

Picking Your First Natural Gas Grills

Summertime would not be complete without at least one outdoor barbeque. Once upon a time, there was a very limited array of foods that you could cook on your grill. Today, modern conveniences allow you to cook pretty much any type of food on your grill.

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. This cuts out all trips to the grocery store for more charcoal or propane.

Another advantage when using a natural gas grill is the ability to control the temperature in which you are cooking. Natural gas grills have burner controls which allow you to produce different temperatures for the different cooking areas on your grill. This allows you to cook your meat on one side while keeping your side dishes warm on the other.

Natural gas grills, have the ability to come with many different types of cooking surfaces. These different cooking surfaces include a BBQ surface, a flat grill, and a ribbed grill. Some grills even offer these types of surfaces as none stick, which allow you to cook a whole array of foods that you would not be able to cook on a grill otherwise. Some gas grills even contain a Wok type surface for cooking pasta and rice dishes, or a full rotisserie set that allows you to cook rotisserie chicken.

Natural gas grills are by far the easiest type of grill to clean. With other grills such as charcoal and smoker grills, you have to remove the wood and charcoal briquettes each time. Natural grills only have to be wiped down. Some natural gas grills even have a none stick feature.

Natural gas grills are not portable as you will need to be able to hook them up to your natural gas line, so weight should not be that big of an issue when you go to purchase your first grill. Instead, you should look at the surface area available. Will you be able to cook for just yourself and one other? How about a family of 5?

Natural Gas Grill Brands

Broilmaster- One of the most popular brands of natural gas grills is the Broilmasters. This company has been around for a long time and prides itself on creating great grills, even in its company's early years. If you are looking for a reliable name, Broilmaster would be the way to go. One of the most popular

Broilmaster grills is the Super Premium Series, which puts out 40,000 BTU's of cooking power, and has a cooking surface area of over 695 square inches.

Brinkman- These simple natural gas grills put out a lot of power, and can be purchased for much less than its competition. The Brinkmans, like the Broilmasters, are built of solid construction and meant to last a long time. Typical power output is around 45,000 BTU's. Smaller units can range from 12,000 to 15,00 BTU's.

Lynx- Lynx natural gas grills were specially designed for cooking higher end meats such as steaks and ribs. This grill has a patent design that is supposed to lock in flavor and juices. The Lynx run on the higher end of the price range, anywhere from \$500 to \$3000. The typical cooking power is about 50,000 BTU and has a cooking surface area of 840 square inches.

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