

10 EXPERT TIPS FOR HOSTING AN OUTDOOR BBQ THIS SUMMER

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4. Get the right tools.

Because you can't be the grill master of your dreams without having all the necessary tools, right?

Sturdy, long-handled wire brush

"Invest in a sturdy wooden wire brush with a long wooden handle to make sure your grill is clean," says Jim Dunleavy, the food and beverage director at Eatzi's Market & Bakery in Dallas, Texas. "Clean the grates of the grill after you finish cooking and before the grill cools down as any stuck food and sauce will come off more easily when the grill is still hot. The long handle will keep your hands from burning as you clean."

Meat thermometer

"Beginners should invest in a good meat thermometer when first starting out," says Dunleavy. "As long as it's calibrated, a thermometer will always be the most accurate method. Make sure you insert the probe into the center of the meat when checking the temperature."

Tongs and spatulas

"Go long, go big, and go sturdy," says Dunleavy. "Flimsy tongs will cause problems when you're trying to grill chops or a nice juicy steak, and the broader surface of a good grill spatula can handle even the largest burger. You'll appreciate the extra length when the grill flares up and your knuckles don't get roasted."

A spray bottle

"Keep a spray bottle of water near the grill and use it to knock down any flare-ups," says Dunleavy. "Flames shooting up from the grill may look cool, but the charred meat they leave behind is nobody's idea of a good meal."