

Grill Myths Uncovered

Answer your Burning Questions about High Quality Grilling

✓ Myth #1: Stainless steel grills are magnetic.

Fact: High grade stainless steel is not magnetic. However, a lower quality stainless steel with lower nickel content will attract a magnet. Consider grills with lid tops and burners made from high quality, non-magnetic stainless steel.

✓ Myth #2: Using high heat is the best way to grill.

Fact: Although this method is true in many cases to seal in the juices and flavor, it may not be the best way to cook commonly grilled foods like hamburgers or pork ribs. These items need to be cooked thoroughly for a longer period of time and at a lower temperature. A grill with a built-in heat indicator will allow for precision cooking at just the right temperature.

✓ Myth #3: Grills house bacteria from previously cooked food

Fact: The heat generated from your grill will likely kill any existing bacteria inside the grill itself. Cleaning the grill grate while the fire is still hot and then closing the cover will allow the heat build up to cook away any potential bacteria. Of course, regularly cleaning the outside of your grill will also reduce the potential for bacteria build-up on outer grill surfaces. A grill with 40,000 BTU's or more of cooking power will help to ensure that the cooking area inside the grill is hot enough to be nearly self-cleaning.

✓ Myth #4: Flipping or prodding your grilled food makes it tough.

Fact: Overcooking meats in particular, contributes to the food tasting tough, or rubbery. Flipping your grilled food, whether it's grilled veggies, chicken or steak, ensures that the item cooks more evenly. In addition you can sear in those clever grill lines like a professional chef. Cook on a grill with cast stainless steel or cast iron cooking grids to give your meal that scrumptious look.



Buying Tips

Look for these features on your next grill:

- True stainless steel (magnet test)
- Built-in heat indicator
- Smoker Shutter
- Cast iron or cast stainless steel cooking grids
- Chrome plated warming rack
- Flavor Screen and Heat Shield
- Lifetime warranty on some standard features
- Patented Bow-tie burner system for even cooking
- Dual control knobs

Let PSNC Energy help you make the best grill selection. Call or visit us online to schedule an appointment with one of our expert appliance representatives. We will come to you!

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