

GETTING TO KNOW YOUR MHP GAS GRILL

Some Questions and Answers.

There is really no mystery to gas grill cooking.

The best of two worlds are combined in the use of a gas grill, the flavor of charcoal cooking and the convenience and heat control of your kitchen oven.

Let's look at some of the most commonly asked questions about gas grill cooking:

Can I Get That Charcoal Flavor?

The fact is that charcoal does not flavor your outdoor meal, but is only a heat source. The MHP Gas Grill utilizes a special porcelain briquette above the patented burner that heats up fast and spreads the heat evenly. The delightful backyard taste that comes with barbecue cooking is caused by meat drippings falling on the heat source where they are vaporized to rise and add outdoor flavor to the food.

What control Settings Should I Use?

The greatest cause of gas grill cooking failures is excess heat. Understanding the three basic heat settings along with experience, you will find the precise heat you need will become easier and easier to achieve.

HIGH-Is used primarily for preheating and cleaning. It may also be used for quick searing of meats, such as steaks and chops.

MEDIUM-For broiling or quick cooking foods. Also use MEDIUM for searing foods that have been cooked at LOW, for more of a smoke flavor.

LOW-Most foods should be cooked at LOW. Even thick steaks, which have been seared on both sides at HIGH, will finish with better texture and more juices at LOW. All roasts, poultry, rotisserie and smoke cooking should be at LOW.

Do I Cook With The Lid Open Or Closed?

Like your kitchen oven, the MHP Gas Grill is designed to cook with the lid closed, except for quick searing. Cooking with the lid closed helps food retain natural juices, moisture, enhances flavor and keeps annoying flare-ups to a minimum. Also, heat is reflected from the lid, and meat cooks not only from below, but, evenly on all sides from circulating hot air, (similar to convection oven) for faster, more fuel efficient cooking.

Can I cook More Than One Thing At A Time?

You can prepare entire meals in the MHP Gas Grill...and you'll love it even more. Baked potatoes, corn-on-the-cob, stuffed tomatoes, peppers, squash, vegetables, garlic bread, baked apples, pies...grill them on the warming rack or alongside the meat for complete menus.

When And How Do I Use A Meat Thermometer?

Use an oven-safe meat thermometer when cooking large pieces of meat, poultry and game to determine if cooked adequately. The thermometer should be inserted into the thickest part of the meat. For accurate temperature reading, the tip of the thermometer should not touch fat layers, bone or gristle, or if using the rotisserie, the spit rod.

What Utensils Should I Use?

Always use long handle forks, spatulas or tongs, designed especially for outdoor cooking when testing or turning food in your grill. Keep hot pads or mitt handy for removing food from cooking grid. For juicier more flavorful meats, use tongs when handling and turning. Piercing the meat with a fork allows juices to escape.

Can I Use Aluminum Foil?

Aluminum foil is probably the most convenient accessory of all. Foil can be used to cook food on or in. It also serves as a drip pan and heat deflector. Vegetables cook best when wrapped in foil. Foil holds in natural liquids, and foods cook moist and tender. Delicate foods such as fish fillets and seafood may be cooked on foil placed directly on the cooking grid. When spit-cooking foods of uneven shape, smaller parts that may cook too fast, may be wrapped in foil. Foil is also great to use in cleaning the grill. For stubborn grease or sauce build-up that is not removed during your normal cleaning process. Simply place a sheet of aluminum foil covering the Flavor Master briquettes. With the lid open, turn the control to HIGH and ignite, close lid. After about 20 minutes or so the residue will be reduced to a white powder, which is easily brushed or wiped off after the grill has cooled.

When Should I Use Seasoning and Sauces?

Salt, which tends to dry out foods, is best added after cooking. Sauces and marinades add a special taste treat when grilled. Marinades are popular because they turn less expensive cuts of meat into tasty entrees. Large items such as roasts should be marinated at least 8 hours or overnight. Fish, poultry and ribs may be marinated successfully in an hour or two. Food in the marinade should be turned occasionally and kept cool under refrigeration. Sugar-based glazes and sauces will burn faster and should be brushed on during final stages of cooking or used as a table sauce.

Can I Cook Frozen Food?

For best results, thaw all meat in the refrigerator. This allows for juicier, more flavorful meats. However, very good results can be obtained by cooking your steaks while still frozen. Just remember to allow more cooking time. The microwave oven provides an alternative for thawing your meat, although it is our least recommended method. Fish and vegetables can be successfully grilled frozen.

How Economical Is A Gas Grill?

You will save on your utility bill using a gas grill instead of conventional oven or charcoal cooking. Less energy for air-conditioning, fewer dishes to wash and no charcoal or starter fluid to buy. Charcoal grilling costs 30 times more than natural gas and 10 times more than propane gas to cook an average meal.

Handling Food Safely

Always thaw your frozen products in the refrigerator. Never thaw at room temperature. Do not use the same cutting board or platter for raw meats and cooked meats. Wash hands, utensils, cutting boards and counters that contact raw food. Cook meats to the proper degree of doneness; Never serve ground meats rare or raw. Do not allow cooked meats to stand at room temperature. Always refrigerate leftovers immediately.

COOKING TECHNIQUES

More Versatile than your kitchen oven...your MHP Gas Grill roasts, sears, broils, spit-roast, bakes, steams and smokes. The eating enjoyment of each cooking technique will result in a distinctive flavor for entertaining friends or a welcomed treat for a family meal.



Direct—For grilling/searing steaks, chops, burgers, frankfurters, sausages, fish fillets, chicken parts or shish-ka-bobs. Your MHP Gas Grill is designed to cook with the lid closed, except for quick searing or more of a char flavor. Close lid to finish grilling, retaining natural juices, moisture and preventing flare-ups.

Indirect (use one side of burner) - For roasts, ribs, ham, whole chicken, turkey, game or whole fish. Using the indirect heat method, turn on one side of burner, then place food on the cooking grid over the side of burner that's not lit.



Indirect (use of water pan) - An aluminum foil pan is centered on the briquettes to moderate the temperature and to add moisture and flavor. Fill the pan with water or other ingredients, (add to water; wine, apple juice, orange juice, herbs, spices, etc). The cooking juices from the food drops into the water pan creating a savory water vapor from which the foods absorb flavor and moisture.

Pan Roasting—For large cuts of meat, pot roast, turkey, whole chickens, duckling, aluminum foil drip pan or shallow metal baking/roasting pan on top of cooking grid. For extra flavor, add your favorite vegetables or some wine or fruit juice or garlic, onions to the drip pan. Use liquid to baste or gravy.



Smoke (addition of wood chips or chunks) - Ordinary meat, whole fish, poultry and game becomes a taste sensation when smoked. Using the water pan technique and your favorite wood soaked in water for several hours or overnight. Place chips in the convenient MHP reusable smoke box or wrap in aluminum foil, poke a couple of small holes in the foil pack. Place holes side up directly on briquettes along side of water pan.

Rotisserie—Poultry, lamb, beef and pork tastes more of themselves when spit-roasted. Meat is rotated over the heat keeping it constantly bathed in its own juices, insuring that all sides become done at one time. A drip pan can be used to collect the drippings for basting or gravy..

