

Different Types of Barbeque Grills

Summer is here, which means that it is time to begin grilling and preparing awesome barbeque parties. The only problem is, you have not bought your barbeque grill yet. When purchasing your first grill, you will find that you have a large array of options available to you. It may seem overwhelming at first due to the almost endless amount of possibilities and options available. The best way to decide on what type of grill is right for you is by educating yourself about them.

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. Fancier, large charcoal grills can be purchased for about \$60 to \$75. Charcoal requires purchasing charcoal and lighter fluid each time you, so you must remember this when considering the cost.

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. The mechanical part of this grill make it larger and more complex. The Natural gas grills are meant to be hooked up to your home line. 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.

Ease of Use

The easiest grill to use is by far the natural gas grill. Natural gas grills are designed to hook directly into your home's natural gas line, eliminating the need to provide the fuel source. Natural gas grills are also one of the easiest grills to clean since you do not have to worry about cleaning out the charcoal or wood.

The next in line would be the propane grills, as they have similar features of

the natural gas grills. The only issue keeping Propane grills from being equal to natural gas grills is the fact that you must provide the propane somehow. This usually means hauling and handling propane tanks.

The hardest grills to use are charcoal and smoker grills. Both types of grills require additional purchases of supplies, and then requires extra cleaning once grilling is complete.

Remember that bigger grills require more space to store and more time to clean. Bigger is not always better when it comes to grills. If you want a grill that is easy to clean, you will want to think about a smaller grill.

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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