

Grill Buddy

**Iron Works Gas Grill Owner's Manual
and
Introduction To Barbecuing The Top Grill Way
Draft #4**



WELCOME ABOARD THE GRILL

Thank you for purchasing a new Iron Works gas grill. After you have your new grill in the location where you will be operating it give our toll free number 1-800-811-9890 a call and we will be pleased to go through the operation and initial set up of your grill. Keep this number in your records and give us a call.

We will discuss all the various methods of cooking and secrets for things that you have only dreamed of cooking.

Our phone assistance hours are Monday through Friday 7:00 AM - 6:00PM, Saturday 8:00 AM - 2:00 PM and Sunday 9:00 AM - 2:00PM. You can also contact us via e-mail at info@TopGrill.com

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and
Introduction To Barbecuing The Top Grill Way

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YOU HAVE JUST ENTERED GRILL HEAVEN

It is estimated that cooking with fire began well over 100,000 years ago. Perhaps it all started when lightening struck a mesquite bush which was offering cover for a deer. The flora and fauna went up in smoke, and the first barbecue was invented. Today, three-fourths of US households own a barbecue grill. The original fire has caught on.

We no longer have to wait for lightening to strike, in order to enjoy the primitive delights of cooking over a live flame. And in the present paradoxical moment, we find the ancient art of grilling is well suited to the 21st century lifestyle. Cooking over an open fire fulfills our contemporary need for quick and easy meal-making along with a desire to explore new culinary frontiers.

Grilling is done all over the world, from Turkey to Texas, from California to the Caucasus, from Brazil to Barcelona, from Michigan to Mexico. It is a universal language. The humble street merchant cooks outdoors using a tiny brazier. The CEO at large retail entertains lavishly in the backyard using a copper-clad beauty costing over \$3000. Grilling democratically envelopes cooks all over the world with warm and smoky arms

Today you can whet a traditional carnivorous appetite with baby-back ribs coated in a tangy sauce and charmed by hickory wood smoke. Or you might try coating a turkey with an aromatic rub and slow cooking it over a low, indirect fire. Alternately, there is the path of the healthy grill, inviting you to dine on seafood cooked near a smoldering Alder chip and served with corn basted in virgin olive oil. In a hurry? Try searing garlic-buttered shrimp— there's never enough shrimp. And, don't overlook the beauty of a leisure meal beginning with grilled garlic breads, followed by a lightly-charred steak and parmesan-coated potato, and finished off with a desert, all cooked on the same outdoor barbecue.

Grilling is very flexible and can be mastered by anyone. While recipes and times are given in specific terms, you can change and experiment as you see fit, with little or no risk. Over time, you'll develop your own signature dishes, your own unique way of cooking. Guests will look forward to enjoying meals branded with your barbecue style. And the convenience of gas grilling means this convivial opportunity can be enjoyed year-round.

Normally, a quality grill comes with a short manual because the appliance comes completely assembled. Unfortunately, the typical manual is dressed down with passionless safety tips, and mundane pages filled with exploded views of the grill and procedural lists.

Not this time! Iron Works believes that grilling is an art, a passion, a way of life. This manual, like the grill, will best the other manufacturers. This manual will reach out to the heart and soul of your cooking experience. Consequently, the manual will include recipes, grilling techniques, and suggestions for making your outdoor cooking experience truly satisfying.

Think of this manual as an expert-friend which can guide you in the initial set up and help you perfect your cooking technique. It's your Grill Buddy. You'll want to consult with this good friend over and over as you master the Iron Works Top Grill approach to gourmet barbecuing and grilling.

You are further invited to think of these pages as your personal grilling notebook or cooking journal. The wide right-hand margin was purposely included to allow space for keeping own notes, writing down questions, recording inspired thoughts. The yellow highlighter comes with the manual so that you can underscore important ideas to remember. Whether you write and highlight (or not), just give us a call once we'll go over anything you have questions about.

Enter at your own culinary risk and pleasure. This manual is your passport to grill heaven.

CHAPTER 1—GETTING AQUAINTED

This chapter will familiarize you're the new “art piece” you have brought into your home. We begin by personalizing your relationship with the grill, progress to studying the names of various parts, includes recording essential warranty information along with the warranties themselves.

We know every new owner is eager to get behind the wheel and start barbecuing as soon as possible. But it is essential to take a brief moment and review the information in this chapter. It will make the initial set-up of your grill go much smoother in *Chapter 2—Getting Set-Up Safely*

Please take a moment to go through this initial survey and exploration of your new purchase. Spending a little time getting acquainted with your grill will make your communication with Iron Works more effective because we'll all be speaking the same language.

STEP 1—PERSONALIZING THE OWNER’S MANUAL

Please record the information below to use when making contacting Iron Works.

Purchaser _____ Dealer: _____

Model _____ Date Purchased _____

Owner’s name if different from purchaser _____

Your grills new name _____

Naming The Grill????

Did the last line above stump you? Well, consider the fact that history is rich with tradition of naming objects of our affection. We believe you will grow to love your new grill and felt we could help this romance along if chose to personify the grill with a name.

In the old days people used to give pet names to special pieces of equipment like cars, boats, tractors, guns, cars, guitars, etc. BB King calls his blues guitar Lucille, a famous bike rider named his custom bike after the adventure writer Jack London, and a teacher who writes a weekly column about gardening, named her computer after the flower she most adored Chrysanthemum.

So go ahead and give your new buddy a name if you like. This step is not essential, just for fun.

STEP 2—HIGHLIGHTING HOW TO GET HELP AT IRON WORKS

You've just bought a grill from a different kind of company, perhaps like no other you have worked with before. Customers are calling in to share cooking tips, ask questions, and make suggestions which leads to constant improvement of our services and products. We love to talk grills! In fact, if you call the company you are as likely to get our CEO Paul Faaborg as you are other staff.

Over time, many of our customers end up becoming friends. No question is too small or trivial, none too complex we can't handle. Unlike some manufacturers we become your grill buddies for as long as you own our product. In this fashion, we keep the flavor of a family business cooking all the time.

Personal Phone Assistance: 1-800-811-9890

Available Monday through Friday 7:00 AM - 6:00PM, Saturday 8:00 AM - 2:00 PM and Sunday 9:00 AM - 2:00PM.

Email Contact: info@TopGrill.com

General Web Site: www.topgrill.com

Recipes: As a Iron Works grill owner, you are entitled to A LIFE TIME MEMBERSHIP in our members only, recipe site on the Worldwide Web at www.cookbookonline.com your secret passwords will be given to you when you call.

STEP 3— COMPASS ORIENTATION FOR YOUR NEW GRILL

If you call the staff at Iron Works, they will use certain terms to describe how to ignite a burner or where connect the gas. A recipe might call for placing your meat at the front of the grill where it is cooler. Therefore, it will be helpful to note these before you call or start working on your grill.

We refer to the grill burners and control levers by numbers. Facing the grill, you see four or more burners. When referring to them, start at the right side and call that burner number ONE. Then move to the left and count the next burner as number TWO, and so on until you reach the left hand side.

When placing food on grates we refer to the front and back of the grill. The front of the grill is where your stomach faces the control levers. Facing the front of the grill, burner number ONE is on you right. The back side of the grill has the pipe sticking out on the left side. This is where you will connect the hose from the gas supply. The tank will hang from a hook underneath, on the left side, near the big wheels (if you have wheels on your barbecue). Sometimes you be asked to place something on the back of the grate. The back of the grill is that place farthest from your stomach, on the side where the pipe sticks out.

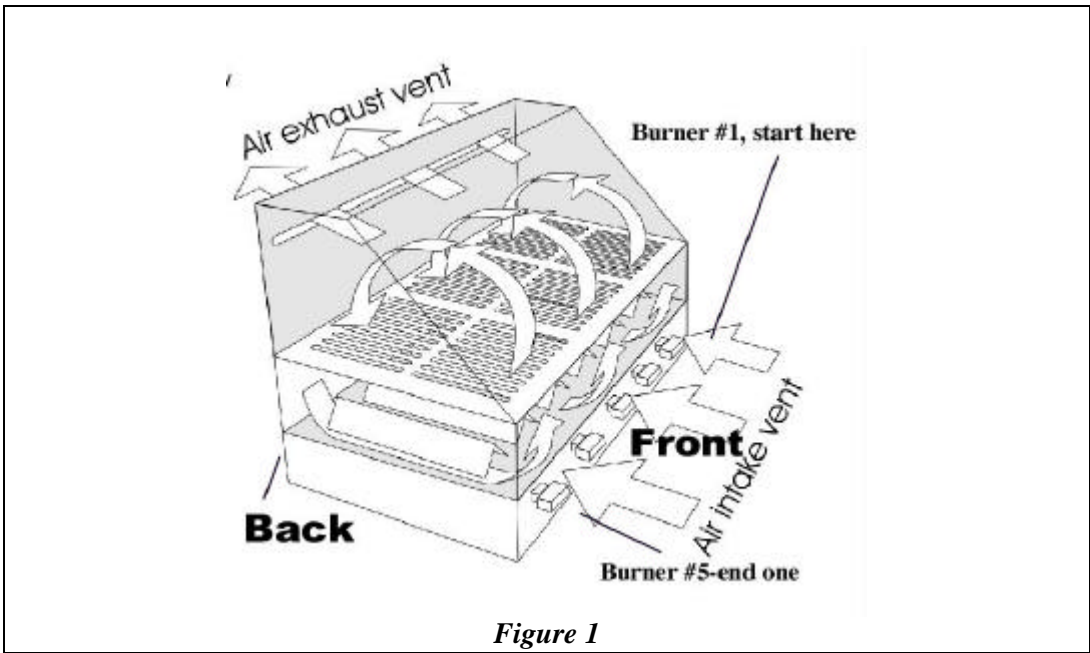


Figure 1
Getting around on your grill

Finally, you'll probably want to review the appropriate warranty which follows. Then we're off to the task at hand. The next chapter will tell you describe the package that will show up at your door, how to prepare for it,

CHAPTER 2—GETTING SET-UP SAFELY

Unfortunately today, many manuals come with dire safety warnings plastered in big print and heavy-lined boxes. At Top Grill, we think a more logical approach is to consolidate all of the safety information in one area. While safety information is not sexy nor entertaining, it is crucial to your well being and enjoyment of your grill. It is critical that you review this information and call us about anything which alarms you, confuses, or causes any concern. We believe that if you know how to safely use our equipment, you will be more relaxed around our equipment and it will operate better. Please call with any questions.

PREPARING FOR YOUR NEW BABY'S ARRIVAL

You'll need to get a few items before your grill arrives. Most people want to use lava rocks and the tools and supplies will help during initial set up, firing the grill, seasoning the grate, and any final adjustments.

Don't worry if you are mechanically challenged, the staff will walk you through everything, including unpacking the carton. The good news is that the grill comes fully assembled. Having the following available will make your initial phone call or set up of the grill go more smoothly.

- ❑ Utility knife to cut open packing box. You might find it helpful to use gloves to protect your hands when removing the box because you'll be working around sharp, heavy staples. The staples are along all edges of the box and skid (or wood pallet the grill sits on). Scissors can be used to cut the nylon straps and shrink wrap. You can also just use the utility knife for this.
- ❑ Lava rocks will improve the cooking process because it acts as an additional heat sink and it cuts down the effect of wind blowing across the burners. You will need one bag or three pounds for every two burners. These can be found in most stores selling anything related to barbecues.
- ❑ Pipe tape or joint compound can be found in most hardware stores. This is used to seal the connection of the hose to your barbecue.
- ❑ Pipe wrench or large channel lock pliers are used to tighten down both ends of the hose and control valve. The next two tools are optional, and may only be needed if you have to fine tune your burners. A large flathead screw driver (may be used to adjust venturiers on burners) and an Allan wrench (may be used to adjust regulator, only under the direction of our staff)
- ❑ Liquid detergent and water in a cup for leak testing.
- ❑ After your grill is ignited you'll want to start seasoning the grates. For this you'll need cooking oil of any kind. Brush for applying soapy water and later oil.

❑ Full tank for holding LP gas. The typical ones hold 20 pounds or 5 gallons. Before filling, storing, or transporting your tank you should read the procedures advised in this chapter under the heading entitled *Playing It Safe When Gas Grilling*. If you have any questions be sure to call the Iron Works staff.

❑ Igniter or fire stick at least 6 inches long. Inexpensive, disposable ones can be found in most hardware or barbecue stores.

❑ A buddy to help with unpacking. You may want to think ahead to grilling something for your buddy after you start up. Check *Chapter 5—Trial By Fire (Recipes To Die For)*.

UNPACKING THE CARDBOARD TREASURE CHEST

A large box, fixed to a wooden pallet or skid will come to your door by the carrier (the people who transported the grill). You'll be asked to sign papers showing that you accept the grill. Then you have five days to inspect and report any damage to the carrier. Here the steps for unpacking, inspecting, and remedying any flaws created during shipping.

- 1) Using a utility knife, cut along the bottom seam all around the carton. Be careful when working near the large staples. Wearing gloves will protect your hands. Always make sure you are watching the path of the blade and avoiding pulling or pushing the knife in a direction where it could slip and cut you. With a buddy, lift the cardboard box off, just like you'd remove the lid from a shoebox (a huge shoebox).
- 2) Use a scissors to cut away the nylon straps and plastic shrink wrap.
- 3) With your partner, lift the barbecue out from the hold blocks and off of the pallet. You will note that there are other boxes stapled to the pallet which will contain the grates, cover, and possible side burner accessories. Be careful when handling the cast iron grates because they can break if dropped on a hard surface such as concrete.
- 4) If you lift up the roll top cover on the front of the grill you should find the regulator and hose assembly. Now you're ready to do a complete inventory.

