



Grilling 101



Kingsford® Competition Briquets – New at The Home Depot®!

Bring the tastes and experience of the barbecue competition to your own backyard with Kingsford® Competition Briquets! This charcoal combines the performance needed for competition results with the convenience needed for a backyard barbecue:

- **High Heat** – Kingsford® Competition Briquet's higher heat provides the wattage you need for extreme flexibility in grilling methods. By controlling the airflow in your grill you can dial the temperature up or down for every occasion from a quick grill to expert-level searing or even slow-cooking.
- **Consistent Burn** – Unlike other high heat fuel sources such as lump charcoal, Kingsford® Competition Briquets' shape provides the consistent burn you need for perfect results every time. You get the best of both worlds, high heat and consistent burn!
- **Ready to Cook Faster** – Be ready to put your food on sooner with Kingsford® Competition Briquets. These briquets will be ready to cook on in about 13 minutes.
- **100% All Natural** – To get the most authentic experience and flavor, Kingsford® Competition Briquets are made with 100% all-natural ingredients. It's these all-natural ingredients that make the coals burn hotter and provide the best taste to your grilling occasion.
- **Less Ash** – The 100% all-natural ingredients used in Kingsford® Competition Briquets also result in less ash at the end of your competition-quality burn.





Some of the basic tools you'll need for good grilling:

- Tongs or spatula and long-handled tongs
- Grilling grid for smaller items like chopped veggies
- Disposable aluminum pan for indirect grilling
- Wire grill brush
- Insulated, flame-retardant mitts



Charcoal Prep

- Arrange charcoal in a pyramid at bottom of the grill.
- Use about 30 briquets per pound of meat or poultry for direct grilling (food over the coals). Use a few more briquets in bad weather and a few less for smaller grills.
- High-quality, easy-lighting, even-burning charcoal like Kingsford® Charcoal with Sure Fire Grooves™ is ready to cook in about 15 minutes.
- Squirt Kingsford® Charcoal Lighter over piled charcoal. Use 1.6 fluid ounces per pound of charcoal. Light pile immediately.
- When briquets are covered in ash, they're ready for grilling.
- Stack or spread them in a single layer, set the grilling grid in place and put on the food.



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Cooking Skills

- Use direct grilling for smaller cuts like thin steaks, chops and burgers. Heap the briquets in the center of the grill.
- Indirect grilling is best for larger cuts like roasts and whole chickens. Pile equal amounts of charcoal on each side of the grill with an aluminum drip pan between the piles under the meat.
- To cook food evenly, charcoal should extend about one inch beyond the food.
- Rub the grill with vegetable oil or non-stick cooking spray to keep food from sticking.
- Turn meat just once on the grill. Turn steaks when the juices start to bubble on the uncooked side (the clearer the juice, the more well-done the meat). Turn chicken after 20 minutes; 7 minutes for boneless breasts.
- Turn food with tongs or spatula. Piercing meats with a fork can cause flavorful juices to be lost.
- Clean cooled grilling surface with a wire brush.



Direct Method



Indirect Method

Grilling Safety

- Always grill outdoors as hot grills can give off carbon monoxide. Place grill on a level surface to avoid tipping and away from overhangs, bushes and fences, etc. that could be ignited by a flare-up of flying sparks. Never grill indoors!
- A hot grill should not be left unattended. Keep children and pets away from the grill when it's in use.
- Never use gasoline or kerosene to light a charcoal fire. Use lighter fluid or a chimney.
- Never add lighter fluid directly to hot coals to get a sluggish fire going again. Flames can travel up the stream of fluid and burn you.
- Always wear insulated, flame-retardant mitts when cooking or handling any part of the grill.
- It's a good idea to keep a spray bottle filled with water handy to spritz any flare-up that might occur.



Look for these grilling necessities and more at The Home Depot.®

Kingsford® Regular Charcoal (21 lb. 2-pack)
Kingsford® MatchLight Charcoal (18 lb.)
Kingsford® Competition Briquets (12 lb.)
Kingsford® Charcoal Lighter Fluid (64 oz.)