

(Your other option is to purchase a fish basket that will allow you to cook delicate fish and keep it in one piece.) Scallops and shrimp on a skewer make a perfect appetizer or meal when served hot from the grill.

When cooking skewered meats and vegetables, we recommend using metal skewers. If you choose to use wood, be sure that they have been soaked in water for several hours before the cooking time. This will prevent them from drying out and catching on fire.

COOKING CHICKEN ON A CHARCOAL GRILL

1. Chicken quarters are preferred for charcoal grilling and should be thawed prior to cooking. Par boiling the quarters prior to grilling speeds the process even further.
2. Charcoal should be started in a series of small piles spread throughout the firebox.
3. The grill is ready when the coals are white.
4. Chicken should be a minimum of 3 inches above the charcoal. This minimizes the flare-ups and produces juicier chicken quarters.
5. Marinades are usually applied prior to cooking, otherwise, they should not be used until the last 15 minutes.
6. Double flip grills (chicken flippers) are often used to speed up the turning process.
7. Chicken should be removed from the grill when golden brown and juicy. Overcooking produces a dried out tasteless product.
8. Chicken can be stored in coolers which retain heat and juices for a period of up to 3-5 hours.
9. A spray bottle, filled with water, is useful to reduce flare-ups. A spray bottle of vinegar adds a great flavor to your cooking chicken.

COOKING CHICKEN ON A GAS GRILL

1. Legs and thighs are the recommended pieces for gas grilling and should be thawed thoroughly prior to cooking.
2. To prevent flare-ups, remove the skin, or par boil the chicken prior to grilling.
3. Cook chicken at the lowest burner setting.
4. Legs and thighs store easily in food pans for transfer to steam tables or the serving area.
5. BBQ sauce is best applied after grilling. We recommend BBQ sauces be placed on the tables, rather than added during grilling.
6. A spray bottle, filled with water, is useful to reduce flare-ups. A spray bottle of vinegar adds a great flavor to your cooking chicken.
7. Propane grills are more economical than charcoal grills. When cooking on our 6 foot gas grill, a 30# LP cylinder normally operates 4-5 hours.

HOW TO USE PROPANE SAFELY

1. Never use or store cylinders indoors.
2. Keep main cylinder valve securely closed when not in use. **WARNING:** Propane tank valves are designed to work completely open and/or completely closed. Never just crack the valve.
3. Always position the LP cylinder so that the connection between the valves and the regulator will not cause sharp bends in the hose.
4. The POL connector on the regulator screws into the valve outlet of a 30lb. cylinder, by turning counterclockwise (to the left) only.
5. Make sure the connector is free from scratches or nicks which can cause leaks.
6. There are two (2) types of connectors (see Diagram A and Diagram B)

DISCONNECTING AND TRANSPORTING

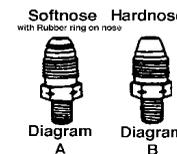
1. Turn off all control knobs and close the main cylinder valve.
2. Place cylinder plug snugly in the main cylinder valve outlet.
3. Always transport and store LP cylinders in a secured, upright position.
4. Never keep propane cylinders in a hot car or truck. Heat could cause the relief valve to discharge propane and create a dangerous situation.

RECONNECTING A FILLED 30 lb. CYLINDER:

1. Remove the main cylinder valve plug.
2. Thread the POL Connector snugly into the main cylinder valve by turning counterclockwise (to the left).
3. What you do next depends on whether you have a soft nose connector with a rubber ring or a hard nose connector:

WITH A SOFTNOSE CONNECTOR (DIAGRAM A):

If there is a handwheel, tighten firmly by hand, or use a wrench. **DO NOT OVERTIGHTEN.** The rubber O ring must be in place on soft nose POL connectors, otherwise it may not seat and form a good seal.



WITH A HARDNOSE CONNECTOR (DIAGRAM B):

Use 8" adjustable wrench. Tighten firmly but do not use excessive force.

4. Always test for leaks. Apply soapy water with a brush at areas marked with an X on the diagram. Open main cylinder valve. If bubbles appear, and further tightening of the connector does not eliminate the leak, close main cylinder valve and call a qualified propane dealer. If system is free of leaks, light burners and check for a clean blue flame.



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GRILL COOKING INSTRUCTION

PLANING YOUR COMPANY PARTY

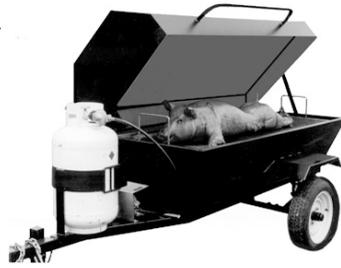
1. How many people will attend?
2. Will spouses and/or family members be invited?
3. Will customers be in attendance?
4. How many people are you planning for?
5. Will invitations need to be printed and mailed?
6. What time of day?
7. What day of the week?
8. How long will your party be scheduled for?
9. Will food be served all at once or over a period of time?
Sit down or Buffet?
10. Formal or casual place settings?
11. What type of beverages will be served?
12. If alcohol - Open bar or cash bar? For how long?
13. What type of activities will be planned with the event?
14. Will your theme require entertainers to be hired?
15. Does your menu allow for casual dress?
16. Will the party be on your property or will you select an outdoor party site?
17. Will you need a seating chart?
18. Who will supply the decorations to complete

PARTY PLANNING PROFESSIONALS

ABC stores have experienced party Planning or Event Specialists. These rental professionals are available to fill your specific needs. They will aid in the number of tables and chairs needed, the size and style of tent, linens and or disposables, and the specific cooking equipment required for the party theme selected - indoors or out.

