

## **BBQing is actually “grilling”**

### **Tools:**

Spatula  
Serving tongs  
Water squirter  
Wire brush

### **Gas vs. charcoal:**

Gas is easier to control heat  
Need to season grill - bacon!

### **Food prep:**

Let come to room temp  
Trim chicken fat

### **Cooking:**

Steak – high heat – short time  
Chicken on bone – low heat – long time – watch for fire!  
Bacon – med heat – short time – watch for fire!  
Salmon – med heat – short to med time  
Pork chops – med heat – med time  
Asparagus – med heat – short time  
Corn – med heat – med time – leave in husk and soak in water prior to cooking

### **Ingredients:**

Steak with marinade  
Chicken plain  
Bacon plain  
Salmon with salt, brown sugar and garlic  
Pork chops with salt and rosemary  
Asparagus with olive oil and pepper  
Corn

### **Tips:**

Touch your meat!