

Grill Out List

www.ILFishing.com

Steaks, Chops, etc.
Potatoes
Vegetables
Onions
Mushrooms
Seasoned Salt
Cooking Oil
Heavy Duty Alum. Foil
Cooking Spray
Cutting Board
Sharp Knives
Fork
Charcoal /Electric Charcoal
Starter
Matches
Charcoal Starter Fluid

Tong (2)
Extension Cord /Adapter
Protective Mitten
Grill Cleaning Brush
Coffee Singles or Instant
Coffee
Hot Pot to Heat Water
Coffee Cup
Water Jug (to clean up
afterwards)
Steak/Barbecue Sauce
Plate /Dish
Napkins
Paper Towels
Rags
Lawn Chair

Most public grills are a mess and need a good cleaning with a brush prior to use. Take plenty of charcoal since most outdoor grills do not have covers and grates are not as close to the coals as your kettle grill at home. An electric charcoal starter is handy if electricity is nearby. Use cooking spray to keep the meat from sticking to the grate.

Cooking a vegetable packet: Tear off two equal size sheets of heavy-duty aluminum foil. Lay sheets on top of each other in order to double wrap. Spray one side of the top piece with cooking spray.

Use your cutting board to slice potatoes, mushrooms, onions, etc. and place them on the foil, leaving two inches around the edges. Add some cooking oil and seasoned salt to vegetables. Close packets tightly. Packets take about 40 minutes, depending on coals. Poke with knife to check for doneness. Use tongs to rotate the foil packet often. Take plenty of water, rags and paper towels to clean up.

All ILFishing.com lists are general guides for reference only and should not be used as a substitute for equipment owners manuals, manufacturers recommendations, or proper service by authorized dealers. This information is provided without any implied or express warranty. Specific models of marine equipment may require other procedures.

These lists are intended for the personal use of visitors to ILFishing.com and are not for resale or other distribution.
All rights reserved.