

Grilling Q & A With Doug

Do you have to use lighter fluid on a charcoal grill? Does it cook evenly?

I always recommend using a chimney starter! A charcoal grill will absolutely cook evenly. You just have to make sure the coals are distributed evenly on the char grate.

How can you control the temperature of your grill based on the food your grilling? Chicken vs steak shrimp vs salmon?

I recommend following the recipe! Low heat is 250 - 325. Medium is 350 - 400, and high is generally 450 to 550. You can make almost anything at any temp. Simply follow the recipes you are trying and determine doneness with a meat thermometer!

I always have problems getting my hamburgers juicy and done when I grill. Do you have any suggestions? Also how to make them tastier the next day. Thanks!

Internal temperature is the name of the game! I recommend an iGrill, Weber Connect or an instant read thermometer. Once you get the hang of the timing on your grill you will find that you need the thermometer less and less. Bring the burgers to the desired internal temp and they will be amazing! I go to 125 degrees as I like medium rare.

How to make Beer Can Chicken as served in the Weber Restaurants?

Check out our video to see exactly how to do this!

How can you tell the doneness of a steak without cutting into it?

Internal temperature is the name of the game! I recommend an iGrill, Weber Connect or an instant read thermometer. Bring the steak to the desired doneness and your guests will get their perfect steak.

Which do you like better, grilling with gas or briquettes, and why?

I love them both! I like gas for high temps and if I'm in a hurry and I like charcoal for low and slow. You have to find your favorite and stick with it!

What are your thoughts on grill baskets for vegetables?

I love them! Asparagus is probably my favorite! Highly recommend to season them very well and cook on medium high heat!

It has been a long since I have grilled with charcoal. About how long does it take to come up to grilling temperature?

With a chimney starter it should only be about 20 minutes. That is the ONLY way to light charcoal in my book.

1) What are the advantages of charcoal over propane?

Charcoal gives you a better opportunity to cook low and slow and to smoke. Other than that you can do everything on a gas grill that you can do on a charcoal grill!

2) Is there a marinade you suggest for chicken kebabs?

I like to make chicken kebab greek style so I always use Olive oil, Greek oregano, lemon juice and greek seasoning!

3) Do grill mats really work?

I am not a fan. I'm sure some people have had success but not I.

4) How do you clean your grill between uses?

I always recommend just brushing the grill grates clean with a stainless steel wire brush, that's it! Every other time I cook I will scrape the flavorizer bars with that same brush and once a year I use a plastic scraper to clean my cookbox. A clean grill is a happy grill!

5) How do you store your grill over the winter?

I just cover it and leave it outside. No storage necessary for a Weber grill!

6) Can you smoke with that grill?

Absolutely! I recommend watching our live video on Great Lakes Ace Hardware's Facebook Page. It will be on the page after we tape the video so it does not have to be viewed live!

What is the best way to cook vegetables on a grill?

I love them! Asparagus is probably my favorite! Highly recommend to season them very well and cook on medium high heat with a Weber vegetable basket!

Should you alter the degree of heat from the grill while cooking? Starting out on a medium heat for most of the grilling time before turning it higher to sear the BBQ sauce?

Absolutely yes! Adjusting the temp of the grill while you are cooking is a large part of many recipes. Going to high to caramelize BBQ Sauce is one of many instances that would require a temp change.

How long does it take and how much charcoal will it take to smoke a 16 pound turkey on the Weber Grill?

That is a tough question to sum up in a few sentences so I would refer you to weber.com for a recipe! Here is a link! <https://www.weber.com/US/en/blog/tips-techniques/how-to-cook-a-turkey-on-a-kettle/weber-29476.html>

Can I use wood instead of charcoal briquettes?

No. We only recommend using charcoal, briquettes or lump.

What's the best way to clean your grill, both on the grill surface and inside the grill itself?

I always recommend just brushing the grill grates clean with a stainless steel wire brush, that's it! Every other time I cook I will scrape the flavorizer bars with that same brush and once a year I use a plastic scraper to clean my cookbox. A clean grill is a happy grill!

What's the best way to cook ribs on a propane Weber

Here is a recipe on Weber.com that can help you get started!

<https://www.weber.com/US/en/blog/grilling-inspiration/best-on-the-block-baby-back-ribs/weber-29701.html>

Where is the best area to place flavored wood chips, off to the side or in the middle under your foot?

On a charcoal grill I place them right on the fire but on a gas grill I will place them on the flavorizer bars off to the side using a weber universal smoker box.

When should you put bbq sauce on the meat you are grilling?

Always put sauce on the food at the last half hour! You don't want it to burn! The sugar in BBQ Sauce will caramelize rather quickly on a hot grill.

What is best for steaks?