INVENTORYING YOUR LOOT

Your new grill is designed around the demanding standards used by professional cooks who grill commercially in top-drawer restaurants. In fact, our first customers were professional chefs. Our design emphasizes functionality over form. We don't add external amenities to increase sales on show room floors. Nothing is put on the grill which doesn't have a purpose. In the end, the staff at Iron Works believes that your new quality grill will transform you from an occasional outdoor cook into a gourmet grill master, with the option of cooking all year round. Please take a moment to study the names and functions of parts.

<p>Burner Control These knobs control the flow of gas to the grill.</p> <p>Drip Tray(s) These are below the burner and should be emptied and cleaned regularly.</p>	<p>[Insert picture showing knobs in the ON and OFF position labeled by the clock positions as in 12 o'clock = ON and 3 o'clock = OFF.</p> <p>Also illustrate location of the trays]</p>
<p>Pre-Assembled Hose and Pressure Regulator This controls the pressure in your tank. It is preset and should not be tampered with.</p>	<p>[Insert picture showing regulator and hose indicating which end goes to tank and which to the BBQ. Label each end such as POL and Pipe Fitting or whatever term you intend to use later during directions for hooking it up.]</p>
<p>Burners and Burner Valve</p> <p>Flame</p>	<p>[Insert picture showing burner, valves, decks and drip trays. Also include a sectional view showing how lava rock surround and is even with top of the burner deck.</p> <p>And, I'd also include a picture of how the flame should look on the burner for reference to the section called <i>Inspecting The Flame</i></p>
<p>Accessories</p>	<p>If you ordered any of these, be sure they are present. They come in separate boxes: Cover Extra burner Grates</p>

Figure 2 refers to all small pictures above in the right hand column

After inventory, refer to this chart when reading about safety and setting up this chapter

IMPORTANT

If you find anything missing, scratched, dented, or damaged in any way you have five days to contact the carrier to file a claim for what are called "concealed damages." Do this immediately and THEN let the staff at Iron Works know what happened. If you wait too long, you may lose your right to be compensated.

Kicking The Tires

Now that you've studied the grill, put down this manual for a minute, stand back, and survey what you have bought. Just like when you buy a car, it's time to tour your new equipment, kick a few tires. Let's walk around and survey the new grill.

Some people have compared this grill to a piece of commercial art done in metal. Notice the elegant simplicity. We don't use igniters because they wear out quickly. Instead we prefer using the disposable butane matches. They're inexpensive and easy to replace, and the first one is provided by us.

The Iron Works form of construction means the grill is easier clean up, less corrosion, and durability in terms of decades, not years. Your new grill is easy to clean up with standard oven cleaner, a soft cloth and a hose—very technical tools! In fact, the clean up chapter is the shortest in this manual.

Next, let's peak under the hood at the engine. Underneath the roll top cover you're staring at burners that put out 15,000 BTUs each! This makes your grill one of the most powerful barbecues available. Because each burner is independently fired, you have total control over the cooking surface.

As your survey the cooking area, mentally compare it to your last grill. The cooking area is probably bigger which allows you to do an entire meal all at once. In addition, our grill offers you the largest shelf space, 17 inches per side. You won't feel cramped, with plates, sauces, tools, and dishes piled on top of each other.

Our special Roto-Convection design further simplifies the process of cooking. The flow of heated air surrounds the food, insuring that your meal will be evenly cooked. That means one less hassle since there is not need for a rotisserie and its necessary electrical outlet and counter weights.

As you examine this thing of beauty try you might enjoy completing this quality checklist. It's adapted from the excellent book *Gourmet Gas Grill*.

- Lift and lower the lid a few times. Do the hinges wobble?
- Does the lid stay completely open in place?
- Lift and lower the shelves. Put some pressure on them. Do they feel solid?
- If your grill comes on a cart, does it roll easily?
- Stand back and admire. Do all the surfaces appear parallel to the ground?

Did your grill pass with flying colors? (We knew it would). How does it compare to your last grill? Iron Works places customer satisfaction at the very top of our list of accomplishments. To insure that your grilling will be satisfying experience we try to make ourselves available to you by phone, email, and on the world wide web. The last step highlights contact information.

Location, location, location

As the real estate agent said, "Consider the location." Carefully select where you want to place your grill. If your barbecue sits on wheels, find a level place, where it won't move. Try not to place any BTU-producing-machine closer than five feet to any combustible surface. This includes walls, sheds, fences.

If you grill at night try to locate it near a light source, like an external flood lamp. Some people try to use a flashlight but that takes one hand to hold. A better solution would be to buy clip-lamp which fastens near the grill. Some people opt for a light atop their head, called a headlamp...Oops, we've slipped into accessorizing.

Move your grill and tools and supplies to the new location for set up. Before we begin the actual hook up to the fuel supply it is wise to review how to play it safe around gas fuel.

PLAYING IT SAFE WHEN GAS GRILLING

The word LP Gas refers to Liquid Propane or bottled gas. This petroleum product is a gas at regular temperature and pressures, but is stored as a liquid in side your tank. As the liquid petroleum is released, it turns into a gas you can cook with. The LP gas has an odd garlicky odor like natural gas and it is heavier than air. Leaking gas may collect in low areas.

The gas not only is flammable, but the liquid form can freeze you skin. The gas also contains productswhich could be harmful such as benzene, soot, and other byproducts of combustion and cooking. Serious injury, fire, or death can result of using the grill or the gas container or ignition in a careless or hazardous manner. The following general points and other information offered to insure safe and hazard free cooking. If you do not understand any suggestion or if you need to find how a specific suggestion relates to your individual situation please call the company before proceeding.

You are advised to check with your local government to determine if local codes apply to using portable gas grills.

Do not hook up your grill to a natural (piped) gas outlet unless you have installed the conversion hardware. Natural gas enters the grill at a different pressure and it could be hazardous.

Do not use charcoal in your gas grill.

Do not drop, roll, or throw the gas tank cylinder.

Do not store flammable materials (paper, alcohol, gasoline, rags, solvents) or other tanks within 5 feet of the grill.

Consult the manufacturer whenever you think the gas tank, valve, or hose might be damaged or operating improperly. The phone number of the manufacturer is generally found on the warning decal which is permanently attached to the tank.

When not in use make sure the burners and gas tank or outlet valve(s) are turned completely off.

Replace worn parts with only those materials specified by the manufacturer.

Avoid loose fitting clothing, especially sleeves which can get caught on things as you move quickly about the grill.

Do not disconnect gas fittings or valves when grill is in use. Do not block air ways on the grill with bottles, aprons, mitts or other objects.

Have a fire extinguisher nearby.

Handle With Care When Transporting The Tank

Keep tank in the position in which it was intended. Keep vertical tanks upright when transporting, otherwise you could end up with escaping gas.

The POL plug should be inserted during transport. And, treat “empty” tanks as if full, they still contain vapors and can pose hazards.

Filling Tanks Can Be Fulfilling

All LP-gas containers must have the air removed prior to filling them for the first time. Sometimes this is called “purging.”

Never fill tanks beyond their maximum safe levels. For most tanks this will be 80% of capacity as indicated on a fixed liquid level gauge. This allows for 20% expansion as temperature changes. If valve regularly gets frosty it indicates being overfilled. Get help from a local dealer to remedy

Follow tank manufacturer’s directions for opening and closing the POL service valve. In most instances you should not use a wrench or pliers (*see **Error!** Reference source not found.*)

Do not release gas into the atmosphere if possible.

Storing Tanks Safely

When storing indoors the gas supply must be disconnected, away from children, and in a well-ventilated area.

Never store it in a place where the temperature can exceed 125 degrees.

The Natural Gas Alternative

If you are lucky enough to have natural gas available to you community, you might consider having a line brought outside to your barbecue area. The three advantages of natural gas are convenience (you never worry about empty tanks), more constant heat (pressure does not drop as with a low tank), and it’s cheaper. Consult with local agencies to determine feasibility and then call Iron Works to find out about getting a conversion kit.

SETTING UP THE GRILL

Here are the three steps to preparing your grill for cooking. This is the only pre-assembly step in the entire manual! First, to make clean up easier, remove the grease tray and line it with foil and re-insert it in the bottom of the grill.

Second, add your lava rocks. Put them on the lava rock pan. This rests just below the burners, and just above the grease tray. It has holes in the bottom which act as a drain. As you place lava rocks inside, it will come in contact with the burners, that’s okay. Complete the process until the lava rocks are even with the top of the burner. You will replace rocks as you need to.

Put grates on the grill. (You may notice that they feel sticky. That’s because they are covered with protective bees wax). The grate rails have a top and bottom side. If you look at the shape of the grate rails they are slightly pyramidal in shape. The top, or narrow end, of the grate rails goes up. The rails should run front to back (not left to right, or side to side) as you rest them on over the burner area. Also, the end of the grate with the square hole goes towards the front of the grill.

HOOKING UP THE GAS

To connect the gas tank to the grill you will be attaching the pre-assembled hose and regulator assembly to the back of the grill and gas tank. Follow these steps to connect the gas tank to your grill.

- 1) Apply pipe joint or tape to the threads on the **gas inlet pipe** on the back of the grill. If you are facing the front of the grill, the pipe is on left side (by the big wheels) and on the back side.
- 2) Holding the end with the POL or regulator in one hand, attached the opposite end with the pipe fitting. It is threaded to fit onto **gas inlet pipe**. In the process you will have to turn or twirl the hose and regulator over and over until the nut is on as tight as it can go. Then using a pipe wrench or large channel lock pliers to snug up the pipe fitting until it won't turn anymore against the **gas inlet pipe** on the back of the grill..
- 3) Attach the regulator end of the hose assembly to the LP gas tank. You do this by threading the large black fitting, called a QCC valve, to the tank. As before, use a pipe wrench or large channel lock pliers to snug up the QCC valve to the tank.

Inspecting and Testing For Gas Leaks

You should test for leaks the first time you hook up your gas source to your grill. Thereafter, it is prudent to test any time you hear funny hissing sounds (like a leaky tire) or whenever you have not used the grill for extending times. Thus, if you store your barbecue for the winter, test for leaks the first time you bring it out for spring or summer cooking. Do not test with a match or with burners on.

- 1) Make a mixture of soapy water made from one-half soap and one-half water.
- 2) Turn off all burners and extinguish all flames including smoking pipes, cigars, cigarettes. Burners are off, when the control valves on the front of the grill are horizontal, in the 3 and 6 o'clock position.
- 3) Slowly open the POL service valve on the tank. Listen for hissing which indicates a leak.
- 4) Apply soapy water to all joints from the POL valve on the top of the tank, along the hose to where it connects to the grill. Look for bubbles, which indicates a possible leak. You might also look for kinked or damage hose line and get professional to evaluate if it needs replacing.

If the leak occurs at the POL valve or other joint you may be able to eliminate the leak by tightening the connection. If the leak persists or if you are unsure how to stop the leak, you are strongly advised to get help from a professional who supplies or services LP gas tanks.

If leaks persist turn off all burners and valves and stop using the tank immediately. Contact the company who sold you the grill or the barbecue.

LIGHTING YOUR FIRE, IGNITING YOUR GRILL

Remember for ease of discussion the burners and their valves are labeled with numbers started at the right side. This is burner ONE, with burner TWO to the left and so forth.

Purging The Gas Line and Manifold

Air has been trapped in the hose or gas line, the manifold (which distributes gas to the burners) and the burners themselves. We must eliminate the air before we can ignite with gas. Follow these steps exactly.

**DO NOT TRY TO IGNITE THE BURNERS DURING THIS STEP
OR YOU COULD CAUSE AN EXPLOSION.**

- 1) Make sure the roll top cover is completely up.
- 2) Turn all burners off to the horizontal, 3 and 6 o'clock position.
- 3) Turn on gas at the tank. Turn it on fully.
- 4) Turn on burner number #1 the far right side. Turn the burner to the upright, vertical position so it is facing 12 and 6 o'clock. Let the air escape counting slowly to 20. Then bend over and see if you hear air escaping. It is not a strong hiss, but a gentle sound of gas escaping.
- 4) Carefully listen for gas escaping. If you don't hear this it might be because the connections from the gas tank to the barbecue need tightening. In any event call the staff at Iron Works for assistance and then proceed with their help.
- 5) Turn burner off by returning it to the horizontal, 3 and 6 o'clock position. In the next step you'll begin ignition.

Start ignition with Knob #1 ON . All other burners are OFF!

Houston, We Have Ignition

Follow these steps when igniting your grill.

**DO NOT TURN ON ALL THE BURNERS AT ONCE
AND TRY TO IGNITE AS THIS MAY CAUSE AN EXPLOSION**

- 1) Make sure the grill lid is open before starting.
- 2) Stick your igniter or fire stick into the horizontal slot below burner ONE. Do this on the right side of the burner lever. Stick it in as far as you can. Now, looking down through the top of the grill, you should be able to see the tip of your igniter, adjacent to the burner.
- 3) Turn on the gas for burner #1 by turning the knob to the vertical or 12 and 6 o'clock position. If it won't start right away, turn off gas, and let the gas escape with lid open for at least 5 minutes. Then close lid and re-start. If this doesn't work, call the staff at Iron Works.

