

TOTAL HOME

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Spend a little time on your grill

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will need is a Phillips head or standard screwdriver. It helps if you take your used burner with you when buying a replacement to ensure that the new burner is compatible with your grill.

Replacing the coals is another easy and inexpensive step in caring for your grill. When replacing coals in the basket or pan in the bottom of the grill, be sure to spread them equally so your cooking surface will heat evenly and make cooking more efficient.

"If the body of your grill isn't looking its best and you want to give it a new shine, try a coat of high-temperature spray paint," suggests DeFranco. "The paint is an extra layer of protec-

tion from the elements such as temperature changes, rain, sleet and snow."

Are the knobs cracked, broken or missing? Don't worry-you can also replace them with relative ease. Finally, be sure to keep your grill covered. There are several styles of grill covers available and they do a great job of protecting the grill even more.

When all is said and done, if your grill is really and shape, it may be time to invest in a new one.

Spend a little time on your grill today, then the during rest of the season, all you need to do is fire it up and decide what's for dinner.

- News Canada

Summertime -and the grilling is easy

(NC) Hamburgers are the quintessential summer-time meal, and everyone has their own special version of the Super Burger. Whether you're having a backyard barbecue, a cookout in a park or grilling a quick dinner on the stove, the pickle experts at Bick's have some terrific tips to turn your burger into a masterpiece.

Super Burgers

A secret recipe for tasty, moist burgers. Offer a variety of toppings to suit everyone.

- 1 1/2 lbs ground beef or other meat 750 g
- 3/4 cup Robin Hood or Old Mill Oats 175 mL
- 1/2 cup Bick's Hamburger Relish 125 mL
- 1/2 cup chopped onion 125 mL

- 1 egg 1
- 1 tbsp Woodman's Horseradish 15 mL
- 1 1/4 tsp salt 6 mL
- 1/4 tsp garlic powder 1 mL
- 1/4 tsp pepper 1 mL

COMBINE all ingredients. Mix well. Shape into 6 or 8 patties. Barbecue to desired doneness. Serve on toasted buns, topped with a variety of condiments: lettuce, Bick's Relishes, tomato slices, cheese, Bick's Yum Yum Dills and Hot Pepper Rings. **Preparation:** 5 minutes. **Cooking:** 5 minutes. **Makes:** 6-8 burgers. More recipes for summertime eating are available at 1-800-268-3232.

News Canada

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