Check out this Blog on weber.com. <https://www.weber.com/US/en/blog/tips-techniques/5-steak-tips/weber-47397.html>

Tips/tricks on how to bring the fire back up (without taking all the food off) when it starts to die in the middle of grilling?

Adding charcoal would be the short answer to this. I recommend getting a charcoal grill that has hinged cooking grates which makes it easier to add coals throughout the cook. If your grill does not have hinges grates, I recommend getting a set!

Do you parboil your chicken and ribs before grilling them?

Never. Everything goes on the grill completely raw. Handle raw food with care and grill it to your desired temp for a flawless finished product.

What's the best way to grill spareribs?

I recommend watching the video we posted to find out! A lot of useful information!

Hello Doug. Is this grill big enough to cook a turkey?

Absolutely! That is a tough question to sum up in a few sentences so I would refer you to weber.com for a recipe! Here is a link! <https://www.weber.com/US/en/blog/tips-techniques/how-to-cook-a-turkey-on-a-kettle/weber-29476.html>

How do you know when chicken or ribs are fully cooked? Should the bar-b-que sauce be added before or after?

You know when they are done based on their internal temperature! Chicken has to come to 165 degrees. With ribs, I take them off when the bones have protruded by an inch or so. I recommend watching the video we taped live for this event.

What are you cooking on your grille this holiday weekend?

We asked your question on the live video! Check it out and find out what people said!

How long should you let the charcoals warm up the grill before putting food on?

After pouring the coals from the chimney starter, I close the lid and allow the grill to heat up for 10 minutes. After that I get to grilling!

Should you line the perimeter of the grill surface or go for the middle?

I never line the grill with foil. Not recommended as grease can buildup and cause issues. If you are referring to food it depends on the recipe. If you are cooking indirect you can set up your fire to have indirect zones either in the center or the edges. It is totally up to you!

Should one use a wire brush every time you clean the grates?

Yes, I recommend scraping the grates everytime you cook after the grill has had a chance to heat up for 15 minutes.

How can I get my steaks tender?

Cook them to the correct internal temp! Internal temperature is the name of the game! I recommend an iGrill, Weber Connect or an instant read thermometer. Bring the steak to the desired doneness and your guests will get their perfect steak.

What's the best way to go for someone who's a rookie like myself, charcoal grill or gas? Also, can you use a grill to smoke meat or do you need a smoker?

Charcoal or Gas is easy to use for anyone! Choose what you think best fits your lifestyle! I recommend you watch the video tied to this event on our Facebook Page. We show exactly how to smoke on a kettle!

What's the best way to control the charcoal in a grill? (Own a WSM and love it!)

Airflow is rule number 1 with charcoal cooking. Always make sure you are aware of where your grill's dampers are and never close them fully (unless you are shutting it down). I close them down about 75% when cooking low and slow and completely open for high temps. As the owner of a WSM, I am sure you know the importance of dampers.

When adding wood chips. How long do you wait to add them?

I add them right before the food! No need to waste precious smoke without food getting the benefit from it!

How do you keep the grill racks looking new other than using a grill brush?

I only ever recommend a grill brush for cleaning grates. Grates will get seasoned over time and only improve.

What's the BEST way to make Grilled Chicken Crispy on the outside & juicy in the inside & not too dry? Please let me know. Thank you!

Internal temperature is the name of the game! I recommend an iGrill, Weber Connect or an instant read thermometer. Bring chicken to 165 degrees and it will be perfect!

What is the best way to clean your grill?

Check out this blog on weber.com. <https://www.weber.com/US/en/blog/tips-techniques/spring-grill-cleaning/weber-31143.html>

I always end up having to use a lot of starter fluid to light charcoal and it gets a taste into the meat. What is the best way to light coals without lighter fluid?

Chimney Starter! I will never light charcoals any other way!

What is the quickest way to get your charcoals fully burning for optimal grilling?

Chimney Starter! I will never light charcoals any other way!

What is the best way to take care of the cooking grids on my grill?

I recommend scraping the grates everytime you cook after the grill has had a chance to heat up for 15 minutes. That's It!

How do you control temp on bbq grill vs natural gas grill?

With charcoal you adjust temp by using less or more fuel, or in the middle of a cook you adjust temp by controlling the airflow with the lid damper. More air equals a higher temp! With a gas grill, you simply adjust the knobs to get to your desired temp.

I want to grill a pork tenderloin, do I use direct or indirect heat? And if indirect heat, please explain how to do that.

With pork tenderloin I like to sear it on high heat, 450 - 500 degrees. After I sear all sides to the color I like, I finish it indirect until the internal temp reads 145 degrees! Best tenderloin ever!

Best products or way to clean exteriors of kettle?

There are a number of amazing grill cleaners out there but if I am in a pinch, I find glass cleaner works really well on our porcelain enamel.