

Properly Cleaning Your Grill

When purchasing your barbeque grill, think of it as an investment rather than just another item for your outdoor entertainment. You should expect this item to become a large part of your outdoor activities for many years to come. But like any other investments, proper maintenance and care is needed to ensure that your barbeque grill will work for you for many years to come.

Leaving your grill messy after each use will not only make it harder on you when you finally do clean the grill, but it will also drastically decrease the lifespan of your grill. If your grill sits dirty, you increase the risk of rust.

While some maintenance and cleaning is specific to the type of barbeque grill your own (gas, electric, charcoal or smoke barbecue grill), the majority of maintenance that should be carried on does not change from grill to grill.

Step 1- Gathering The Necessary Items

You will need some common household items on hand when it comes time to clean your barbeque grill.

- Brass wire grill brush
- Steel wool pads, preferably that contains soap already.
- Mild dish soap
- Sponge or dishcloth
- Spray cooking oil
- Dry baking soda
- Aluminum foil

Step 2- Brushing Your Grill Off

The first thing that should always be done to your grill is a routine brushing. Using your brass wire grill brush (or other brush suitable to your type of grill) you should brush off all the surfaces. By routinely brushing your barbeque grill, you will prevent any type of buildup. If buildup from food is left to long, it can become increasingly difficult to remove, and can end up causing problems such as rust.

Step 3- Spray Cooking Oil

Once you are sure that your grill is free of all buildup and debris, and that your grill is completely cooled off, you will want to spray it down with a light

layer of cooking oil. Spraying it down with cooking oil will prevent your barbeque grill from rusting. It is especially important to make sure you barbeque grill is completely cold, as spraying cooking oil on a hot surface may cause the oil to heat up and ignite, which could be potentially dangerous to you and your barbeque grill.

Step 4- Use Baking Soda and Aluminum Foil on Your Grill

Baking soda is a very nice cleaning and polishing agent. Once you have removed any extra debris and buildup, lightly scrubbing your barbeque grill with baking soda will give it that extra shine, similar to the day that you brought it home from the store. This can also be used on handles and knobs to remove any extra buildup that cannot be taken off with a wire brush.

Aluminum foil can also be used to keep your grill looking nice. Gently rub the aluminum foil on your grill, and you will notice that it removes grim and buildup. This is a cheap and inexpensive way to clean your grill.

Step 5- Clean Your Racks

The racks in your grill are especially important as this is where the food touches when it is cooking. You will have to use the wire brush to remove as much buildup as possible. Once you remove as much as possible, start washing the racks with dish soap. If the racks are really dirty, you may also want to use the steel wool pads. Be sure to completely rinse off all soap and residue before cooking on these racks again.

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