



## Using a Charcoal Chimney Starter to Light Your Charcoal Barbeque

A chimney starter is an excellent tool for lighting charcoal faster. Chimney Starters hold about 2-3 Litres of Charcoal — enough to cook a few rounds of hamburgers, chicken wings or hotdogs. This is how it works:

1. Pour a small amount of cooking oil (1 teaspoon) onto 2 sheets of newspaper and crumple into a compact but not tight ball. (The oil helps the paper burn for longer). Tuck this paper ball into the bottom of the chimney.
2. Place the chimney on top of the lower grill grate and fill to the brim with charcoal. It is good to have a small mound that sticks up out the chimney.
3. Light the paper using stick lighters or long matches. Light the chimney on three sides of the paper for even burning.
4. Let the charcoal catch fire and get ashy before carefully emptying the charcoal onto the lower grate. It can take 30 to 40 minutes for the charcoal to be fully lit and hot.