I. PLANING YOUR PIG ROAST:

Determine the number of people that you plan to serve. Allow 1 ½ lbs. of carcass weight per person. This will tell you the amount of pork to purchase plus the estimated cooking time. The trailer roasts a pig at an approximate rate of 1 hour for every 22 to 25 pounds of pork.



Roaster will burn for about 9 hours on a single 30# LP tank. Be sure to have a reserve handy if you are cooking a large pig (over 200lbs.).

II. A GUIDELINE FOR PURCHAS-

75 lbs. Dressed pig = approx. 30lbs. cooked, chopped pork	= 50 g
100 lbs. Dressed pig = approx. 30lbs. cooked, chopped pork	= 65 guests
125 lbs. Dressed pig = approx. 30lbs. cooked, chopped pork	= 85 guests
14 lbs. uncooked shoulder = 10 lbs. cooked, 6-7 hours	= 20 guests
75 lbs. Dressed pig = 3 lbs. cooked, 3 ½ -4 hours	= 6 guests
75 lbs. Dressed pig = 6-7 lbs., cooked, 6-7 hours	= 12 guests

III. PICKING YOUR PIG:

Purchase your pig from a state-inspected establishment. Typically, a 7-day notice for a local super market, grocery store, or meat packer is necessary. Ask the butcher to remove the eyes and have the pig ready for roasting when you pick it up.

IV. ITEMS TO MAKE THE COOK'S LIFE EASIER:

- Meat thermometer (or two) to ensure 170° F internal temperature
- Large bucket or container in which to soak wood chips (24 hours prior)
- Large metal bucket or container to catch grease from drip tube
- Sturdy table for the “catch-all” items and final carving
- Knife or cleaver for chopping
- Chopping block
- Paper towels
- 2 pair of thick rubber gloves for handling pork (this is a two person job)
- Apron
- Container for sauce (allow two quarts of sauce per 75 pounds of pork)
- Serving utensils
- Chair for resting and a cooler of your favorite beverage

V. PREPPING THE PIG & STUFFING INFORMATION:

Prepare the pig by washing it inside and out, giving particular attention to the ears, snout, and feet. Place a block of wood between the jaws and thoroughly salt the inside of the cavity. If you wish to stuff the pig, now is the time to do it. Stuff the pig's cavity with whole Italian sausage links and whole, cleaned fryer chickens, bread stuffing, sauerkraut, or whatever you feel like putting in there. Sew the cavity opening with butcher's string to keep the stuffing in place during the cooking process. (Stuffing the pig will definitely increase the cooking time.) Place the pig on the wire cooking rack (belly side down) and place the rack in the drip pan of the trailer.

If you choose to use smoke in cooking the pig, this is the time to load the smoker trough with wet wood chips or pellets and reinsert into the unit. The wood will only smoke during the first or two of the cooking cycle.

VI. STARTING THE UNIT:

Adjust the drop leg so that the tongue is higher than the rear of the unit. This will allow the grease to funnel towards the rear drain. Follow the lighting instructions next to the main gas valve and let the pig roaster do its thing. Close the hood and begin the cooking process. The cooking temperature should not exceed 225° during the first two hours and 350°F during the remainder of the cook cycle.

VII. SAFETY WARNINGS:

1. Follow the lighting instructions on the unit.
2. The pig roaster body will get hot. Keep children away at all times.
3. Do not drop the pig on the ground when removing it for carving. This tends to ruin the pig roast.

VIII. ITEMS TO MAKE THE COOK'S LIFE EASIER:

Place the cooking grate (with pig on it) in the unit. Do not exceed 225°F cooking temperature for the first two hours of cooking. Allow 1-hour cooking time per 22-25 pounds of pork. An internal temperature of 170°F should be attained before serving.

By this point, you have already estimated the total cooking time. Keep the lid closed until 1 ½ hours remaining in the cooking cycle. Open the hood and check the pig's internal temperature. You may find that the pig will be ready a little early. Ah, life is good!

Basting the hog is optional. This may slightly increase the cooking time due to heat loss while the hood is open.

IX. COMING DOWN THE HOME STRETCH:

As the pig nears doneness, place a meat thermometer (or two of them to be certain) in the center of the “ham” of the pig, making sure not to rest the thermometer against any bone. When the thermometer registers 165° to 170°, your pig is ready to transfer to the carving area. Let the pig rest for 20 minutes before carving.

X. LET THE PARTY BEGIN:

Have a large surface available for carving such as an old card table or a heavy board, well covered with heavy foil. The meat should literally fall off the bones, relieving you of a lot of carving. The pulled or chopped meat can be placed back in the drip pan and mixed with sauce, if desired. Be sure to plug the drain hole on the right side of the drip pan. The drip pan can also act as a warming pan for serving.

Serve roast pork with barbecue sauce, sandwich buns, cole slaw, and favorite side dishes. Enjoy!!

HOW TO COOK ON A PROPANE GRILL

Throw away any knowledge you have about cooking on your home grill and get ready to cook quickly. Traditional backyard barbecues have 12,000 BTU burner tubes and generally top out at 24,000 to 36,000 total BTUs. Each 16" square section on a ABC grill has 40,000 BTUs available.



This intense heat will allow you to quickly sear the outside of your meats and keep the juices inside. The overall cooking time will be very quick. A typical NY Strip steak or Filet Mignon will only take about 5-6 minutes per side for medium-rare.

Cooking thick cuts of meat may require a little modification to your cooking technique. Each grill section has two 20,000 BTU burner tubes underneath. Turning on only one of the tubes will allow half of the cooking grate to get searing hot while still giving off enough heat to use the other half for cooking your meat to the desired doneness. Simply sear the meat on the flame side and then move it over to the half without flame for final cooking.

Seafood is wonderful when cooked on a ABC Grill, but as with any grill, certain types of seafood are recommended. Meaty fish in steak form is recommended so that it will stay together during the cooking process.