

Choosing Your First Outdoor Barbeque Grill

There are thousands of options available to you when you are purchasing your first grill. It may seem overwhelming, but knowing the difference in each type of grill will help you make an easier decision.

Charcoal Grills

Charcoal grills are one of the most used types of grills. Charcoal grills utilize charcoal and lighter fluid to heat up and cook your food. Charcoal grills come in all shapes and sizes, and vary in cost.

Charcoal requires you to buy charcoal and lighter fluid each time you cook with it. It must also be cleaned out each time.

Charcoal grills come in small sizes, which are ideal for apartment dwellers or people with small homes. Once you have used your charcoal grill, you can clean it, and store it away.

Propane Grills

Propane grills are also useful for someone in small areas, since they can come in smaller sizes.

Propane grills use propane gas to cook your food. If you want to quickly cook foods while still maintaining a grilled flavor, you may want to consider Propane grills.

Natural Gas Grills

Natural gas grills are a little more complicated than smaller grills, so they require more room. Natural gas grills are meant to hook up directly to your home's natural gas line, and can cook meat in record time.

Smoker Grills

Smoker Grills are used when flavor is the number one priority. Smoker grills use wood to slow cook your meat. Flavor can be controlled by using different types of woods.

Things To Consider When Purchasing Your First Grill

A couple of factors should be considered when you go to purchase your first grill.

Remember, each type of grill comes with its advantages and disadvantages, so you must weigh your options and decide what is right for you.

Cost

Barbeque grills can range from extremely cheap to very expensive depending on the type and features available on it.

If you are looking for a cheaper grill, then you should probably consider a charcoal grill. While larger charcoal grills are available, smaller grills can be purchased for as little as \$10 to \$15 at your local department store. Propane grills are slightly more expensive, starting around \$100 dollars. A smoker grill is slightly more expensive than a propane grill at about \$130 each. Natural gas grills on the higher end of cost. Typically these types of grills start at about \$300. Multiple fuel grills are the most expensive at about \$450 and up. Multiple fuel grills allow you to grill using one or a combination of fuels.

Flavor

If you are concerned with flavor, your first choice should be a charcoal or smoker grill. Both of these grills allow you to replicate a true "smoked" flavor. Smokers are especially nice because you can also control the flavor by changing the type of wood or wood chips you use. This is good if you are wanting to slow cook your meat. If you are wanting to cook something a little quicker, you may want to stick with the charcoal grill. A Charcoal grill will cook quickly if you want it too, and it will still provide a good "smoked" taste.

Space

Finally, the space you have available should be a consideration. When your grill is not in use, you must have a proper place to store it. Charcoal and Propane grills are ideal for smaller areas such as apartments and city homes. If you have a large amount of space available, then you may want to consider the larger options.

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