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TIME TO GET READY FOR GREAT GRILLING

Let's start with proper grilling form: If you're approaching the grill for the first time, or maybe you've grilled before but were less than thrilled with the results. Either way, relax. With these tips from Weber you'll soon be the barbecue pro of the neighborhood.

1. Let's start with food safety. Take the guesswork out of grilling. Use a meat thermometer that lets you know when it's time to take food off the grill. Checking meats for internal temperatures is the best way to determine when food is properly cooked and to avoid becoming overdone.
2. Trim excess fat from steaks and chops, leaving only a scant 1/4-inch of fat. This will be sufficient to flavor the meat and will help prevent flare-ups.
3. Keeping the grill lid closed allows heat to circulate, cooking food evenly and without flare-ups. Every time you lift/open the lid, you add extra cooking time.
4. Use the right utensils to protect you from the heat and your food from punctures. Long-handled tools and long barbecue mitts protect you from the heat. Use forks only to lift fully cooked foods from the grill and tongs or turners to turn them (forks pierce food and flavorful juices are lost).

Now some tips from Weber on **starting up the grill:**

Charcoal: On the charcoal grate, place crumpled newspaper or fuel cubes. Cover with charcoal briquets to form a pyramid. (If you are using lighter fluid, soak the briquets with a liberal amount. Tightly recap and store fuel container far from the grill and any flames. **DO NOT** ever add lighter fluid to a lit fire.) Light the charcoal. Charcoal is ready when briquets are coated with a light grey ash, in about 25 minutes. When charcoal is lightly coated with ash, arrange coals evenly across charcoal grate for the Direct Method or place on either side of grate for the Indirect Method.

Gas: Open grill lid. Open tank valve. Turn front/first burner to High. Allow 2 to 3 seconds for gas chamber to fill. Push ignitor button firmly. The burner should light after only one or two pushes of the button. Once first burner is lit, turn middle/next burner to High and repeat with other burners until all burners are lit. Close lid. Allow grill to

preheat on High to 500-550°F. Place food on cooking grate and adjust burners to temperatures and cooking method given in the recipe.

Clean-Up: When you're finish grilling close the lid and allow any cooking residues to burn off. When the smoking stops use a quality brass grill brush on the grill grates to finish the job.

Test your grilling skill with some appetizers from Weber and finish it off with Beef, Pepper and Mushroom Kabobs.

WEBER/STEPHENS PRODUCT'S - PROSCIUTTO WRAPPED SHRIMP

24 large shrimp (about 1 pound), peeled and deveined

1 teaspoon minced garlic

1/2 teaspoon dillweed

1/2 teaspoon dried tarragon leaves

1/2 pound prosciutto, sliced paper-thin

Nonstick cooking spray

In a medium bowl place shrimp, garlic, dill, and tarragon; toss to coat. Cut prosciutto slices in half lengthwise. Wrap each shrimp in a half-slice of prosciutto.

Thread wrapped shrimp on skewers, leaving a little space between each piece. Spray lightly with cooking spray.

Place skewers on center of cooking grate and grill for 5 to 6 minutes, turning once halfway through grilling time. Makes 12 servings.

Note: If using wooden skewers, soak in water 30 minutes before using so ends won't burn during grilling.

WEBER/STEPHENS PRODUCT'S SPICY POPCORN ON THE GRILL

Impress your friends with this wild way to pop corn.

3 tablespoons unpopped popcorn

2 tablespoons oil

1 teaspoon chili powder

1 teaspoon garlic salt

3 8 x 5-1/4-inch foil disposable pans

1 20-inch long strip aluminum foil, folded lengthwise until 3 inches wide

Combine popcorn, oil, chili powder, and garlic salt in one disposable pan; mix well. Place pan inside another pan to double thickness. Invert third disposable pan over popcorn to close. Wrap foil strip crosswise around pan; fold over to secure pans together and to form a handle.

Place pan in center of cooking grate. Grill for 8 to 10 minutes or until popping stops.
Makes 5 to 6 servings.

Note: To serve a crowd, multiple pans of popcorn can be popped at once on grill. Also note that chili powder tends to darken with heat, which may give your popcorn an overcooked appearance but won't affect taste.

BEEF, PEPPER, AND MUSHROOM KABOBS

1 pound boneless beef top sirloin steak, cut 1-inch thick
1 large green, red, or yellow bell pepper, cut into 1 1/4-inch pieces
12 large mushrooms
1 package (6 ounces) long grain and wild rice blend
1/4 teaspoon salt
Seasoning: 1 tablespoon fresh lemon juice
1 tablespoon olive oil
1 tablespoon water
2 teaspoons Dijon-style mustard
1 teaspoon honey
1/2 teaspoon dried oregano leaves
1/4 teaspoon pepper

Trim fat from beef steak; cut into 1 1/4-inch pieces. In large bowl, whisk together seasoning ingredients; add beef, bell pepper and mushrooms, tossing to coat. Alternately thread pieces of beef, bell pepper and mushrooms on each of four 12-inch metal skewers.

Prepare rice according to package directions; keep warm.

To grill, place kabobs on grid over medium, ash-covered coals. Grill kabobs, uncovered 8 to 11 minutes for medium rare to medium doneness, turning occasionally; season with salt. Makes 4 servings (serving size 1 kabob and 3/4 cup rice).

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