



Don't Invite Disaster to your Family BBQ

One Sunday evening the Jones' were planning to enjoy a family cook out. Mr. Jones fired up the gas grill and left it unattended, not for long, but long enough to ruin his pleasant evening with his family. Instead of calling the family for dinner, he frantically dialed 911 for a house fire.

Seventeen emergency units responded to his BBQ fire. By their arrival, the fire had spread up the side of the house, into the attic and was violently burning through the roof.

It took two hours of firefighting to get the blaze under control. The toll, two firefighters were transported to the hospital for heat related injuries. The total damage to the property exceeded \$375,000.

This tragedy could have been avoided if the following grilling tips had been followed. Outdoor grilling is one of the most popular ways to cook food in the summer, but a grill placed too close to anything that can burn is a fire hazard. Follow these simple tips and you can avoid disaster and enjoy the summer grilling season.



Grilling Safety Tips

- ◆ Gas and charcoal BBQ grills should only be used outdoors.
- ◆ The grill should be placed well away from the home, deck railings, out from under eaves, and overhanging branches.
- ◆ Keep children and pets at least three feet away from the grill area.
- ◆ Keep your grill clean by removing grease or fat buildup from the grills and trays below the grill.
- ◆ Never leave your grill unattended.
- ◆ All grills produce carbon monoxide (CO) when burned. CO is colorless, odorless gas that can accumulate to toxic levels in closed environments. Grills should never be used indoors.
- ◆ If you use a starter fluid, use only charcoal starter fluid. Never add charcoal fluid or any other flammable liquids to the fire.
- ◆ Keep charcoal fluid out of the reach of children and always away from heat sources.
- ◆ When you are finished grilling, let the coals completely cool before disposing in a metal container
- ◆ LP gas or propane, used in gas grills, is highly flammable. Each year people are injured as a result of gas grill fires and explosions. Many of these incidents occur when people first use a grill that has been left idle for a period of time or just after refilling the grill's gas container. To reduce risk of fire or explosion, consumers should routinely perform the following safety checks:
 - *Check the tubes that lead into the burner. Make sure they are free of blockage. Use a pipe cleaner or wire to clear blockage pushing it through to the main part of the burner.
 - *Check grill hoses for cracking, brittleness, holes and leaks. Make sure there are no sharp bends in the hose or tubing.
- ◆ Move gas hoses as far away as possible from hot surfaces and hot grease drippings. If you cannot move the hoses, install a heat shield to protect them.
- ◆ Replace scratched or nicked connectors, which can eventually leak gas.
- ◆ Keep lit cigarettes and open flames away from LP grills.
- ◆ Have all repairs to LP canisters and grills done by a qualified professional.
- ◆ Use caution when storing LP gas containers. Always keep containers upright. Never store a spare gas container under or near the grill or indoors. Never store or use flammable liquids, like gasoline, near the grill.
- ◆ To avoid accidents while transporting LP gas containers, consumers should transport the container in a secure, upright position. Never keep a filled container in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.

Fire House Grilling Recipes

Station 6 Dogs and Burgers

Dogs	Burgers
<p>Ingredients: 1-Package of large hot dogs jalapeño peppers, pepper jack cheese ,shish kabob skewers</p> <p>Preparation: Cut a grove out of the hot dog approximately 1 cm wide and deep</p> <p>Chop up jalapeño peppers slice cheese to fit in the hot dog groove</p> <p>Stuff hot dog with jalapeño peppers and cheese.</p> <p>Pierce all the hot dogs together perpendicular to hold the stuffing in. Use 3 to 4 skewers</p> <p>Grill on medium. Don't flip the dogs. You will know they are done</p>	<p>when the grilling marks appear</p> <p>Ingredients: Hamburger, per pound 1-egg , 4-jalapeño peppers, 1/2 lb cheddar cheese, 1-tsp of Worcestershire sauce salt, and pepper and diced onions.</p> <p>Preparation: Mix all ingredients in a bowl. Make into patties. Cook on the grill until well done</p>

Turnip Burgers

Ingredients: Fresh turnips, Olive oil, Garlic powder, Onion powder, salt and pepper

Preparation: Peel turnip and slice into 1/4 inches. Cover with olive oil and sprinkle on spices

Grill on low for 8-10 minutes until fork soft

Eastern North Carolina Style BBQ Sauce

Ingredients: 1 cup of white vinegar, 1 cup apple cider vinegar, 1 tbsp sugar, 1 tbsp red pepper flakes, 1 tbsp hot sauce and 1/2 tsp of course black pepper

Mix all ingredients and use it on BBQ

London Broil

Ingredients: 4-5 lbs of London broil

Sauce Ingredients 4 cups of ketchup .

1 tbsp of garlic powder, 1 tbsp red pepper flakes,

1 cup of Worcester sauce,

1 tbsp of Montreal Steak Seasoning

Mix all the ingredients together and marinate the meat in the refrigerator for 6 to 7 hours

Cook on the grill on low for 1 hour 15 minutes, turn every 15 minutes

Nothing Fancy Hamburgers

Ingredients: Per lb of hamburger , 2 tsp Worcester sauce, 2 tsp minced garlic, 2 tsp minced onion, salt and pepper. 1 egg

Preparation: Mix all ingredients in a bowl by hand. Roll the mixture into balls and squish into patties. Place patties onto wax paper and refrigerate for 1/2 hour.

Cook on grill

Marinated Chicken

Ingredients: package of cut up chicken , bottle of Italian salad dressing

Preparation: Pour Italian Dressing on Chicken and marinate in the refrigerator for 2-4 hours.

Grill on medium for 30 minutes until done

Fish Fillets

Ingredients: Fresh caught fish-filletted, onion, salt ,pepper and butter

Preparation: place fish fillet in foil. Cover with chopped onions and dabs o butter. Sprinkle with salt and pepper. Wrap it up in the foil.

Cook on low for 15 minutes

