



# WINTER GRILLING TIP SHEET

FOR THE WINTER  
GRILLING WARRIOR



Even in the Midwest, winter doesn't have to be a dark time for the BBQ enthusiast. You can be a winter grilling warrior and keep the 'Q going all winter long by following a few winter grilling basics.

- **COVER your grill** - This makes it much easier to clean off after a heavy snow.
- **PREP ahead** - Keep your outside time and your propane usage to a minimum by getting everything you need together before starting the grill. This includes tongs, brushes, meat thermometer, sauces or seasonings, and trays to bring the food out to the grill and back inside.
- **Make sure you've got plenty of GAS** - Your propane BBQ grill will use more propane than in the summer to keep the grill hot enough to grill your food. It will also take around 10 minutes longer to warm up. Keep a spare propane cylinder on hand to prevent a runout.
- **Location, Location, LOCATION** - Winter winds can make grilling difficult, both in terms of comfort and keeping the flame on. Put it in a spot where it will be blocked from the wind as much as possible, and make sure it's perpendicular to the wind to prevent the flame being blown out. Also, make sure the area is well lit and the grill is a safe distance from the house to prevent a fire and protect your siding.
- **LIGHT it up** - It gets darker earlier, so be sure you've got adequate lighting to operate your grill and monitor your food that's cooking. Invest in a grill light if you don't.
- **Make it FAST** - This isn't the time for low-and-slow indirect grilling like pulled pork or brisket. Grill quick meals like kebabs, chicken breasts, fish, steaks, and pork tenderloin. Also, keep the lid of your grill down as much as possible. The grill loses heat each time you open the lid, which lengthens cooking time and makes you use more.
- **Be SAFE** - Check the path to your grill and clear any ice or snow to prevent falls. Don't wear a scarf or other winter outerwear that can dangle over the flame and catch fire. Be extra careful of flame near your coat. NEVER use your grill in an enclosed or covered area this can create a dangerous buildup of carbon monoxide.

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