- 4) Once burner one has started, you'll see a slightly larger flame at the back of the grill, at the back of burner one. This is the flame which will help ignite burner #2 to the left. Turn on burner #2 and wait for ignition.
- 5) Once burner #2 ignites, continue turning on the remaining burners one at a time until all burners are on. If the flames at all the burners look about the same go to the next step. If not, you may want to call the staff and review the section entitled. When all the burners ignite, proceed to inspecting the flame as described next.

**SHUT DOWN IMMEDIATELY AND OPEN THE LID
WHEN THE BURNER WILL NOT IGNITE.**

Otherwise, gas will build up and possible become explosive when you finally obtain ignition. Wait about 5 minutes and then repeat the igniting procedure. If this continues to fail to ignite call Iron Works.

Inspecting The Flame

Inspect the color, sound, and shape of the flame. The flame should be stable and resemble a tear drop shape observing it coming out of the orifice on the burner. To see the flame, look at it from the side, down at the air vent, near the on/off levers. The flame on a burner should be blue, relatively quiet, with occasional tinges of orange. The flame should reach up, over the edge of the burner, curling up past the lava rocks, where it turns yellow-orange. A general drawing is shown in

Inventorizing Your Loot.

Finally,. You want the base of the flame to be attached to the burner. If there is a gap between the flame and the burner, then you have too much pressure and that burner needs adjustment. To regulate the flame you will need to adjust what are called the venturies. You can also adjust the flame for height when you adjust the burners. These adjustments are best done with the assistance of the staff, please call Iron Works.

After you inspect the flame turn OFF outside burners leaving just the two center burners on and close the roll top lid. Then read about breaking in your new grill and seasoning the grates.

Breaking In Your New Grill

You can now let your grill burn with the lid down for about 15 minutes. During this time, the metal will adjust to the heat and your location. The metal has a memory of what it was like before it was formed, bent, and rolled. Heat brings back this memory. Therefore, to help the metal relax or break in, you need to avoid leaving your grill on with ALL burners and the lid down during the first month of operation.

SEASONING THE GRATES

When your grates are new or if you put them in the washer it loses a coating we refer to as “seasoning.” A seasoned grate is a grate coated with flavor and a sheen. It will take about a month to season your grate, which is why many people don’t wash their grate, they simply scrape it clean.

After your meal, turn on two burners with the lid down. Continue this gentle heating for about 15 minutes and turn off the grill. Then aggressively wire brush the grate. Finally, liberally baste the cast iron grate with about a third of a cup of oil. and soak a rag in about a third cup of oil—any food-based oil. You can apply with a brush or rag. Watch your fingers as they get close to the hot grill. Close the lid and let the grate soak up the oil. If you do this after the first four meals, you’ll end up with a seasoned grill. Once the grill is seasoned, you need only add additional oil if see a spot with corrosion.

TURNING OFF THE GRILL AND SCRAPING IT CLEAN

When the meal cooking is done turn everything off for your safety and protection. Follow this sequence:

- 1) Turn off the gas tank or gas supply valves first.
- 2) Turn off the knobs or burner controls next. Turn to the horizontal, 3 o’clock position.
- 3) Scrape the grill clean. You may wish to use a wire brush instead of, or in addition to, a scraper.

LAST STEP—LOCK AND LOAD

Now that you’ve set up the grill it might be advisable to lock the front small wheel if your barbecue is on a cart. Lock that puppy down, gently. . At this time,

you can place the gas tank on it's holder which is under the shelf on the left side if you have a cart. Otherwise, you tank may go into a pedestal or other convenient place. After locking, it's time to load your head with char-broiled dreams.

REMAINING FOREVER TANKFUL

The worst barbecuing experiences begins when a tank of gas sputters empty. You're stuck going out and refilling the tank, hooking up another tank, cooking indoors, or trying to find a way to bring a natural gas line out to your grill. The questions becomes, "How do you tell when tank is almost empty or needs refilling?"

Luckily you can anticipate an empty tank in one of two ways. First, you can purchase a gauge for the tank. Secondly, you can observe the "frost line." As the liquid fuel converts to a gaseous state it lowers the temperature in the surrounding area. As a results you will see or feel a frost line or sweat line on the outside of the tank which indicates approximately where the fuel is in the tank. Note, that tanks are never filled more thank 80% capacity and this generally means they weigh about 20 pounds when filled.

CHAPTER 3—EXTERIOR DECORATING

Now we come to the setting that surrounds your barbecue. Some people have built-in grills, others have mobile barbecues ready to go anywhere, and many have the gas grill in a singular spot, atop a pedestal.

Many implements of the trade hang from the grill: spatulas, forks, tongs, aprons, mitts. On a nearby table you might find seasonings, aprons, electronic lighters, wire brushes.

As you read about setting, accessories, and tools one question may come to mind: Do I really need all these extra gadgets, hats, and decor? Definitely, the answer is “NO.” But will you someday want these? Probably. To anticipate that day, let’s illustrate the possibilities with a recent email to Paul.

Dear Paul,

When I turned 50, I decided to travel back to my youth and buy a bike. It was not a department store bike, it was a custom bicycle. My wife passed out when she got the first credit card bill, but her heart really got going when she got the next two bills. Our discussion went something like this:

In a mocking tone, my financial sweetheart asked, “Dear, why did you have to spent one hundred and fifty dollars on two shirts and two shorts?”

I replied without any hesitation, “Those are jerseys, not shirts, and they wick away sweat while keeping me warm. The shorts come with a padded chamois in the crotch. I really couldn’t ride without it. It’s essential for comfort and it prevents chafing.

Now Judy glowers as she continues reading down the statement, “And the rain coat you bought costs more than the sport jacket you never wear!”

“Oh, but it has about a dozen zippers so I can ventilate on hills and stay warm on the descents. Gosh there must be about five different pockets. It’s really cool, you want to see it?”

She breathes fire and retorts, “Locks for thirty-five dollars and sunglasses for seventy five!”

I shrug and her final comment burns me, “The bike was the cheap part!”

Now Paul, I’ve gone ahead and purchased that rib rack you suggested for achieving professional results. And, I couldn’t pass up something called a Chicken Throne. I figure I can use the fish screen for cooking both shrimp and vegetables too.

I know I’ve called you a bunch of times. And your advice has been outstanding. I’m now a much better cook than I thought possible. I’m sure you know why I’m writing this time. What am I gonna tell my wife?

<p>Gotta go ride to the top of Tumwater Hill where the view is spectacular and the silence will be welcome.</p> <p style="text-align: right;">Your grill-buddy, Martin K.</p>

Everyone at some time or another, finds that their hobby or passion occasionally overwhelms them. There is the stereo set with surround sound speakers, the art-decal you need to place on your car’s trunk to find it in the parking lot, the endless computer upgrades, the leather case for your gun, and endless fishing paraphernalia. Do you need it all? No. Will you possibly find the following barbecue accessories essential? Perhaps....

But read on with caution, as we consider the question of exterior decorating. Too much of a good thing can come between you and your loved ones.

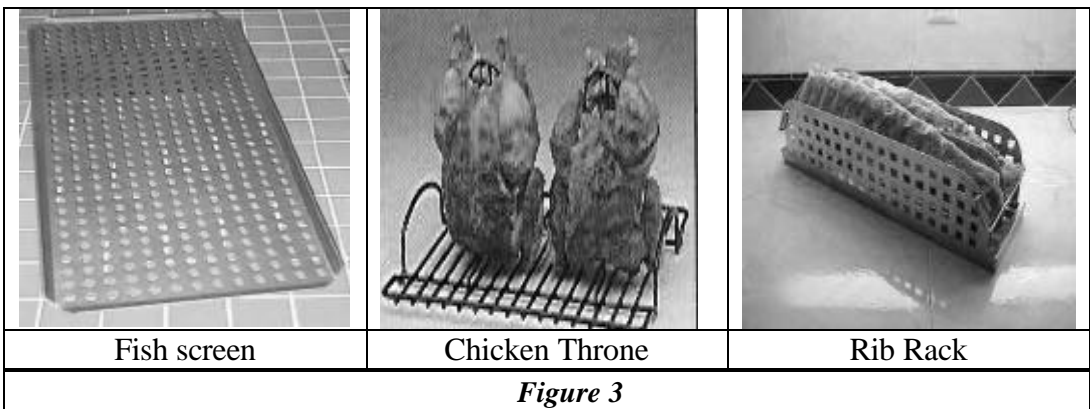
TOOLS OF THE TRADE

Before we get to the glamour stuff, let’s examine the down-and-dirty every day tools you probably should have for barbecuing. You might consider this the basics, like a list of things to put in your knapsack for a hike and camp out.

While you can use everyday kitchen tools sometimes the ones made for grilling carry significant advantages. Spatulas, forks, and knives with long handles keep your hands safely away from the heat source. You may want to invest in gloves and mitts to further insulate you from getting burned. You’ll definitely need something to clean the grill with. You can use an old paint scraper just fine. You may eventually want to invest in a stiff bristle brush or a scraper designed for grates. To tell when meat is done, it’s helpful to have an instant-read thermometer.

About the only two essential things you must purchase for the grill are lava rocks and gas for your new tank. You can start safely with these, knowing your are in control of your wallet and your grilling heart.

Serious cooks will also want to own at least two cutting boards. This prevents cross-contamination because one is used only for raw, pre-cooked foods (especially meats) and the other is used for the final cooked product.



ACCESSORIZING

As you gain experience, you will want to expand your grilling reach. This means getting some good barbecue books and an extra this, a shiny new that. Now we're talking accessorizing. And as you have already surmised there are all kinds of specialized priceless items which helps you to customize your exterior setting to reflect your unique cooking style.

Timers can be important. How will you put on the sauces or basting liquids. You could use an old paint brush or get one with a long handle to make working the hot grill a cooler experience. If you want smoke flavor, a smoker box will work. But with an Iron Works grill, even Paul will tell you that you can simply toss a handful of moistened chips atop the lava rocks. Want to grill small seafood and vegetables? Then you'll want to investigate the advantages of metal verses bamboo skewers.

Searing and cooking fish is always tricky, but with a fish screen the job becomes manageable. A flat screen with holes in it acts as both a heat sink for even cooking and a place where fish can be turned and moved without falling into the BBQ. You can also use the screen to grill green beans which impart a nutty flavor to the tasty stalks. Searing on the grill or screen will turn onions sweeter.

One manufacturer has shaped the fish screen into a pan and you have a grilling skillet. This all stainless steel beauty is just like a light frying pan, perforated with holes. It easily holds the vegetables as you turn and move them around, making grilling vegetables easy.

Ever wonder what the pros use when they compete in barbecue rib contests? The secret is to keep position the ribs vertically, with the thick side up. This way, the meat's fat self-bastes the food into utter tenderness. You can easily accomplish this sleight of hand using a rib rack. The same principle applies to cooking small chickens or game hens. If you can keep them vertical you can keep them fabulously tasty. This device is called a chicken throne.

Want to roast a turkey, duck, or a prime rib roast? Then consider using a stainless steel grill roaster with adjustable grate or a simpler roasting pan with wire insert. This way you collect the juices which serve two purposes. First, they help humidify the cooking chamber and this wet-cooking approach keeps the meat juicy and tender. Second, the juices can be used later for sauces.

FLAVORIZING

This is the herbal and sauce mirror image of accessorizing. Some chefs only use fresh rosemary, thyme, and sage. (You know like in the song by Simon and Garfunkel). To release the delectable aromatic qualities consider putting the herbs through a spice grinder.

Want to add the flavor of smoke to your meal? Then go chop down a pecan, apple, alder, hickory tree. The green wood will be perfect. But if you don't have time (nor a nearby forest) to carry out the Paul Bunyan act, then start with packaged wood chips. Just remember, you'll need to soak them first for best results.

THE FINAL WORD

You may not understand what all of these things look like and the terms may sound odd, like “chicken throne.” All you have to do is call Iron Works Top Grill ask them for a unique way to cook ribs, a professional approach to char-broil ribs, an easy way to grill asparagus, They’ll present you with techniques, accessories, and options you will never have dreamed of, leading to meals worthy of your local barbecue hall of fame. They’ll also suggest ways you can use everyday items you have in your own kitchen or garage. That way you won’t have to take out a second mortgage to enjoy gourmet grilling.

CHAPTER 4—GET COOKING

In the beginning was fire, and words of satisfaction...At the first barbecue the word at the end of the meal was a gentle groan filled with pleasure: mmmm-mm good. We have come a long way since then. Today there are wet and dry smokers, charcoal grills, gas grills, wood fired barbecues. Amidst this tower of cooking Babel it's good to know that Iron Works Top Grill has kept the faith with simplicity for the chef. You don't need to be a master of barbecue vocabulary in order to achieve outstanding culinary results which will keep your guests eagerly awaiting your next invitation, even in the dead of winter. But before embarking on the elegant simplicity of cooking on a Iron Works Top Grill let's pause to consider a few basic terms which you'll run into when more than one barbecue devotee gathers.

Barbecue 101 Cooking Terms

As in any art, enjoying a tad bit of competitive zest, people debate the terminology and the methodology. Part of the confusion arises from the fact that certain words like *barbecue* refer to both a cooking method as well as equipment. The word grill can be used as a noun to indicate your beloved appliance, as well as a verb describing what is called a direct heat cooking method. The words grilling and barbecuing also define a more general concept of cooking outdoors.

