

## What is Back to Barbecue Day?

Saturday, May 29, is National Back to Barbecue Day, the official kick-off for grilling season.

From year round pitmasters to casual weekend grillers, Back to Barbecue Day is a special day for all us to unite around the flame in celebration of our favorite summer pastime.

With more than ½ of all grill owners cooking out that weekend, Back to Barbecue Day is a national call to visit your local retailer to check out the latest grills and accessories, as well as a pledge to grill out at [WhyIGrill.org/blog/BacktoBarbecueday](http://WhyIGrill.org/blog/BacktoBarbecueday).

Back to Barbecue Day is presented by Hearth, Patio & Barbecue Association, which represents grill and accessory manufacturers, distributors and retailers nationwide.



## Five Ways to Celebrate Back to Barbecue Day

1. Pledge to cook out on May 29 at: <http://www.whyigrill.org/blog/backtobarbecueday/> and enter to win prizes.
2. If you're a grilling enthusiast, try a new recipe or grilling technique.
3. Casual griller? It's the perfect day to prep your grill for the season ahead and fire up your first barbecue of the year.
4. Visit your local retailer to check out the latest grills and accessories.
5. Share your grilling enthusiasm on social with #BacktoBarbecue

## Five Questions to Ask Before Buying a New Grill

Saturday, May 29 is National Back to Barbecue Day, one of the best days of the year to buy a new grill and stock up on accessories.

Buying a new grill of any type is an investment. To ensure you are getting the best return on your investment, it's important to ask some specific questions before buying a new grill:

1. How much time will I have to cook? Each type of grill typically requires varying levels of time commitment. If you're often on the go and hard pressed for free cooking time, consider the convenience of gas or electric grills. Love to pass the time cooking? A charcoal, smoker or kamado grill may be best for you.
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2. What's my budget? Few products come in an as wide an array of price ranges as grills, meaning most anyone who wants a one can find one within their budget. If finances allow, purchasing a more premium grill will not only provide more features, but can help ensure a longer life and stronger return on your initial investment.
3. How much space do I have? If you have a big backyard, consider a larger grill perhaps with a kitchen island to create a focal point for relaxation and entertaining. Premium portable or more compact grills are ideal for condos and apartments. In addition, do you frequently host large gatherings? Go big on your barbecue size to make the most of these special occasions.
4. What do I love to cook? It's an often overlooked question but, after all, we are creatures of habit who often default to the foods we love the most. Many grills come with extra features ideal for certain foods. Think rotisseries if you love a roasted chicken. Side burners if you love soups and stews. Ample space for pizza stones if you frequently crave the 'za.
5. What accessories do I want and need? National Back to Barbecue Day is also time to evaluate ideal accessories. Ensure you have a good protective cover, proper cleaning tools and a working meat thermometer. It's also a fun time to go in on new accessories that meet your cooking style; think Bluetooth temperature gauges, griddles for breakfast cooking, veggie baskets and more.

## What's the Best Grill for You?

Saturday, May 29 is National Back to Barbecue Day, one of the busiest shopping days of the year for new grills.

For most, a new grill becomes a second kitchen. For others, it's their primary way of cooking all summer long. Making the right choice on Back to Barbecue Day will give you years of enjoyment in your backyard and at the table.

With so many types of grills in all forms, sizes and prices adorning a retailer's showroom floor, what's the right one for you? Here's a quick guide.

1. Gas: For people who want convenience. Just like your kitchen stove, it can be ready to cook in 10 minutes, and it's easy to regulate cooking temps.
2. Charcoal: For those who love being hands-on with the nuances of outdoor grilling. Some say charcoal provides the best flavor experience. Good for low and slow cooking AND high heat searing.
3. Pellet: For people who want the most in flavor. Wood pellet grills are among the most energy efficient and burn clean. With pellets coming in varieties such as hickory, mesquite and oak, you, your friends and family can enjoy a truly flavorful cooking experience.
4. Electric: For people who love simplicity. Electric grills are designed to produce constant heat and operate without an open flame. Ideal for apartment or condo dwellers since they don't require charcoal or propane.
5. Kamado: For people who love cooking all styles and seasons. Kamado grills' excellent insulation is ideal for both grilling and smoking. They can use wood and charcoal and are ideal for roasting and baking.