

ASK BLOSSMAN:

Blossman's Top 10 Grilling Tips

Q. We have just purchased a new propane gas grill and we need some tips to cook the best dishes all of the time!

A1. Sure. Here are **Blossman's Top 10 Grilling Tips** compiled from our expert customer grillers!



1. Read and follow all the grill manufacturer's instructions before turning on and lighting the grill. Keep the top open when lighting a propane grill, and don't close it until you are sure the grill is lit.

2. Season the meat before cooking and use a light hand sprinkling motion. Keep your hand about a foot above the meat to help distribute the spices evenly.

3. Start with a hot grill. Meat should sizzle. Turn the grill on high, place the meat on the grate, close the lid, and sear one side for 3 to 4 minutes. Reduce heat to medium for the remainder of the time you're cooking.

4. Most grilling is done with direct heat, or cooking items quickly at high temperatures. Place burgers, steaks, or your favorite tender beef cut directly over the grill burners.

5. Keep your beef from drying out. First, don't flip the meat more than a few times — just once, if possible. Piercing the meat allows its flavorful juices to escape.

6. To make professional diamond grill marks, place the meat on the grill and sear it. After 3 to 4 minutes, turn it 90 degrees clockwise. Cook another two minutes, then flip and repeat.

7. Our experts say cooking a steak to medium rare ensures the best flavor and tenderness. Cook to 140 degrees Fahrenheit for rare; 145 degrees for medium rare; 160 degrees for medium; and 170 degrees for well done. Ground beef and burgers should always be cooked to 160 degrees.

8. When you're finished cooking, and let it rest for several minutes. Tent the clean plate loosely with foil to keep the meat warm. Letting cooked meat rest allows the juices to redistribute throughout the meat so they don't escape after it is cut.

9. Turn off the burner control and close the cylinder valve. When a grill is not in use for extended periods of time, cover disconnected hose-end fittings with plastic bags or protective caps to keep them clean.

10. Properly transport and store gas cylinders. When refilling or replacing a propane cylinder, transport in a secure, upright (vertical) position in a well-ventilated area in your vehicle, and take it home immediately.

Find your nearest Blossman Gas location at www.blossmangas.com or
call 1-888.BLOSSMAN to learn more.