

HOW TO DO CHICKEN ON THE GRILL

HOW TO COOK CHICKEN ON CHARCOAL GRILLS

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



HOW TO COOK CHICKEN ON PROPANE GRILLS

1. Legs and thighs are the recommended pieces for gas grilling and should be thawed thoroughly prior to cooking.
2. To prevent flareups, remove the skin, or par boil the chicken prior to grilling.
3. Cook chicken at lowest burner setting.
4. Legs and thighs store easily in food pans for transfer to steam table or 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 flareups.
7. Propane grills are more economical than charcoal grills. When cooking on our 6 ft. Gas Grill, a 30 lb. cylinder normally operates for 6-9 hrs.



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