



# **The Grill Time Checklist: What to do and clean to get your BBQ Ready to Smoke Meats**

Kendall E. Matthews

**[MsPiggiesSmokehouse.com](http://MsPiggiesSmokehouse.com)**



A little cold, a little sleet, a small tornado or two won't stop die-hard bbq grillers from a juicy grilled pork steak.

However, those of us who wait for warmer and calmer weather can't assume that last year's grill is ready to roll as soon as we fire it up.

We want you to have are great backyard bbq cooking season. That's why we created this checklist.

Be safe, cook well, and remember vinegar doesn't belong in barbecue sauce.

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- ☐ Look for signs of rust or cracks in the metal or grill lines.
- ☐ Wipe down the outside with warm soapy water or a grill cleaning kit.
- ☐ Clean the inside of the lid with a strong brush to avoid this hidden fire hazard.
- ☐ Clean the inside and all the little holes that help tame the flames.
- ☐ Check the fuel line by brushing the outside of the gas tubes with soapy water. Turn on the gas. If you see bubbles near the tube connectors, then you have a leak.
- ☐ Stock up on fuel.
- ☐ The grill should be at least 10 feet from your house.
- ☐ Do not grill by an open window.
- ☐ Have a good instant-read thermometer for measuring the internal temperature of meat.
- ☐ Remember that Ms. Piggies' Smokehouse can take our carryout and delivery orders.



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# Have a Large Event Coming Up Soon at Work or in the Community?

I'll show you how to enjoy the event without having to sweat around the barbecue pit. Let Ms. Piggies' Smokehouse Catering do all or some of the cooking for you. Just click below to view our special catering packages.

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