Now to add hot sauce to this discussion, we find that different pieces of equipment also use different vocabularies such as wet and dry smokers. On top of this, you'll find that certain kinds of outdoor cooking are more prevalent in different parts of the country. Barbecuing meats in a wood pit is very common in the South while Pacific Northwesterners are fond of grilling salmon on a grate as well as indirect cooking on a plank of cedar or alder.

It's easy to see why people get worked up. But in the end, the words that best describe gas barbecuing with an Iron Works grill would be: forgiving, flexible, quick, easy, simple. Before learning the elegant simplicity of cooking on your top grill, let's stop to consider the learned techniques of direct, indirect, and low-heat barbecuing.

<p>CAUTIOUSLY MOVE ABOUT ALL METAL SURFACES, handles, and knobs...They can become hot to the touch! Consider wearing gloves or mitts to protect your hands.</p>
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Direct cooking over a live fire

This method is sometimes referred to with more tantalizing words such as char-broiling, grilling, searing, branding. It is probably the most common form of gas grill cooking. Direct cooking is quick because you place the meat directly over a very hot fire. In commercial restaurants this temperature is commonly 500 degrees. The goal is to produce a branded, char-broiled outside crust, imbued with

slightly smoky flavor. Not only are grilled foods pleasing to the eye, it also enhances flavor by sealing in the juices. This creates the look and feel of *outdoor flavor*.

This method is well suited for kebabs, burgers, steaks, chops, chicken breasts, fish fillets, various shellfish, breads, vegetables. This is probably the most common method used through out the world. Because it is quick, it is very popular in areas where fuel is scarce.

The searing is done with the cover up and all the burners on. This type of cooking is so intense that beginners often underestimate how fast the food cooks. Most dishes grill up in less than 10 minutes. It's fast like the Tango.

Indirect cooking over a low to moderate fire

Purists suggest that this is the only true barbecuing method. It relies on low heat around 225 to 325 degrees, slow-cooked two or more hours. Indirect barbecuing relies on an oven or baking effect. This method works well with large pieces of meat over six pounds such as ducks, pork roasts, turkeys, and beef roasts.

This method approximates the traditional barbecuing done in wood pits or in wood stoves where the food is cooking in one chamber while the fire and smoke are created in another. Barbecuing with smoke produces excellent results with inexpensive meats like briskets. In this instance the process helps break down the tough, connective tissues. This method probably originated in the New World and was perfected in the southern part of the United States. Using one burner and a smoker box, you can simulate the traditional barbecue method cooking by using only one burner. The low fire cooks for several hours at about 235 degrees. The temperature is low, the convenience factor is high when compared to standing around a smoker all day, watching the temperature and feeding wood chips or chunks into pit barbecues or a fire chamber in a smoker.

Some gas grill cooks swear by the indirect method because they feel it the best effects of both direct, high heat cooking along with slow-cooking smoking methods. Indirect cooking is easily accomplished on the gas grill, by simply turning knobs to the off position. The lid is closed as in a oven, but the encircling smoke takes this cooking method far beyond traditional oven-work.

And with your the top grill, you have the added benefit of a Roto-Convection cooking oven which imparts a rotisserie-like effect as heat washes over and around the food. You may also want to include placing your food in a pan. This has several benefits. First, the pan catches the juices. This amber liquid helps humidify the cooking chamber which in turn keeps the food juicy. Later, the same juices can be turned into a gravy or basting sauce.

Plus, with three or more burners, you can control temperature easily and quickly. This leads to the unique Iron Works method affectionately called *The Louisiana Two-Step Waltz* which combines both direct and indirect grilling and is described next.

Note about converting older recipes

Many times, you have a favorite recipe which you want to convert from an indoor oven technique to an outdoor, barbecue method. When your recipe calls

for 400°F in an oven, you can probably translate this to beginning with pre-heating on two burners followed by indirect cooking with 2 burners. You will also probably have to increase the cooking time by 20% since 2 burners is about 325°F.

SEARING TWICE TO TANGO

This type of cooking is very fast. You won't have time to read the stock quotes, make a cell phone call, or measure with thermometers and gauges. The Tango method will cook faster than you think.

The good news is that it is exceptionally simple and is timed by your favorite beverage. The basic dance move involves two-minutes, two-sips, turn, and repeat. Tango like this and you'll achieve a crusty char-broil outside with glorious hatch-mark brands; and inside the meat will be a tender, red medium-rare (or well done if you Tango longer). Here's how the dance is done in detail.

The Tango can be used for about 85% of your outdoor cooking needs and it's done in twos: two sips, two minutes, two turns. Here's how the Tango looks in greater detail:

- ❖ Pre-heat grill with two burners on and lid down for 10 minutes.
- ❖ Place your food all in the same direction, turn on ALL the burners and close lid.
- ❖ Take 2 sips of your favorite beverage and wait 2 minutes with lid down.
- ❖ Using a tong or spatula to rotate the food 45 degrees to make diagonal crosshatch.
- ❖ Take 2 sips of your favorite beverage and wait 2 minutes with lid down.
- ❖ Using a tong or spatula turn food over and close lid.
- ❖ Take 2 sips of your favorite beverage and wait 2 minutes with cover down.
- ❖ Using a tong or spatula to rotate the food 45 degrees to make diagonal crosshatch.
- ❖ Take 2 sips of your favorite beverage and wait 2 minutes with lid down.

LOUISIANA TWO-STEP

Now that we've taken the long trail around Mount Barbecue, it's time to settle down to a very simply method combining the best of direct char-broiling and indirect, slow cooking methods. The Louisiana Two-Step move begins with a Tango and then slowly ends with a graceful, indirect cooking waltz.

In essence, you'll sear and smoke the first 15 minutes to "brand" the meat and then you'll finish deed with indirect, slow cooking. In the process, you seal in the juices, brand the meat with cross-hatch marks if you like, and produce a tender and flavor meal.

Are you ready for the Louisiana Two-Step? Put on your favorite music and follow these graceful steps:

Step 1—Sear and Brand—Start doing the Searing Tango

After pre-heating, turn all burners full on, with the roll top cover down. To create the branded cross-hatch you begin by Searing Twice To Tango, as described earlier.

Step 2—Barbecue Indirectly

Turn off two or more burners, keep the cover down to barbecue with a slightly smoky finish. You move the food away from the ignited burner(s) for indirect cooking.

When you want to slow cook a large piece of meat or an inexpensive cut, you'll might want to cook it more slowly by using only one burner. This lets you cook at around 235 degrees, and it works wonders on briskets, ribs, tenderloins, and hams. Most people leave the extreme right (burner number 1) on and then move the food over the off-burners (numbers 2,3,and 4).

Sometimes you can't wait for a single burner to cook your meal, or you have a choice hunk of beef. Then you might leave two burners on which means you'll be cooking in the 275 to 300 degree range. Typically, people leave the outside burners (number 1 and 4) on.

In sum, the Louisiana Two-Step gives you the outdoor flavor through elegant simplicity. You don't have to worry about grilling temperatures, exacting methods, or critical timing. This hybrid method is also very forgiving.

Exceptions Rule Here

Every rule begs an exception, and the Louisiana Two-step is no exception. (Figure out that line with a tall drink and life will again make sense). First of all you probably won't use the Louisiana Two-Step method for baked goods such as cakes, breads and pies. Also, few people would attempt to sear an exceptionally large piece of meat like a pig or turkey. These foods require indirect cooking methods.

Alternately when grilling a thin piece of meat, perhaps a steak at 1.5 inches or less, you'll want to rely solely on the direct, branding method.

Working with whole fish (rather than fillets or steaks) involves a slight modification to the basic Louisiana Two-Step Waltz. You begin by pre-heating with the two outside burners on. After pre-heating, the fish is placed on a perforated screen, over the flame for direct cooking. Typically the outside burners are used, so the screen and fish are placed over the number 1 or 4 burner. Sear the fish for 3 minutes. After 3 minutes move the screen and fish to the inside, over the off burners 2 and 4. Cook indirectly in the center until done. If only one side of the fish has skin, place it skin side up. This will take about another 6 minutes.

Brush your Pisces-pal with a bit of oil and your favorite herbs. Paul enjoys topping his fish with rosemary, garlic, sea salt, pinch of cayenne, parsley as it slow cooks until it flakes off. With fish fillets such as salmon, try searing it for three minutes on a side, followed by indirect cooking for another 6 minutes.

Another exception would be half or split chickens. Paul recommends searing the chicken as you flip it over three times. Here is the Split Chicken Rumba for a three pound or larger split chicken.

- ❖ Pre-heat with two outside burners on.
- ❖ Place chicken over an outside burner for searing, skin side up, bone side down for two minutes.
- ❖ Flip chicken over and sear for another two minutes.
- ❖ Flip chicken back to original position (bone side down) for final two-minutes
- ❖ Move chicken to center, off burners, and finish with indirect cooking for about 15 minutes.

Attention Burger and Pork Chop Lovers—Roll Top Cover Up!

Some people ask, can I ever cook with the roll top cover up? Most of the time the answer is “No, you get your best results with the top down. However, when you are working with food possessing a larger fat content than normal, it might be advisable keep the cover up, which allows you to monitor the meat and adjust for flare ups.

Home-made burgers are often very thick, possess a goodly amount of taste-creating fat, and therefore can cause flare ups. This results in a blacked outside and under-done inside. Cook these burgers with the roll top cover up. Flip them over at least two times as you sear them (see *Searing Twice to Tango* method). Then, move them to a cooler part of the grill. When burners are all on, the coolest part tends to be at the front of the grill, near where you hungry stomach is growling, as you face the grill. If a flare up occurs, move to another part of the front.

Pork chops can also be challenging. You want outside seared but cooked through. Again, use the *Searing Tango*. After branding them with cross hatches, move the chops to the cooler, forward area of the grill.

Handling Flare Ups

Many cooks and authors suggest have a water gun or squirt bottle handy for those moments when the grill flares up, and a flame shoots up towards your meat. They reason that the water will cool the hot spot. Everyday cooks realize that the water simply shoves the hot grease elsewhere and sometimes douses the food. The simplest strategy is to move the food to another spot on the grill, again typically towards the front where it is cooler.

It should be pointed out that many meats will create occasional flare ups, when the fat hits the lava rocks or burners. This smoke creates the char-broiled flavor—this is good. However, if you find your food is sitting in a constant flame, then move the meat forward to a cooler spot, or to the side over an off burner.

Smoking Your Options

While true smoked meats are best produced on a device designed just for smoking, you can add a touch of smoke to your favorite foods by adding aromatic chips from your favorite tree such as alder, pear, apple, hickory, mesquite.

Paul claims the secret is in using hand-soaked or green wood. This way the wood won't burn up too quickly, thus eliminating the source of the smoke. Since most of us buy our aromatic wood chips from vendors, we begin with dry wood which is hard to make wet again. Paul suggests that you put your box of wood chips or hunks in a large freezer bag, add enough water to cover the wood, and then squeeze out the air as you seal the top. Let the wood sit for at least 2 days (or even weeks if possible). When you take wood out for cooking, replace it with new wood.

Then put a hand full of chips directly on the lava rocks near a burner which will be used to both pre-heat and later remain on for indirect cooking. In most instances, put the chips near burner number 1.

Pre-heat as you normally would with two burners on. If the wood is green or nicely soaked it won't burn up during the high-temperature pre-heating period. Finish, turning off the necessary burners for indirect cooking, and let her smoke.

If the wood starts to smoke and then catch flame, before you get to the indirect phase, turn off the burner, let it sit a moment and then re-ignite for indirect cooking. With a little practice the wood will continue to smolder as you slow-cook your meal.

A TOTAL BARBECUING STRATEGY—FROM THE TOP GUNS AT TOP GRILL

Let's sum up the entire process in one simple list. Then don't hesitate to call Iron Work for advice about preparing your special meal in a special way.

Step 1—Choose Your Weapons:

Direct—Turn ALL burners are on, 12 o'clock, vertical position for the *Searing Twice To Tango*. The roll top lid is down, when you are not turning the food.

Indirect—Use ONE or TWO burners, perhaps a smoke box, and a pan for holding meat.

Hybrid—*Louisiana Two-Step* begins a Tango and ends with Indirect cooking.

Step 2—Pre-Heating burners for 10 to 20 minutes

For direct cooking you will want all burners on.

For indirect you may only want one or two burners on for 15 to 20 minutes.

If you are new, you may want to place a temperature gauge on the lid, knowing the grate temperature will be higher. While waiting for the pre-heat some cooks like to remove the food from the refrigerator to bring the food to room temperature.

Step 3—Clean Grate Using Wire Brush

If you will be using indirect method, reduce the heat and do a quick clean up. You may want to use a mitt or glove and long-handled scraper. While you can

also use scraper or spatula most people prefer a wire brush at step 3 because the heat.

Step 4—Season The Grill

This will not always be necessary. But it is helpful when direct grilling to add a bit of oil to the grate (especially for thin or lean pieces of meat, seafood, vegetables, or breads). Never spray oil onto a hot grill or over a flame. Instead use a paper towel or clean cloth dampened with about 1/3 cup of oil. An alternate method involves rubbing the grate with a fatty meat such as bacon or chicken fat, holding it with tongs or a fork.

Step 5—Grill Your Heart Away

If you are cooking directly you can leave the lid up or try it down with the Searing Tango. And, if using the indirect method, try not to open the lid more than is necessary as this disturbs the convection process and lowers temperature. This is especially important with large cuts of meat.

