Tips for the charcoal grill

Charcoal grilling is much easier when you understand how to control the heat of the live coals. Here are a few techniques for managing heat and flare-ups so your food cooks perfectly every time.

Oxygen: your friend and enemy

Oxygen is what makes fire possible and what makes the coals burn. Abundant oxygen makes the coals burn hot and fast. Limited oxygen decreases cooking temperatures and lets the coals burn more slowly. The vents on the top and bottom of your grill let you change the flow of oxygen to increase, decrease and stabilize coal temperatures.

For high-heat grilling or to increase grill temperatures, open the vents wide to allow more oxygen in. This makes the coals burn

To reduce heat, slow down the cooking process or increase your cooking time, close down the vents. Always leave the vents partially open so the fire does not completely suffocate.

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