain heat as well. The burners must be on high to maintain good heat throughout the cooking process.
- Steel grills may rust. Porcelain helps preserve them longer.



### PORCELAIN-COATED CAST IRON GRILLS

#### Perks

- Easy maintenance.
- Clean when cold.

#### Good to know

- Cast iron grills retain heat and continue to cook food even when the intensity of heat is reduced.
- Steel grills may rust. Porcelain helps preserve them longer.



### CAST IRON GRILLS

#### Perks

- Easy maintenance.
- Cast iron grills retain heat longer.

#### Good to know

- Some cast iron grills are reversible: on one side, the grill leaves marks on the meat. The other side is used to capture cooking juices to baste the meat.
- Clean the grills while they are still hot.
- To prevent the grills from rusting, add some vegetable oil.



### STAINLESS STEEL GRILLS

#### Perks

- Do not rust.
- Highly resistant and retain heat longer.

#### Good to know

- Harder to clean. You need to de-scale when the grills are still hot.
- Might darken depending on the quality.



## SAFETY FIRST

- Propane tanks should be stored upright and outdoors, summer and winter.
- A rusty, dented or over 10 years old tank must be replaced.
- Even if it looks empty, never put a tank in the garbage. If a small amount of gas is left in it, it's enough to make it explode. Instead, give it to a propane dispenser for safe disposal.

### BECOME A GRILL MASTER IN 5 STEPS

Everyone develops their own techniques, but certain basic rules are important to follow:



#### Work neatly

Meat sticks to dirty grills. For optimal cleanliness, heat up your grills to the maximum, with the lid closed, for 10 minutes. The dirt will burn. Then remove the dirt by brushing the grill.



#### About the salt

Traditionally, meat is salted just before cooking. New studies have shown that adding salt the day before makes the meat tastier and juicier. What's your preference?



#### The ultimate step

After cooking the meat, put it on a cutting board covered with aluminum foil. Wait about 10 minutes to allow the meat to absorb its juices.



#### Oil your grill

Using tongs, rub the hot grill with a cloth soaked in oil.



#### The meat temperature

After taking the meat out of the refrigerator, it is recommended to let it sit on the counter for about 30 minutes before cooking. This helps even cooking.



## TOP TIP

Moisture, cold and bad weather can damage your barbecue. Buying an adjustable cover will help keep it longer. Several types of fabrics are available. Ask for advice in store.