



GRILLING SAFETY FOR TAILGATING PARTIES

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If you are a student, alumni, or a fan of the Aggies, Tarheels, Badgers, or Hurricanes, that magical date of August 30, 2012 is approaching fast -- the start of the college football season, and a new tailgating season. Regardless of which team you are cheering for, we all agree there is nothing like friends and family around the grill and college football. In preparation for the upcoming tailgating season, the National Fire Protection Association (NFPA) wants to make your tailgating experience a little bit safer this season. Throughout the article, not only will you find safety tips, but you will also find a great recipe for a tasty tailgating appetizer. **{Recipe for Whitewings}**

There is nothing like grilling outdoors with wood or charcoal briquettes but many prefer gas grills, so we will provide safety tips for both. First tip check with the facility to make sure they allow tailgating or have adopted new rules for the season. **{Step #1 dice pieces of boneless chicken breast into 2 inch cubes}** Just like your favorite team has training camp to develop a game plan, it would be wise for you to develop a safety plan, equipment checklist, and a cleanup plan. Keep your grill clean by removing grease or fat buildup from the grills and in trays below the grill.



If you prefer to use propane grills, be careful when transporting propane cylinders. Always secure tanks from rolling around and transport them with the valve in the up position. Never leave a propane tank in direct sunlight or in the trunk of your car for extended periods of time because the summer heat can cause the tank to overheat. When the gas inside the cylinder becomes overheated it will begin to expand and when there is not

enough room for the gas to expand, the pressure relief valve will open and begin to release gas, which is called venting.

The next step is to check your hoses. Make sure there are no bends in the hose and check for cracking or brittleness. If you encounter any of these issues replace the hose. Check the hose for leaks by pressurizing the hose. Use a spray bottle with a mixture of water and dish soap and spray the

mixture on the hose and around the fittings, you will see bubbles forming at the leak. **{Step #2 slice pepper jack cheese into a 2x2 inch squares}** If the leak is on the hose; replace the hose before grilling. If the leak is at the coupling, hand tighten the coupling never use a tool. If it continues to leak replace the hose and fittings. Now that your hose and tank are working properly, it is time to check the ignition button, knobs and burners are working properly. Remember never use a propane grill close to motor vehicles and never leave your grill unattended.

If you enjoy cooking with wood or charcoal briquettes, remember low and slow, cook with a low temperature and cook the meat slowly for a tender juicy taste. Back to our safety tips, if you use a starter fluid, use only charcoal starter fluid. Never add charcoal fluid or any other flammable liquids to the fire. **{Step #3 Get your favorite sliced jalapeños}** Once you have poured the lighter fluid on to the briquettes, allow some time for the fluid to soak into the briquettes. This will allow the vapors from the lighter fluid to dissipate and lessen the likelihood of producing a large flash of fire when you light the coals.

While cooking with wood or coals, have a water extinguisher available to extinguish any unwanted fires. If you do not want to go the expense of getting an extinguisher, having additional gallons or buckets of water will serve the same purpose. **{Step #4 Wrap the chicken, cheese and jalapeño with a slice of bacon and secure it with a toothpick}** Another useful tool for tailgating is getting a pair of insulated BBQ gloves in case you need to move any hot items.

After you are done cooking make sure to properly dispose of the ashes. If the facility you are visiting does not provide containers to dispose of hot ashes, have a metal can to dump your ashes. **{Step #5; place on indirect heat, rotating on all sides until the chicken is cooked}** Use water to extinguish coals - never dump hot or warm coals into trash cans. Although you may think the ashes are completely out there still may be some coals hot enough to ignite paper product inside the container.

Remember, devise a game plan, check with facility security, develop a safety checklist, make sure equipment is working properly, and you have supplies or equipment to extinguish any unnecessary fires. **I hope these tips will be useful and you have a safe tailgating season.**



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