Those dancing cooks who enjoy doing the Louisiana Two-Step or indirect method, you'll next reduce and close the lid. This generally means turning off one or more burners. Finally, try not to stab meat when turning or moving it because the juices will run out. Instead use tongs or spatulas.

Often people will apply oil or yogurt based marinades during the cooking. But when using a sauce with sugars apply it towards the end of the cooking to avoid burning the sauces.

Finally, when you take the red or white meat off the grill let it "rest" for at least ten minutes before serving. Some of Paul's favorite recipes suggest resting for twenty minutes. This process allows the juices which have been forced inwards by heat, to travel back out to the surface, giving it a juicer texture and flavor. Be sure to use a cutting board which can retain or catch the juices.

Step 6—Test for doneness

Aside from aesthetics, under-cooked meat presents a health problem and over-cooked leaves you disappointed. The most precise test is to use a meat thermometer. Use an instant-read thermometer and stick it in the thickest part of the meat, and avoid touching a bone which has a different temperature than the surrounding flesh. Generally, food is not safe or cooked enough until it reaches a specific safe-temperature. For example, a minimum temperature for beef or lamb is 140 degrees, pork, chicken and turkey at 160, duck and squab at 170. Check with your local health department for recommended temperatures in your region. More importantly, use a meat thermometer to precisely check the temperature.

Over time many cooks are able to tell when meat is cooked to their particular preference by noting the appearance and feel. For instance, if you poke a fork or skewer into the thickest part of a turkey or roast, the juice coming out should be clear and not reddish. On fowl, try wiggling the drum stick, which should feel very loose.

Some cooks like to play with their food. They will press down on the thickest part of fish. When it breaks off into large, firm flakes it is probably ready. The same method can be used with thick pieces of meat such as fillets, steaks and breasts. A rare piece of meat will yield to the touch and feel soft as in when

pressing in your at the base of your thumb. A well done piece will feel springy and resist your pressure.

Remember you cannot cook by time alone because outdoor grilling is affected by many factors you have no control over. This includes temperature, wind, if the food is uniformly thick (or not), changes in the weather, and the cooking method being used, how often you open the lid. Thus, cooking times will vary.

The times suggested in any recipe should be considered approximate.
Check several times for doneness as you cook.

Step 7—End A Great Meal By Cleaning The Grate

Some 30 to 60 minutes later, after the meal, scrape down the grate as before, removing old bits of burnt food and debris. Some people use a wire brush and others us a scraper. When the grate is cool to the touch, you can place the plastic cover over it.

Unlike other grills, you don't need to crank up the burners at the end of the meal to burn the grates clean. And avoid washing the grate, unless you plan to re-season the it later.

TIPS FOR AVOIDING FOOD CONTAMINATION

There are many ways you can impart sickly germs and contaminate meat or other products if you are sloppy in how you baste or use sauces. Pour off the amount of sauce or marinade you think you will use and only dab your mop or brush in this sauce. Throw away any excess, do not pour back into the original container. (This is a real heart breaker when the sauce uses expensive whiskies or exotic ingredients).

Also, do not reapply any basting or sauces used with raw meat during the marinade process during the last 10 minutes of cooking. If you want to re-use a marinade or sauce at the meal, boil it first. Safe cooks also utilize more than one carving board.

Most serious cooks will utilize more than one cutting or carving boards. They confine raw foods to one board and cooked or finished foods to another in order to avoid cross-contamination.

WINTER GRILLS AND OTHER INTRIGUING CHALLENGES

Iron Works Top Grill produces a commercial grade barbecue for the homeowner. This means you can cook all year long. Cooking on wintry or winder days requires some minor adjustments to the challenging weather conditions.

Take a bike ride on a cold, clear winter day and you'll ride all the way back to summer. The crisp air, bright sun, and absolutely clear blue sky brings it all back. You can also cook your way back to July in December with winter grilling. There are a few tips you should consider.

First, if your grill is movable, place it so the air intake vents are perpendicular to direction of the wind. If you can't move the grill, try putting up a wind barrier. To further prevent the flame from being blown out, never place the burners on anything but high. Even then, you need to keep a watchful eye on the flame. If it

does go out, turn off the gas, open the lid to air it out for about five minutes, and then re-ignite.

Winter is also a good time to augment your cooking judgment with a grill thermometer. Monitor temperature of the grill because it often requires adjustments as wind or temperature changes.

BAIN MARIE KOOKER (FOR BMK GRILL OWNERS)

The Iron Works developed the concept of a Bain-Marie section for an outdoor grill, in early 1992 for the commercial food service industry. This additional chamber adds the ability to heat at low temperatures, warm storage capacity, and a steamer. As a result, you will be able to cook foods with different cooking times and temperatures all on the same grill, without running back and forth to an oven or steamer. This allows you prepare a large or complex meal with unlimited cooking requirements.

The BMK section accommodate two or three stainless steel solid food service pans. Each pan measures 12 .5 by 11.25 and 2.25 inches deep. It is advisable to line the pans with tin foil to minimize clean up.

The average temperature of these pans will reach 220 degrees with the front grilling roll cover closed. When the front roll up cover is up and open, part of the convection air flow blocked and the temperature will drop. At this lower temperature the Bain Marie chambers make an excellent hot food holding compartment.

Operation of the Bain Marie section is very simple and is only limited by your imagination. Here are some typical uses:

Defrosting frozen foods

Heating baked beans

Keeping appetizers (like shrimp or mushroom) warm after they are grilled

Warming sauces for dipping

Slow cooking a brisket

Sometimes, you begin with food on the grill and complete the cooking in the Bain Marie. Potatoes can be grilled for about 10 to turn the skin crunchy and then put in the BMK chamber for finishing. Both red and white meat can be finished in the chamber after searing. Try searing seafood for only about 1-2 minutes per side, then place them in the BMK for finishing, another 5 minutes. To minimize clean up, place the seafood in a small aluminum foil pans, available in most grocery stores. Cover and perforate the cover. Cook the shrimp or scallops in the pan on the grill for 2 minutes and then transfer to the bain marie chamber. Try steaming vegetables in the bmK. Place a grate in the bottom and fill with water until it comes to the top of the grate. Then place the vegetables on top of the grate for steaming.

CHAPTER 5—TRIAL BY FIRE (RECIPES TO DIE FOR)

Chef be nimble

Cook be quick

Brand and Smoke Over The BBQ Pit

The best way to make friends with your grill involves jumping over the live-fire candlestick. In this section, you'll be introduced to recipes which demonstrate direct grilling as in the *Searing Twice To Tango*, the indirect slow cooking method, and the *Louisiana Two-Step*. We'll start with the basic, entry-level recipes and end with more elaborate affairs. You might want to consult the last section for additional books and resources *Chapter 7 Deep Grill Experience*.

And before you begin this chapter, it is advisable to first read *Chapter 4—Get Cooking* to get the big picture firmly in mind, before you sauce up your own hot grill. The recipes will be organized around the terminology (Direct, Indirect, Tango, Louisiana Two-Step) found in the previous chapter

The good news is that these step-by-step recipes have all been fully tested and perfected by grill owners. And, the really good news is that barbecuing is a forgiving art. If you want to use two burners where it calls for one, go ahead and experiment. If you want to use an indirect rather than direct searing cooking method go ahead. You don't want garlic on your roast—then take it off. You prefer salmon to red snapper—go for it. Substitute, experiment, delete...these commands are all at your disposal. Now go and make grill-magic!

GENERAL NOTES

Bread used for grilling need not be fresh. In fact, drier bread is more easily coated with oil for cooking on the grill.

If you are using fresh herbs chop them up in a coffee bean grinder. Chopping with a sharp knife is feasible, and some do well in a mortar and pestle. If try using a food processor you may need to use a lot more of the herb to get it to chop correctly.

Note advance preparations. Many marinades suggest refrigerating with the meat or vegetables for two hours before cooking, and most are improved if you can do this for longer for about a half day to overnight. Many people use non-reactive (glass) bowls. If you put sauces and meats in an aluminum or copper bowl you could get an unpleasant reaction. However the simplest way to coat the food may be to put it in a large freezer bag, that way you don't have to keep turning the product to make sure it is covered.

Bamboo skewers should be soaked in water at least 2 hours before cooking. Wood chips used for smoking should be soaked a minimum of two days before using directly on the lava rocks during pre-heat.

Note that the coolest part of the grill is toward the front, with the last three inches over the chassis rather than the coals. The hottest part is towards the back. If something cooks too fast move it forward, if not enough, then towards the back.

The times suggested in any recipe should be considered approximate.
Check several times for doneness as you cook.
Always pre-heat grill for 10 to 15 minutes before placing food on.

APPETIZING FIRST STEPS

These are called starter recipes for two reasons. First, they are starters or appetizers, and second it starts you with learning your grill with simple things like grilled bread. The aroma of searing bread or wrap grape leaves will coax your guests over to the grill. This way you create an outdoor “bonding” experience with the chef: you. Remember these are only for whetting the appetite, so keep portions small and keep em’ wanting more. These are simple and quick to prepare.

Garlic Bread—The Basics

Who doesn’t like garlicky bread? This can be a side dish or appetizer. This recipe comes first because it’s a basic, tasty, starter recipe which introduces you to both direct and indirect cooking methods. Also, if you burn a few pieces of toast, it’s no big deal.

You’ll be doing a modified “Tango” and “Louisiana Two-step.” Because it is bread you can you have the option of leaving the roll top lid up to watch the bread cook on your spanking new grill—it’s just take longer that way. Otherwise, you can sneak peaks from the back side by looking through the rear vents.

As you place the bread on different parts of the grill, you’ll notice where the grill cooks hot and where it is cooler. Place your bread on different parts to become better acquainted with how your grill cooks.

Method

Indirect and Direct

Ingredients for garlic bread

The ingredients are given for a small loaf of bread. After grilling you can cut it into smaller pieces if you want to use them as appetizers. Consider using pumpernickel or a sour French bread for starters.

2 crushed garlic cloves

3/4 cup olive oil

1 tsp. salt

1/2 cup Grated parmesan cheese

2 tsp. fresh Basil, chopped up

Steps

Combine garlic, oil, and salt then set aside.

Combine grated cheese and basil in a small jar or plastic bag, and mix by shaking up.

If you need to slice the bread, try to make all the pieces even. Some people like to cook the entire loaf at once. They first slice the crust off the top and bottom. Then, they slice the entire loaf lengthwise, down the middle

Lightly brush all exposed sides with olive oil and garlic mixture.

Place on the grill with all burners on. For 2 minutes.

Turn off the center burners (#2, #3) and rotate the sandwiches 45 degrees. This will create cross hatch marks on the bread. Cook for another 2 minutes, using the indirect method.

Turn sandwiches over and sprinkle first with parmesan cheese and basic mixture. Then repeat the direct cooking for 2 minutes, rotate 45 degrees, and indirect for 2 minutes.

Stuffed Grape Leaves In Tights

You've tried bread, now we move into vegetables, meat and cheese. Wrapping the grape leaves may take a bit of trial and error, but there will be no error when you serve this tasty morsel.

Method:

This is a shortened Louisiana Two-Step. It alternates between with direct searing and indirect cooking. The first time you try this recipe, do a few until you perfect your technique. You will inevitable adapt and modify this. That's when you go after the whole jar.

Ingredients

Bottled grape leaves.

1 pound of fairly solid, tangy cheese like Swiss or Sharp Cheddar

1/2 pound of corned beef and proscuitto, very thinly sliced thin

3 Tbsp. extra-virgin olive oil

Balsamic vinegar

Steps

Rinse the grape leaves and dry on a paper towel. Discard any small or torn leaves.

Place a large leaf vein side up on a work surface

Atop the leaf, place a thin piece of meet and then a slice of cheese. Make the pieces small enough that you can wrap all side up over the edges.

Bring up all the sides like you would when wrapping a package. Spring top with balsamic vinegar.

Place another leaf vein side up and sprinkle vinegar over it. This leaf can be smaller.

Turn over your grape leaf package and put it on top of the second grape leaf. Again, bring up the sides like you are wrapping the package for the second time.

Place a tooth pick or two through to hold the package together. Then coat with olive oil

Do a modified Louisiana Two-Step: Sear over for 2 minutes over direct flame, and then turn the grape leaf package over. Sear for another 2 minutes. Then turn off a burner and cook for 3 minutes using indirect heat.

Mini Panini—Maxi Sandwich

Ever barbecue a sandwich? You'll be surprised. It's called a Panini and you grill or cook it from the outside-in. It's just an embellishment on the Garlic Bread recipe. If you cut the sandwiches into fours, after grilling, they become appetizers.

Method:

Direct and Indirect alternating cooking methods.

Ingredients

Toothpicks

1/2 cup of virgin olive oil, sliced for sandwiches

Your favorite sandwich bread

1 lb. of your favorite cheese (Havarti, Gruyere, Monterey Jack, Cheddar, etc.)

1/2 lb. smoked ham or your favorite cold cut. Also, try salami, lox, corned beef.

4 green onions, scallions, chopped or 1 grilled onion

Dried basil or Italian seasons mix.

Steps

Place two tooth picks per sandwich in a cup of water.

Very lightly coat one side of a piece of bread with olive oil. Make sure you get the edges and crust to prevent burnt edges. Then sprinkle on basic or Italian seasonings.

Place bread oiled- side down on a serving board or plate.

Put on a piece of cheese on the non-oiled side, followed by a slice of meat, followed by another slice of cheese. Then add a handful of cut green onions across the top piece of cheese. (Alternately, some people place a 1/4 inch thick slice of onion on the grill half way through the pre-heat cycle. Then they add the onion to the sandwich before they place the bread on the grate).

