

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.

