

## HOW TO CLEAN A CHARCOAL BARBEQUE

### Step 1

#### Light your BBQ



The easiest way to remove burnt-on food from your BBQ grill is to carbonise it. To do this you must firstly light your BBQ as you normally would.

### Step 2

#### Place Lid on BBQ



Put the lid on to allow the heat to build up inside. Any food on the grill will be carbonised. When this carbonisation process is complete, the black deposits will seem dry and non-greasy.

### Step 3

#### Brush Grill



The carbonised deposits can be easily brushed off using a wire brush. Vigorously brush the grill until smooth and clean.

### Step 4

#### Clean with an Onion



You can use an onion to clean and season the grill. Cut an onion in half using a standard kitchen knife, then stick your BBQ fork into the back of it and wipe vigorously across the hot grill. The onion has a surprisingly caustic effect, removing food deposits and residue while also flavouring the grill. Do not use harsh chemicals to clean your BBQ. Harsh chemicals can leave a residue, which can affect the taste and smell of the food the next few times you use the BBQ.

