

Direct vs. Indirect Grilling

DIRECT — Direct grilling is a fast method; the heat is high and the cooking time is shorter. With direct grilling, the food is placed directly above the heat source (charcoal, propane or electric). This type of grilling method works best for vegetables, hamburgers or steaks. It's important to stand by your grill when using direct heat and watch the food carefully so it won't burn. Make sure you turn the food as necessary. Close the cover of your grill to get a good sear, but again, don't leave that grill unattended.

INDIRECT — The indirect method of grilling involves placing your food on the grill away from the direct heat source. This means you need to keep your coals or flame off to the side of the food, not directly under it. This is a slower method of grilling, which will require a longer cooking time, but it is much more forgiving. Indirect grilling works great for pork roast, ribs, whole chicken, turkey and beef brisket.

Information provided by Masterbuilt