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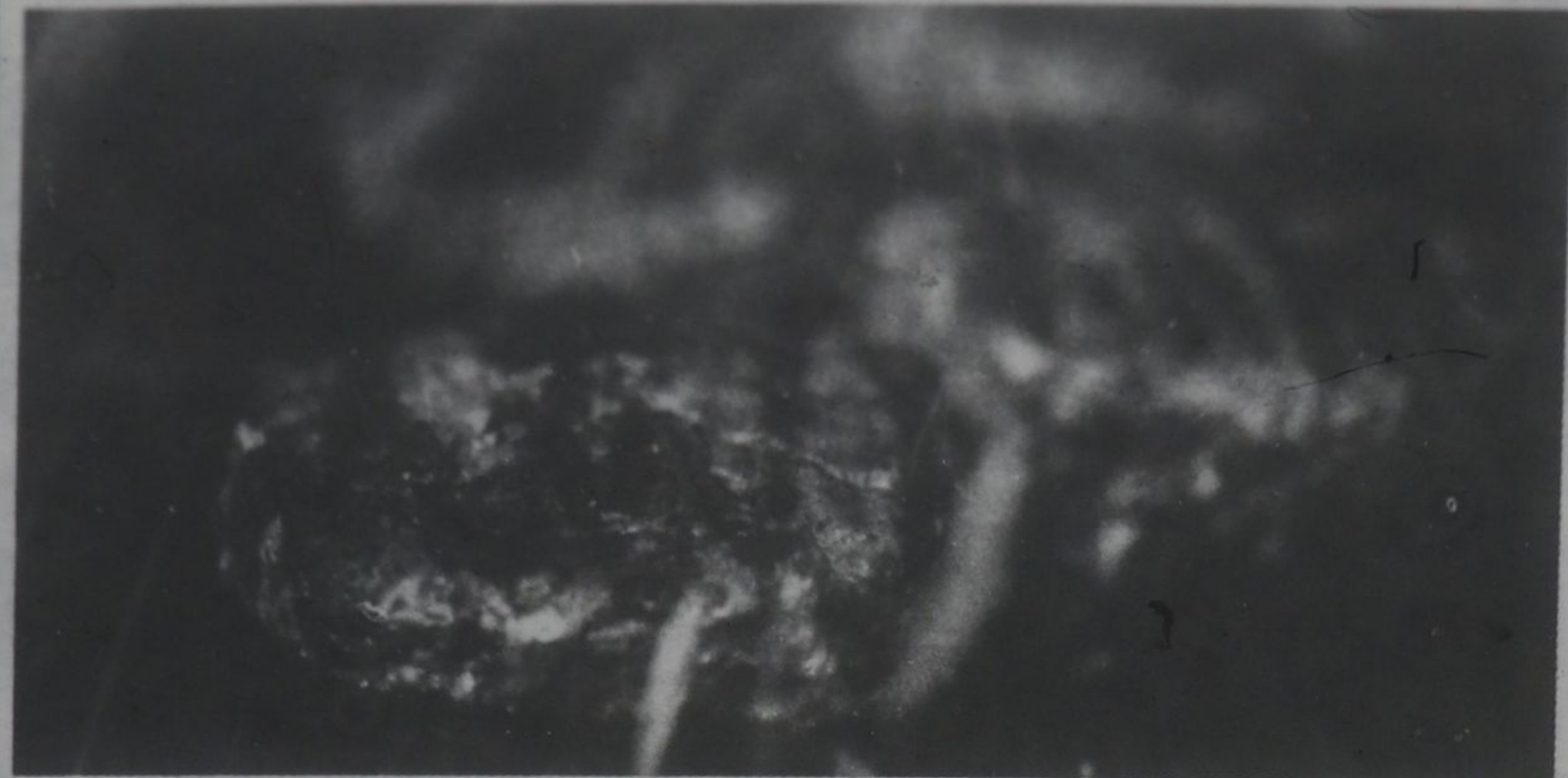
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Tips for grilling outdoors in the Canadian climate

It's springtime, which means we should be experiencing warmer temperatures and sunny skies, but weather in Canada tends to be unpredictable.

There is a tendency for rain in spring, and one never can tell when the temperature will drop inexplicably before rebounding to seasonal norms. While the weather may dampen the spirits of grill enthusiasts who are eager to get outside and barbecue, it doesn't have to. Take some tips from the passionate barbecue aficionados, and brave the elements while flipping some patties.

"Grilling is an enjoyable way for people to get outside and cook some delicious food," says Andrea Alden, food blogger for Napoleon Grills. "It's hard to limit authentic barbecue to strictly sunny days, so be prepared and grill year-round."

For those who want to brave the elements, here are important tips to ensure the best grilling experience even in the worst weather:

• Make sure your grill isn't near anything that can catch fire or cause a hazard. Spring winds can cause flare-ups. Never to use your grill inside your garage or any enclosed space.

• Particularly on cool spring days, give your barbecue some extra time to warm up before grilling. It will take time for the grill to reach proper temperature.

• Ensure that your barbecue has enough fuel to last throughout the grilling process. It's a pain to have to run out to refill a propane tank in the middle of cooking dinner, and on cooler days your grill will rapidly lose heat while you are gone. It's best to make sure you have enough before even turning on the grill.

• Keep the lid closed on your grill as much as possible to ensure fast, even cooking. If you continuously check your food, the grill will become exposed to an excess of wind and rain and cause heat reduction.

• While it isn't recommended to grill in an enclosed space, like your garage, a retractable tarp or awning overhead can help on inclement days, preventing temperature loss and keeping your grill dry.

Grilling is an enjoyable pastime for a lot of people, and many anticipate warmer days when they are able to enjoy it. Uncooperative weather may prevent some from heading outdoors, however with preparation grilling can be enjoyable in any season.

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