



Cooking Notes

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Grilling - Indirect Method

It' Time to Grill – Indirectly...

When should you use the Indirect Method?

The Indirect Method is great for foods that require a longer time to cook – it's more like roasting. The rule of thumb is if you're cooking a food that would burn on the surface before it comes up to temperature, or would take longer than 25 minutes to cook, go with indirect grilling.

To grill using indirect heat on a charcoal grill:

1. Place hot coals on either side of the grill. You can use a briquette holder if you prefer.
2. Place a drip pan in the center – between the coals. You can add a little water to the pan to keep drippings from drying up or burning.
3. Place food on cooking grate over the drip – not directly over the coals
4. Keep lid closed, except when basting or checking food temperature at end of suggested cooking time
5. Keep an eye on the grill temperature
6. Check for doneness – preferably with a cooking thermometer.

To grill using indirect heat on a gas grill:

1. Preheat with all burners on high and then adjust burners on each side of the food to your recipe's suggested temperature and turn the middle burners OFF.
2. Follow steps 2 – 6 listed above for charcoal grilling

For more grilling tips check out:

<http://www.sazs.com/Barbecue/GrillingTips.html>

