

1. SAFETY

Play It Safe

One-third of all fires involving grills start on exterior balconies or non-enclosed porches. Always put safety first!

2. CLEAN

Clean Grates = Clean Cooking

Grease and oil from past grilling can taint the taste of your food. Even grease on the bottom of the grates can vaporize and affect the flavor of your meal.

3. HEAT

Don't Fear the Sear!

Preheat your grill for at least 20 minutes before you start grilling for perfect searing to lock in the juices.

DEI FRATELLI TIP

You may think meat as your only grilling choice, but don't forget about fish! Just remember to keep your fish cold until grilling and be sure to pat the fish dry to avoid sticking to the grates!



4. COOK

Bring Meats to a Safe Internal Temperature of...

Beef Steaks: 145 F	Pork: 160 F
Veal & Lamb: 145 F	Hamburger: 160 F
Fish: 145 F	Poultry: 165 F

DEI FRATELLI TIP

Refrigerate! Always refrigerate meat while marinating and never baste your meats with the marinading liquid. Start with a new marinade



5. REST

Give It A Rest

After grilling, always let your meat rest on a clean platter and tent with foil for 10 minutes before carving. This allows the juices to redistribute evenly. Serve fish immediately!

6. CLEAN

Clean Up!

Use separate utensils, plates, and cutting boards for raw and cooked meats!