Take second piece of bread and place on top. Lightly oil and season the top, outside piece of bread as before.

Place sandwiches facing the same direction on the center of the grate, and sear for 2 minutes.

Turn off the center burners (#2, #3) and rotate the sandwiches 45 degrees. This will create cross hatch marks on the bread. Cook for another 2 minutes, using this indirect method.

Turn sandwiches over and repeat the above steps. You can turn a sandwich using a spatula underneath and holding it all together with tongs. Alternately, you can acquire a fish turner which is like a double spatula. It makes turning the sandwich incredibly easy. Once you try a tasty bit of toast, you'll want it again, and you'll buy the fish turner.

Remove from the grill and cut sandwich into quarters using very sharp or serrated knife. You've just made your first sandwich or appetizers

Eggplant Among Us

Most vegetables are cooked with the peel on; not Eggplant. This is another quick appetizer which is also a good introductory recipe for your grill. Eggplants are cooked like a steak, using the Tango method..

Method and preparations

Direct, Tango

It takes one hour to purge the eggplant

Ingredients

1 large purple eggplant.

Salt from a shaker

1/2 tsp. kosher salt

1 small lemon

1/4 cup olive oil

1 Tbs. powdered thyme or sage

8 grinds, 1/8 tsp. black pepper

5 ounces of a Parmesan cheese

Steps

Remove the peel from the eggplant using a knife or potato peeler. Sprinkle both sides lightly with salt and place between two paper towels. Put a weight, like a book, on top. Let sit for an hour. Then rinse and pat dry. This will draw out any of the bitterness.

In a jar mix the oil, juice from the lemon, kosher salt, and pepper. Shake well.

Slice it across, producing 3/8 inch thick "pancakes"

Baste the eggplant slices lightly with oil and lemon mixture

Cook using the direct method about 4 minutes per side, turning them once. They are done when browned and easily pierce by a sharp knife. On the last turn, top with Parmesan cheese.

Garlicky Shrimp Kabobs

Shrimp may be cooked quickly with direct cooking, and they must be watched and turned often and basted lightly with oil to avoid turning tough from overcooking. Try these Garlic Shrimp Kabobs as meal starters on short skewers, or as a main dish on long skewers. If garlic is not one of your favorite leaks, then delete using the large ones on a skewer.

Method and Preparations

Direct

Requires 1 hour to marinade shrimp

Ingredients

1 1/2 lb. raw peeled de-veined shrimp

Juice from 2 fresh lemons

1/2 cup virgin olive oil

1 large clove garlic, minced

1 small can of tomato juice

2 Tbsp. chopped fresh basil

1/2 tsp. cayenne pepper

1 tsp. salt

12 large, whole cloves of garlic

8-12 of your favorite mushrooms

1 green pepper cut into 1-inch squares

6-8 cherry tomatoes

3 tablespoons virgin olive oil

Steps

Peel de-vein shrimp.

In a large bowl make the marinade from oil, garlic, tomato juice, basil, cayenne, salt mince, and minced garlic. Mix in the shrimp and place in refrigerator for 60 minutes.

Place shrimp on skewers. Try bending each shrimp and sending the skewer through front and back of shrimp. After each shrimp place a large garlic clove. Followed by mushroom, green pepper, and cherry tomato.

Lightly oil each skewer and place on grill. Turn about four times and add left over marinade, until they turn pink, about 6 to 8 minutes.

DIRECT COOKING, SEARING TWICE TO TANGO

Eat Your Veggies

Barbecuing does not have to be only a carnivorous act. In fact, the many excellent, innovative vegetable and fruit recipes found in the *Gourmet Gas Grill* book, will inspire us all beyond the meat-eating menu. Also, when throwing a larger party, it becomes a more inclusive affair if you offer a few vegetable dishes.

Grilling vegetables brings out a their unique flavor. Onions and corn will turn sweeter, green beans take on a slightly nutty flavor, and asparagus can become imbued with a smoky flavor. By using different oils you can also get different effects. Sesame seed oil and walnut oil are worth trying.

These are also easy to cook using a direct method. Like the tango, you'll want to sear and keep turning the food product about every 2 minutes, until you've created grill marks or gone about 8 minutes. All vegetables should be coated with a light olive oil to promote non-sticking and sealing in flavor. Using a perforated fish screen will prevent the small cylinder of asparagus and green beans from slipping into the lava pit below. Another option is to acquire a vegetable Wok.

Method

Direct cooking.

Ingredients

Vegetables which turn vunderbar on a grill include

Asparagus, green beans

Corn, husked

Tomatoes and pealed egg plant slices

Red, Green, or Yellow Peppers.

Mushrooms of all kinds.

Baked Potatoes

General Steps For Grilling Fresh Vegetables

Coat outside of vegetable with a light oil.

You may want to marinade some items, especially onions and mushrooms.

Rotate over the grill every 2 minutes or so, as you sear them.

Baked Potato Steps

To keep skins crunchy, cook on direct heat for 10-15 minutes, turning about every 2 minutes.

Once seared, move potatoes to the front of the grill or another place for indirect cooking. If you have a BMK heating compartment, the potato can be finished there as well.

Bacon-Wrapped Barbecued Shrimp

This “porky shrimp” comes with a tang. You can cook them like Kabobs on skewers or toothpicks or on a fish screen. They make great appetizer or entire meals with side dishes.

Method and Preparations

Direct

Need to soak bamboo skewers or toothpicks in advance.

Ingredients

1 lb. Large or Jumbo raw shrimp, shelled and de-veined

8 slices of bacon, partially cooked, cut in half

6 bamboo skewers, soaked for 2 hours (or 12 toothpicks)

1 each red and yellow bell pepper, seeded and cut into 1-inch chunks

4 slices lime (optional)

1/2 cup of your favorite barbecue sauce.

(An alternate sauce could be quickly concocted with 1/2 cup catsup, 1 tsp. each of freshly ground oregano, rosemary, and thyme, plus one minced garlic and 1 tsp. of chili powder.)

Steps

Half cook bacon and wrap around each shrimp. Hold in place with two toothpicks or place several on two parallel skewers

Coat with the barbecue sauce and place over direct heat.

Turn once after 4 minutes and baste again with barbecue sauce. Grill until shrimp turn pink, about 4 or 6 more minutes.

Steak 101

Generally, your steak grilling tactics will vary depending on the cut and thickness of the meat, as well as the degree of doneness you prefer. However, all steaks begin the same way, starting with the Tango, as you sear and seal the outside. Therefore, a more generalized method without seasoning is covered next, without a specific recipe. *Advanced* Steak Lab covers variations on this theme.

Method and Preparations

If your steak is 7/8 to 1 inch thick, doing the Tango for 8 minutes will result in a nicely branded exterior and a medium rare interior. If the steak is 1-1/2 to 2 inches thick, such a choice filet mignon, then you’ll have to add an additional 10 minutes of cooking time, over indirect heat.

It should be pointed out that any steak will create occasional flare ups, when the fat hits the lava rocks or burners. This smoke creates the char-broiled flavor—this is good. However, if you find your steak is sitting in a constant flame, then move the meat forward to a cooler spot, or to the side over an off burner.

As always, check for doneness with a thermometer, and use the cooking times as approximations. Your goal is not to create shoe leather, where it's charbroiled on the outside, and dried out on the inside.

Advanced Steak Lab

Having mastered the basics in *Steak 101* it's time to try your hand with steak experiments. The same principles of heat and time apply from the previous recipe, except this time you choose from a palette of options.

Method and Preparations

Direct, Tango.

Palette of Options

Base Coating

1/3 cup Extra-virgin olive oil

1-2 tsp. Kosher salt

Wet Ingredients

1/4 cup brandy or bourbon

1/4 cup Worcestershire sauce

2 Tbsp. lemon juice

Strong Ingredients

1 Tbsp. Dijon mustard

1 garlic, minced

1 Tbsp. minced green onions

Dry Ingredients

1 Bay leaf

8 Grinds of pepper

1 tsp. dried tarragon leaves

Experimental Steps

In a small bowl mix oil and salt and very lightly coat the steak. If you do too much you can cause flares ups.

Highlight any of the other ingredients you enjoy. You certainly can try all at once, but it is recommended that you choose about one or two from the sub-groups of wet, strong, dry Ingredients.

Season the steak with your additional ingredients.

Do the Tango.

Vegan Ka-bobs

These vegetables go very nicely on a bed of your favorite rice. Together they make a light and health meal. Your vegetarian friends will appreciate this novel take on traditional shish kabob done with lamb.

Method and Preparations

Direct cooking and marinade for at least two hours before cooking.

Soak bamboo skewers for 15 minute before starting.

Vegetable Ingredients

3 cups mushrooms

2 cups cherry tomatoes

2 onion, cut into squares

2 peppers (or any other color like green ,yellow, red, etc)

1/2 pound of tofu cut into cubes. (This is optional, but hey, soy is good fer ya)

Ingredients for the marinade

1 cup dry red wine

1/4 cup oil

1/2 lemon, juice

1 large garlic, mince

2 tsp. thyme, powdered from a jar

1-1/2 tsp. salt

1 tsp. fresh pepper

Steps

To make marinade, combine wine, oil, lemon, garlic, thyme, salt and pepper in a non-reactive or glass bowl and whisk it all together. Then place in a large freezer bag.

Cut the onion into quarters so it approximates the size of the mushroom and tomato. If they fall apart, you can keep them together on the skewers.

Green peppers should be opened, pits and innards removed, and then washed. Cut it into quarter pieces so they are not much larger than the other vegetables.

Wash mushrooms, tomatoes and tofu.

Place all the vegetables and tofu in the marinade and refrigerate for 2+ hours. You can place them in the bowl or in a large freezer bag. Make sure all the ingredients get coated. If you are going to use bamboo skewers, soak this in water for the two hours.

Dump marinade and put vegetables on skewers or a hinged rack.

Preheat grill with all four burners and drain off the marinade.

Place vegetables carefully on skewers or in a hinged rack. If you use skewers, pierce the mushroom through cap so they won't fall apart. Place vegetables in alternating patterns of mushroom, tomato, onion, pepper and then repeat.

Sear and rotate skewers every 2 minutes. Check for doneness. Tomatoes will cook first, make sure onions have grill lines to indicate doneness.

Let's Do Lunch—Grilled Lemon-Oregano Chicken Salad

This recipe will be popular with the healthy-heart and eat-smart crowd. It makes a great main course for a luncheon. This recipe makes enough for about four people. Serve with grilled garlic bread (shown next) and you have a meal for more people. It is best to make the marinade and dressing first. Then while pre-heating the grill you can make oil for the grilled bread and baste the bread. Do the bread separately and last, to serve warm.

Method and Preparations

Direct cooking.

Marinade for 2+ hours.

Ingredients for marinade

1/2 tsp. grated lemon peel

2 Tbsp. fresh lemon juice

1 Tbsp. olive oil

1 Tbsp. chopped fresh oregano

1/2 tsp. minced garlic

4 boneless, skinless chicken breast halves

Ingredients for salad dressing

1/3 cup olive oil

1/3 cup buttermilk

3/4 tsp. grated lemon peel

1 tsp. fresh lemon juice

14 tsp. minced garlic

1/4 tsp. salt

6 cups, washed, torn, and refrigerated lettuce leaves.

1 pint cherry tomatoes

Steps for cooking chicken

Combined marinade ingredients in a non-reactive bowl or large freezer bag. Add chicken and marinate for two or more hours.

Mix ingredients for dressing together in a bowl

Wash and tear lettuce, then place in refrigerator to chill.

Pre-heat grill and Tango (direct grill, turning every 2 minutes for 8 minutes total) the chicken. Then slice it into thin strips, cutting across the chicken breast.

Arrange lettuce and tomatoes on plates, place chicken strip across.

Drizzle dressing across the top

The Universally Loved Burger

Everyone has their own special way to make a char-broiled burger. Therefore, this recipe will just contain tips.

Many folks enjoy the burger plain and simple, with just the humble grilled taste. Others want to enhance this by adding a few condiments into the meat itself. In a future burger experiment try adding any of the following to the meat: cumin, ginger, chopped green onions, garlic powder, chopped parsley, or 1-1/2 tsp. of chicken-flavor bouillon. To compare, try all in one burger and then other single herbs in other. Try to remember that your grill will add flavor into the meat, so don't over do it with the seasonings. As a general rule, consider a pinch of seasoning or a teaspoon of onion or parsley per burger.

You'll also have more control which means better results if you make your patties somewhat similar in shape and especially thickness. One simple method involves taking a handful of burger and placing it between two plates. Then press down, forming a flat burger.

Unlike most other beef-grilling techniques burgers are cooked with the roll top cover up. Flip them over two or more times as you sear them. Once they have been branded with cross hatch marks, move them to a cooler part of the grill for a bit of indirect cooking. When burners are all on, the coolest part tends to be at the front of the grill. Burgers are considered done at medium-rare when they reach 150 °F. To avoid possible food poisoning, many people today, cook the burger a little longer.

Sea Scallops Make Waves

You can try cooking these on both a fish screen as well as with bamboo soaked skewers. Try to get the biggest scallops you can. You might like to combine this dish with the *Vegan Ka-bobs* listed earlier. Alternately, try adding mushrooms and slices of lemon in between each scallop on the skewer.

