



Grilling Tips with GrillGrates:

Warm-up your grill to grilling temperature. Avoiding high-heat burn-off keeps your grill from getting too hot (700F and higher) and from burning food. It is hard for a grill to come down in temperature. This keeps the GrillGrates well seasoned and saves fuel. The raised rails clean so easily during warm-up, there is no need to turn your grill into a blast furnace to burn-off the remains of the last meal.

For best sear marks *Twist First, Flip Second.* This is how the restaurants do it, and The Grate Tool makes this technique a snap. Lift the food, twist (i.e. from 10:00 to 2:00) and place back on the grill. After a few minutes, lift and flip and you've created beautiful crosshatched sear marks.

Bring on the marinade because you can with GrillGrates. No more starting bonfires with marinades. You can marinate early in the grill process. The valleys sizzle and steam the marinade back up to the food. Extra marinade burns on the bottom of the GrillGrates, not on the bottom of your food.

Clean hot raised rails deliver unparalleled sear marks and non-stick. Use grilling spray or olive oil on the raised rails. This aids in non-stick, especially during break-in of new GrillGrates.

GrillGrate Care & Seasoning Tips

GrillGrates season over time. Break them in by cleaning them as little as possible especially when they are new. Avoid cleaning in the sink in the beginning, as you want to encourage the seasoning process like a cast iron skillet.

Use grilling spray (or olive oil) the first few times you grill. It will brown and blacken a bit, that is OK. Grilling will do the rest of the seasoning.

The bottom will blacken quickly. The bottom will become shiny black from all the fats that have burned up on the bottom of the GrillGrate, not on the outside of your food.

The Raised Rails will clean even more easily over time. The best time to clean the GrillGrates is during warm-up of the grill. Food and debris will loosen up from the raised rails and is easily removed by a grill pad or grill brush.

Allow the side rails and valleys to blacken for maximum seasoning and minimum cleaning. Just keep debris out of the valleys and wipe down the raised rails during warm-up.

Use a standard Grill Pad or Grill Brush to wipe down the rails during warm-up. Less is more; the technique is more wiping than aggressive brushing.

Use a bit of water to steam clean GrillGrates on the grill. Dip your pad in water, use a spray bottle, or a steaming grill brush. Restaurants use a wet towel. Steaming water also helps remove debris from the valleys and helps them blacken in.

GrillGrates can be cleaned in the sink with regular dish soap. The raised rails will easily wipe clean with a scrubby in the sink after a short soak. Brillo is OK on stubborn debris. However, stubborn debris will come off easily during grill warm up as well.

NO Dishwasher or harsh caustic cleaners like oven cleaners or de-greasers. These will affect the hard anodized finish of the GrillGrates.

Go to www.grillgrate.com for more recipes, videos, and more information about what you can do with GrillGrates.

GrillGrate, Eat Well!