

Eventioneers Event Rental and Supplies

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Charcoal Grill

Depending on which method you use for starting the fire, make sure that you have lighter fluid, charcoal started and a lighter available. Use long-handled metal tongs to arrange the hot coals once they're ready for grilling. You also need a sturdy grill brush to clean the grill grate before placing your food on to cook.

- **Regardless of the charcoal arrangement, place the cooking grate into position and close the lid.**
- **Ensure the grill vents, or dampers, are open.**
- **Wait 10- to 15-minutes as the grill heats up.**
- **Clean the grate with a grill brush.**
- **Place food onto the cooking grate.**
- **In addition to cooking time, plan on burning the coals for 15- to 20-minutes before they are ready**