Method and Preparations

Direct

Take butter out at least 30 minutes before to bring it to room temperature

Soak bamboo skewers for 2 hours or use a fish screen

Ingredients

2 lbs. sea scallops

2 sticks of butter, at room temperature

3 garlic cloves, minced

2 green onions, peeled

1/4 cup chopped fresh basil leaves

1 Tbsp. Worcestershire sauce

1/2 tsp. kosher salt
1/2 tsp. fresh ground pepper (about 16 grinds)
1/2 tsp. white pepper
1/2 cup white wine

Olive oil

Steps

Remove the flat muscle or “foot” usually attached to the side of end of the scallop. Wash scallops and set aside.

To make the herb butter, melt butter in a small sauce pan. Then add in the remaining ingredients (garlic, onions, basic, Worcestershire, salt, peppers, wine)

If using skewers, try threaded scallops onto two parallel skewers. This will prevent them from turning..

Brush the grate or fish screen with oil.

Turn the scallops once. Don't over cook. Doneness is indicated when the scallops turn firm and white, losing their translucent appearance. Cooking times can range from 3 to 8 minutes.

INDIRECT AND LOW-SLOW COOKING

Most methods calling for long, slow cooking are enhanced when you place the meat in a pan. The pan catches the juices, which in turn humidify and keep the meat moist. It is best to place the meat on a rack rather than have it in direct contact with the bottom of the pan. These long, slow cooking times also provide an opportunity to add wood chips or other flavorings at the beginning of the cooking cycle.

Inside Job—Chicken Livers et. al.

Ya love em' or hate em', but nobody is neutral about chicken livers. Enough said for the intro!

Let's go inside the chicken for this job. We're talking chicken livers, hearts, or whatever intrigues you on the inside of the birdie.

Method and Preparations

Indirect

Ingredients

1 lb. of chicken livers (and other internal parts you enjoy)
3 Tbs. light oil
1 Tbs. dill seasoning
1 Tbs. powdered thyme

1 Tbs. chili powder

Large freezer bag

Salt

Fresh pepper

1 lemon cut in half.

Steps

Pre-heat grill with 2 outside burners on medium setting

Rinse livers in cold water and then dry on a paper towel.

Place livers and oil in a large plastic bag and coat all livers.

Add in the dill, thyme and chili powder...shake rattle and roll

Thread chicken parts on skewer or place of perforated fish screen

Lightly salt and pepper and put in center of grill for indirect cooking

Cook 7-10 minutes, turning once.

Remove to plate and drizzle fresh lemon oil across the top.

Serve guests toothpicks and have at it.

Crown Roast of Pork, King for a day!

This is so simple and simply wonderful!

Method and Preparations

Indirect

Pre-heat using only one at either end.

Ingredients

1 Pork loin crown roast, about 5 to 7 pounds, 10 to 12 ribs

Bombay seasonings (available at the Iron Works) or try this alternative: salt, pepper, garlic, cayenne pepper, and parsley.

Steps

Place roast in shallow pan with the rib ends up.

Spring with seasonings. Remember cayenne is a bit hot.

Cook until done as indicated by meat thermometer. This can take about 2 hours.

Roto-Lemon and Orange chicken

You can cook this in a roasting pan, or give it the royal treatment using a chicken throne. The throne holds the chicken in a vertical or upright position. As a result, you can add additional marinade to the chicken's cavity as it cooks. . This produces a very tender chicken with a deep dark exterior skins.

Method and Preparations

Indirect, using a throne

Pre-heat and cook with two OUTside burners

Chicken throne is highly recommended

Ingredients

1 whole chicken, 5-6 lbs. rinsed and dried

1 large roasting pan, or disposable aluminum pan

1 chicken throne

1 cup extra virgin olive oil

1 Tbsp. minced garlic

1 Tbsp. soy sauce

1 lemon and orange, quarter WITH peel and then cut again into eighths. Be sure to shave off 1 tbsp. from each fruit before cutting.

2 Tbsp. chicken flavorings like a Bombay Rub. Alternately, make your own rub from favorite herbs such as rosemary, sage, thyme, cayenne or paprika.

1 Tbsp. grated lemon peel

1 Tbsp. grated orange peel

Steps

Mix oil, soy sauce, and garlic. Baste the exterior of the chicken with this mixture.

Place chicken vertically on the chicken throne and then introduce lemon and orange into the cavity.

Rub the outside of the chicken with your chicken flavoring (e.g. Bombay Rub or your own herbs such as rosemary, sage, thyme, cayenne, paprika).

Sprinkle the grated lemon and orange peel on exterior of the chicken

Cook for approximately 60 minutes, checking for degree of doneness at 30 and 45 minutes, using a thermometer

Remove from grill, and elevate chicken (if not on a throne) to that juices inside body cavity will run out. Let it sit for 20 minutes before caring. Garnish with lemons, orange, and parsley.

Prime Rib Roast, King of the Grill

Some people consider this the King of beef barbecuing. It certainly is primo when cooked this way, producing a rich brown crust and juicy pink interior.

Method and Preparations

Indirect, two outside burners

Hickory chips soaked in water at least 2 hours (optional). Remember to place 2 handfuls of hickory chips on lava rocks near outside burners before lighting grill.

Ingredients

Beef Rib Roast, 7-8 lbs.

2 garlic cloves, quartered lengthwise, twice, into slivers

1 garlic minced

1/4 cup olive oil

1 Tbsp. soy sauce

1/4 cup chopped fresh basil, oregano, parsley, rosemary

1 Tbsp. ground pepper

1 Tbsp. kosher salt

1/4 parmesan cheese

Hickory chips

Steps

Wash and pat dry roast

Cut slits into the roast, especially near the fatty section and insert slivers of garlic.

Make a single slit, about 1/2 inch deep. If you having trouble inserting the garlic slices, widen the slit by making a second slit at right angles, only 1/4 inch deep, which makes a cross.

Combine olive oil, soy sauce, and minced garlic, fresh herbs, pepper and salt. Set this baste aside for 30 minutes. Then smear this basting concoction on the exterior of prime rib. Top with the parmesan cheese.

Cook on indirect heat until the internal temperature reaches your degree of doneness. Depending on the size of your roast, it will take about 15 minutes per pound, or about 2 for an 8 pound roast. Check for doneness with thermometer

Remove when done and allow meat to rest for 15-20 minutes, so that juices return to the surface.

Duckius Orangium

The author of *Barbecue Bible* is a French trained chef, and makes the ultimate culinary heresy when he claims that there is no better way to cook a duck than on

the barbecue. So when in Rome, try the Duckius Orangium which is Latin for Yummy Duck in Orange Sauce.

Duck has so much fat which makes it taste wonderful. The high fat content means you'll want to use a citric (typically orange) basting to cut down the impact of the fat. Lucky you, because outdoor cooking means a whole lot less clean up compared to oven cooking indoors. By cooking it long and slow on one burner you will produce a duck with crispy skin outside and little fat inside. Figure about 20-25 minutes per pound if you cook with one burner.

Method and Preparations

Indirect, on one burner.

A liquor license for the duck

Overnight marinade

Small skewers to hold the duck cavity closed over the stuffing

(Chicken throne can be used to keep duck vertical, if you are not putting a stuffing inside.)

Ingredients

A 5-7 pound duck feeds about 3-4 people. Cook two ducks and double the recipe if you are serving more than 4 people.

1/2 cup each of the following dried fruit: crancherry (a combination of cranberry and cherry) apricot, apple, and raisins

1 small lemon and orange, cut in thirds WITH peel. Be sure to shave off 1 tbsp. from each fruit before cutting.

2-3 Tbsp. grated orange and lemon peel (put aside)

1/2 cup chopped onion

1/2 teaspoon ground ginger

1 cup whiskey

1/2 sherry wine or 1/4 cup of a favorite liqueur

1/2 tsp. salt and pepper

3/4 cup orange preserve

3/4 cup apricot preserve

4 Tbsp. grated orange and lemon peel

Steps

Assemble marinade from the dried fruit, orange, lemon, onion, ginger, whiskey, sherry, salt and pepper. Let this soak overnight in the refrigerator, typically in a large freezer bag. Put the orange and lemon peel in a separate bag.

Next day, pour off the marinade into a small pan, and stuff the remaining fruit into the duck cavity.

In the pan add the grated orange and lemon peel, along with the orange and apricot preserves. Bring gently to a boil for about 2 minutes. Then, reduce the

heat to medium-high and cook for about 5 minutes, while constantly stirring. Put this glaze aside to cool.

Baste the outside of the duck with the orange glaze you've just made. Save some to baste later.

Coat bird with orange-apricot basting sauce, and place on a rack in a pan, breast side up.

Cook bird for about 1-1/2 hour, and at that time baste the outside one more time. Then check for doneness. (If your bird is smaller, check in 1 hour) Thereafter, check every 30 minutes for doneness, and each time baste the duck. The bird should reach 170 °F and if lucky the outside will eventually turn a deep mahogany brown. Insert thermometer in thickest part, avoid hitting the bone or dressing. Try inserting the thermometer where the thigh joins the body. Juices will run clear when inside thigh is pierced with fork. It will probably take another 30-60 minutes.

Let sit for 10 minutes before carving.

When serving you might suggest that guests remove the orange and lemon from the dressing, as it can be bitter. The other alternative is to completely remove the peel before adding it to the original marinade.

MK's "Secret" BBQ Sauce for Chicken and Ribs

Reprinted with permission from The Bad Boy's Cookbook by Martin Kimeldorf

My first job after high school was as a pizza maker and delivery "boy." Later, I worked many food places including the Bayou Barbecue in Corvallis, Oregon. Corvallis is hardly known as a barbecue center, yet it was here that I learned the secret of a good BBQ sauce. Up until this book, I kept this recipe hidden. But the real secret of a good BBQ sauce is "anything goes" (in). You can't hurt it, no matter what you put in. Think of this as a starter recipe which you'll adapt, add to and change.

I prefer to make this in the late Spring, with music from blues harp expert Sonny Terry (usually accompanied by Brownie McGee) in the background. I make up about 2 gallons and then pour it off into small jars which I give away as gifts. All Summer I'm out coating baby back ribs, chicken, and an occasional steak.

Chicken and ribs can be simply done on the grill, using the Tango. There is the old school of 1950s barbecuing where people constantly baste the food with sauce. But then you risk the sugars cooking up quickly and turning black. To prevent burning the sauce, it is recommended that you add the sauce at the last 15 minutes of cooking. Some purists simply put the sauce on the table for dipping.

Ingredients

- 1 diced onion
- 2 diced carrots
- 2 jars commercial BBQ sauce for a base
- 1 can tomato sauce
- 1 jar honey (alternate is jar raspberry jam or 1 cup brown sugar)
- 1 bottle Worcestershire sauce
- 1 or 2 crushed garlic cloves
- 4 tsp. chili powder
- 1/4 cup vinegar
- 1/4 cup lemon juice

2 teaspoons of following seasonings (you can add or delete as you wish)

- dill nutmeg Italian seasonings (or basil, rosemary, thyme)
- salt pepper ginger
- celery seed cinnamon caraway seed

More options:

- 1 cup beer 1 cup prepared coffee

Steps

Begin by sautéing onions and carrots in a large pot. Use this pot for rest of the ingredients. The secret to great sautéed onions is to add 2 Tbs. of sugar as you go.

Add the rest of the ingredients while listening to your favorite blues or jazz music.

Bring ingredients to boil.

Let simmer for 20 minutes.

Pour off into small jars. Leave some room at the top for freezing.

Label and date. Freeze and give away as gifts.

Competition Ribs On A Rack

According to Paul, the perfect ribs, the championship ribs are done with a rib rack. This device holds the ribs vertical, which allows the fat to self-baste the porky product. You may want to use a rub or a sauce, or both on your version of this classic BBQ entrée. You may also want to experiment with aromatic woods or herbs when cooking.

Method and Preparations

Indirect, two outside burners

Hickory chips soaked in water at least 2 hours (optional)

Place 2 handfuls of hickory chips on lava rocks near outside burners before you start up the grill

Ingredients

Two slabs of pork ribs, baby backs are an all time favorite
A rub such as Paul's Rib Mania spices
A favorite BBQ sauce (Try MK's "Secret" BBQ Sauce for Chicken and Ribs)

Steps

Lay out the ribs and coat them with your favorite rub.
If using a rib rack, place the thick side up for self-basting.
Cook for about 45 minutes. Add your sauce the last 15 minutes.

Planked Salmon—Going Native American

Native Americans were great fisherpeople and they cooked the salmon simply. The salmon steaks were strung across alder or cedar planks, which were planted at the outside of a camp fire. The wood imparted a delicate flavor, as so can you, when you use a plank.

Method and Preparations

Pre-heat with two CENTER burners
You need an alder, mesquite, or cedar plank
After the first 5 minutes of pre-heating, place wooden plank over the center burners

Ingredients

2 pound salmon fillet

1 1/2 Tbsp. soy sauce
1 1/2 tsp. chopped garlic
1/2 tsp. salt
1/4 tsp. white pepper
1/3 cup Rye or Scotch Whisky
1 Tbsp. brown sugar

3 Tbsp. Olive oil

Steps

Place salmon filet in a long shallow dish. Mix together all ingredients and pour over the salmon filet. Marinate for 1 hour.
Place the cedar plank directly on the grill over the two center burners.
Pre-heat grill and place plank over the burners for 10 minutes. This will lightly toast the wood.
Remove the plank from the oven and rub with a thin coating of olive oil while plank is still hot. Place salmon directly on the hot plank and roast on the plank for about ten minutes.

