

Lighting a Charcoal Grill with Lighter Fluid

When it's time to fire up the barbecue, try these helpful tips to get your charcoal grill started the "old school" way. Use these tips to enjoy smoky barbecue flavor without tasting lighter fluid.

1. ADD CHARCOAL

- Pile the charcoal into a pyramid at the bottom of the grill. Concentrating the charcoal into an area makes it easier to light, and to heat up more evenly.

2. SQUEEZE ON LIGHTER FLUID

- Squeeze lighter fluid on just until the coals look glossy.

3. LIGHT

- Light the coals immediately. Don't let the lighter fluid soak in.

4. HEAT UP & SPREAD OUT

- Let the coals get white hot to make sure the lighter fluid burns off. Once there's a nice white ash coating on the briquettes, spread the charcoal out.

5. PREHEAT

- Close the lid, and let the grill preheat for about 20 minutes before you start cooking.

6. CLOSE, COVER, & COOL

- When you're done cooking, close your grill's bottom vents, put the lid on, and close the cover's vents. It will take at least 1 hour for your fire to die out and your grill to cool down.

HELPFUL TIPS:

- Lump charcoal lights easily, holds its temperature longer, and contains no fillers. You can use it on its own, with a fire starter, or with a chimney or electric lighter.
- Self-lighting charcoal starts quickly because it contains lighter fluid. Don't use it in chimney starters.

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NOTE: Always follow manufacturer's recommended safety precautions and instructions for the products you use.