Home On The Range, And Turkey On The Grill

Nothing is better than grilling a turkey in the winter. And nothing is better than the turkey sandwiches which follow. You may want to add a stuffing to this traditional turkey recipe.

Method and Preparations

Indirect, two outside burners

Your favorite wood chips soaked in water at least 2 hours (optional)

Ingredients

Fresh turkey

2 1/2 tablespoons melted butter

salt and pepper (to taste)

1 whole onion (peeled and quartered)

Fresh Herbs (parsley, thyme, rosemary)

Steps

Place 2 handfuls of your favorite wood chips on lava rocks near outside burners before starting pre-heat.

Remove neck and giblets from cavities of turkey; discard fat.

Rinse turkey thoroughly inside under cold running water; pat dry.

Brush turkey inside and out with butter and seasonings.

Place onion and herbs inside cavity.

Place bird, breast side up, in roasting pan.

Roast turkey (allowing 15-20 min. per pound) until juices run clear when pierced at thigh. The bird will typically reach an internal temp of 165 degrees at this stage. Check with thermometer to be certain.

Remove turkey and allow to stand 15 min. before carving. Garnish platter with fresh herbs.

LOUISIANA TWO-STEP

In this final section, you'll employ both direct and indirect methods. A few of the cooking directions have been modified to accommodate the specific food.

Paul's Split Chicken

Cooking a split chicken can be a bit tricky because one side has skin and the other doesn't. Here are Paul's tips or a modified Louisiana Two-Step. Let's call it a Rumba.

Method and Preparations

Pre-heat with two outside burners on.

Ingredients

3 pound or larger split chicken.

Season with your favorite sauce or rub.

Steps

Wash and pat dry chicken and add any flavorings which tickle your fancy.

Place chicken over an outside burner for searing, skin side up, bone side down for two minutes.

Flip chicken over and sear for another two minutes.

Flip chicken back to original position (bone side down) for final two-minutes

Move chicken to center, off burners, and finish with indirect cooking for about 15 minutes.

Magic Mountain Marinade For Beef Tenderloin

This recipe is based on the lovely beef tenderloin marinade concocted at the Steamboat Island Inn, located in the Oregon mountains, near the North Umpqua River. Others report that found that this marinade works quite well with both fowl and lamb.

Method and Preparations

Louisiana Two-Step

Plan ahead to marinate for at least 5 hours before you cook. Marinating overnight is a great idea too.

Ingredients

1-2 pounds, trimmed beef tenderloin. (You want fat and the shiny membrane removed)

3/4 cup bourbon

2 shakes of cinnamon powder

1 can of 7-UP soda

1/2 cup Worcestershire sauce

1/3 cup soy sauce

1-2 cloves minced garlic

1 tsp. ginger

1/4 tsp. salt

1/4 tsp. pepper

1/4 tsp. ground coffee or espresso

Steps

Mix the above ingredients and place with meat in a non-reactive container like glass, plastic or large freezer bag. Marinade for 4 to 5 hours.

Pre-heat with two burners for 10 minutes.

Turn on all the burners and sear, using the Searing Twice To Tango.

Turn off center burners and cook indirect leaving the outside burners on.

Check for done-ness in about 25 minutes. Then let it rest or 15 minutes on a cutting board which can hold juices.

Slice thin and serve with you favorite potato or rice dish.

Pork chops—Modified Two Step

As mentioned earlier, pork chops can also be challenging, but this is where a high-powered, hot grill like the Iron Works gas grill can make it easy. Basically, you want to sear the outside and make sure the inside is cooked through, without making it too dry. On lesser machines the time it takes to sear is so long the inside goes dry on you.

Method and Preparations and Steps

Direct (Tango) and indirect for thicker cuts (Louisiana).

Ingredients

A rub such as Bombay seasoning or make one from salt, cumin, garlic powder, cayenne pepper, and parsley to taste.

Steps

Put rub on your chops. Some people like to first coat it with a bit of olive oil.

As a general guide figure cooking time this way: 1/2 inch can be done in 8 minutes using a Tango method.

For thicker cuts, from 3/4 to 1 inch need an additional 5-6 minutes of indirect cooking. Move them over an off burner to the front of the grill. You must always check for doneness and figure the minutes given are approximations.

Cooking Da Whole Fish, Like Red Snapper

This recipe is a general method for cooking any whole fish rather than fillets or steaks. It involves a slight modification to the basic Louisiana Two-Step.

Method and Preparations

Pre-heat with the two outside burners.

Use a perforated fish screen.

Ingredients

A whole fish such as a Red Snapper. This might weigh about 1.5 pounds.

Paul's favorite herbal combination: rosemary, garlic, sea salt, pinch of cayenne, parsley

Steps

Wash and pat dry the fish.

After pre-heating, place fish on a perforated screen, over the flame. If only one side of the fish has skin, place it skin side up. This would be burner one. Sear the fish for 3 minutes.

After 3 minutes move the screen and fish to the inside, over an off burners. Brush the fish with a bit of oil and sprinkle with your favorite herbs.

Cook indirectly in the center until done, until the meat flakes off with a fork. This will take about another 6-12 minutes.

CHAPTER 6 CLEANING UP BIG TIME, IN NO TIME

Thankfully this is one of the shortest sections of the manual. Your energy should be spent on barbecuing, not cleaning up. To reach this goal, Iron Works Top Grill kept clean up to a simple, quick procedure. As Paul Faaborg would say, “We’re chefs, not dishwashers.” This is very important because many lovely looking grills are a pain the posterior to clean. Some inexpensive grills appear to have never been designed for regular cleaning. In fact, it is rumored that some owners of department store grills never clean, they simply buy a new one every three to five years. But the Iron Works Top Grill is made for life, your life. You will be amazed at how easily it cleans up. In fact, it’s so easy you might even do it more than once in your lifetime.

THE TINY MEAL-TO-MEAL BRUSH OFFS

The basic maintenance occurs at the end of each meal. You wait until after you are done eating, say 30 to 60 minutes, and then scrape down the grill with a wire brush or scraper or both.

If you note a spot on the outside you can spray it with WD-40 or a solvent and rub most of it away. This kind of clean up after each meal is so simple that you’ll probably do it more often. This will make your family members very proud of you and they may make comments like, “Gee you’ve really grown into a responsible person” or “Honey, I love how your grill compliments the yard” or ~~“Can you help with the dishes”~~ (note to editor—cross out the last example, hah!)

THE BIG SEASONAL CLEAN

The Big Clean is in order any time you want to restore your grill to it’s near-original appearance. This might be required before the in-laws come over or before the party where the boss is coming. Minimally, the Big Seasonal Clean should probably be done twice a year, perhaps in the early Spring and late Summer. However, it should be noted that some grill owners admit to never cleaning up. It all depends on your tolerance for the Big Mess.

In order to keep your Iron Works stainless steel grill, looking and working like it was new, follow these easy steps for the Big Clean which will take hardly any time at all.

The Outside Job

Preheat your grill, with only one burner ignited and the roll cover closed. After 15 minutes, turn off gas valve, and spray with good quality oven foam cleaner similar to Easy Off oven cleaner) on all exterior parts. Let the cleaner dry to a powdery look and then spray off with a garden hose. Once it dries off, use a soft towel to go after any stains or water spots.

If burned on BBQ sauces remain, begin by using a nylon (rather than metal) scouring pad. If you later decide you must use a pad with metal (more abrasive) then try to avoid scratching the surface. **REMEMBER TO ALWAYS GO WITH**

THE GRAIN OF THE STAINLESS STEEL. If you rub across the grain it will leave scratches that are even more difficult to remove. If you have a stubborn stain, try spraying a bit of WD-40 on and then scour a bit more. Spray resistant stains with WD-40 and wipe clean. This will remove the remaining water spots

The cooking grates are designed to be simply wire brushed with a stiff bristled brush. If more is required, the grates will fit in the lower rack of most home dishwashers. Remember if you wash your grate with soap and water you'll have re-seasoning the grate as if it were new.

The Inside Job

When the interior of your grill requires cleaning, simply remove the lower stainless steel grease pan and rinse out the entire chamber with a garden hose. All the debris will simple wash out through the bottom of the grill. Replace grease pan and leave roll cover up for air-drying.

Don't put grill cast iron grates in dishwasher unless you want to re-season them. Remember to be careful when handling cast iron grates. They are strong, but brittle and they can break or fracture when dropped on a hard surface like cement.

Now that you've learned how to clean the insider, consider NOT doing it! Many long-time grill-masters belong to school of thought where cleaning the inside is akin to removing the "flavoring potential" of your grill. Your call.

CHAPTER 7 DEEP GRILL EXPERIENCE

As you reach this final chapter, you approach graduation as a Top Grill Artist. For many people this journey will be sufficient. But something tells us that many of you will survey the horizon with an eye travelling deeper into the grilling territory. One person described her journey into deep grill space in an urgent fax to the Iron Works staff.

Hello thar grill-people,

After mastering the manual I had developed quite a reputation as Grill Mistress in my neighborhood. Fire up my barbee and people found all kinds of excuses for returning borrowed lawn mowers, rakes, and even a few things that weren't even from my garage. It's great. The clean up is minimal and the results fantastic.

I realized that I wanted to go farther. I want to climb every mountain, scale the largest lava barbecue rock I can find. I suspect when I reach the char-broiled pinnacle, I'll find a sage at the top ready to dispense advise. I'd further speculate that this apostle of grill will be named Master Paul. In fact, I had a dream about this meeting the other night.

As, I dragged my eager, and tired self to the throne of barbecue land, I asked Paul, "I want more. Where shall I go?"

He laughed and said a single word, "Links."

"You mean sausage?" An uproarious grin spread across his face. "No, Internet links."

"Anything else," I asked.

"Print media."

Oh, you mean books. But if I log onto Amazon.com there are too many. Where should I start?"

Yours,

Darla Grillowski

Based on this letter, we've added this new chapter at the end. It contains favorite books and web sites, organizations, and even a support group.

Many people will become so attached to their Iron Works grill that they'll want to go deeper into the grilling arts. The final chapter includes addresses and titles you may want to consider further.

IRON WORKS WEB SITES AND CATALOGUES

As a Iron Works grill owner, you are entitled to A LIFE TIME MEMBERSHIP in our members only, recipe site on the Worldwide Web at www.cookbookonline.com your secret passwords will be given to you when you call. Having a special occasion? Give us a call and we can assist you in menu preparation and cooking instructions

RECOMMENDED SITES, BOOKS, AND CATALOGUES ABOUT BARBECUING

If you visit the web site at TopGrill.com (or get the catalogue) you'll find pictures of many of the items mentioned in these page. On the web site you can watch for specials which come with each new passing season. Iron Works also has assembly handle kits like the one for alder plank and seasoning for salmon and other popular fish.

Web Sites

Books

The Barbecue! Bible by Steven Raichlen

This book will stretch your imagination with recipes from all over the world. Learn about what they cook in Afghanistan, Iraq, Italy, South Carolina, Capetown. It's a glorious global tour. Most of the 500 recipes are for direct grilling and include supporting roles for drinks and salads as well as appetizers and desserts.

Gas Grill Gourmet by A. Cort Sinnes

An excellent introduction to gas grilling with an emphasis on indirect cooking methods. Sinnes offers tasty appetizers, meats, vegetables and desserts for everyday meals and fantastic feasts. Written clearly with easy to follow directions.

Championship Barbecue Sauce by Paul Kirk

Written by a professional who has earned many awards barbecue competitions including World Barbecue Champion seven times. You learn about slow-cooking meat over smoke and what you need to know to start barbecuing like a pro. Chapters making rubs, marinades, sauces, and salsas.

Smoke & Spice by Cheryl Alters Jamison and Bill Jamison

This book is about slow cooking and smoking, about fires burning so low and slow you hardly ever see the flicker of a flame. You learn how to take inexpensive cuts and turn them into fare fit for royalty. This is an in depth at traditional barbecuing, a must for a complete outdoor cooking library.

Grilling. Chuck Williams.

This book is part of a series of cook books put out by the kitchen experts as William-Sanoma. The pictures alone make this book worth adding to your library

CONSIDER JOINING THE TOP GRILL COOKING CADRE

As a Iron Works grill owner, you are entitled to A LIFE TIME MEMBERSHIP in our members only, recipe site on the Worldwide Web at our Top Grill location: www.cookbookonline.com. After you purchase our grill, call and ask for your secret password.

Having a special occasion? Give us a call and we can assist you in menu preparation and cooking instructions

SUPPORT GROUP FOR GRILL FANTATICS

These days there's a twelve-step program for just about every addiction. Some of you might be tempted to step over the edge: thinking about grilling, dreaming about smoking meats, talking endless to your partner about searing techniques. It has happened to a (lucky) few.

The people at Iron Works are considering starting their own twelve-step program for grill fanatics. It's an natural development in the evolution of gas grilling. One can only imagine how the meeting would start.

When you enter the grill house, you'll have to introduce yourself. The meeting begin with a person standing and introducing him or herself. He might say something like this.

Hello I'm Paul and I'm a grill fanatic.

Then people in the group generally cast their gaze downwards, stealing sideways glances at their partners. Their heads bob up and down in a knowing way.

It gets spicy hot, and Paul heads over to the stereo. He puts on some down-home blues tunes by BB King. Somebody yells "Tango" and the juice begins to flow in the room. Towards the end of the evening Paul tries to calm down the joint, as he intones in his saucy voice: "time for the Louisiana Two-Step. "

Enjoy your grill.