

Propane Living

MAKE A SPLASH ALL-YEAR ROUND

Propane Pool & Spa Heaters Extend Summer Fun



Don't let this summer fun end. Extend pool season all year round by heating an above- or in-ground pool or spa faster and more efficiently using a propane heater.

Propane pool & spa heaters, which are up to 95 percent energy efficient, can heat your pool significantly faster than an electric heat pump

Easily integrated with the pool's pump and filtration system, propane pool & spa heaters can be sized to fit any pool or spa.

Unlike electric pool heaters, with propane pool heater, water temperature can be maintained at the optimum set-point regardless of what the weather is like. Electric pool heat pumps have trouble performing efficiently when temperatures reach below 50 degrees.

Have a pool or spa heater? Don't forget to get it serviced annually to maintain optimal efficiency.

IN *this* ISSUE

Make a Splash All Year Round	Page 1
Get An Appetite for Safety	Page 2
Grilling Recipe	Page 2
Grilling Tips & Tricks	Page 3
Outdoor Living Contest	Page 4



Grilling
Tips & Tricks
INSIDE

Get an Appetite for Safety



When firing up your propane grill remember these important safety tips:

- ALWAYS follow the grill manufacturer's directions.
- ONLY use propane grills outdoors.
- ALWAYS place the grill AWAY from the home, deck railings and out from under eaves and overhanging branches.
- ALWAYS keep propane grill bottles outside. DO NOT store in the home, garage or shed.
- ALWAYS keep children and pets away from the grill area by declaring a 3-foot "kid-free zone" around the grill.
- ALWAYS make sure your gas grill lid is open before lighting it.
- ALWAYS turn off the burner control and close the cylinder valve when a grill is not in use.

For more safety tips, please refer to your grill manufacturer's operation manual.

CHEESY HOT DOG STUFFED JALAPEÑOS

Ditch the bun– this appetizer takes smoky, cheesy hot dog flavor and packs it into spicy jalapeños. Load each pepper with a mixture of creamy cheese and McCormick Grill Mates Montreal Steak Beef Franks. Grill. And devour.



20m PREP TIME • 10m COOK TIME • 143 CALORIES • 5 INGREDIENTS

INGREDIENTS

- 12 (2 piece) Servings
- 1 package (12 ounces) whipped cream cheese
- 4 McCormick® Grill Mates® Montreal Steak Beef Franks, finely chopped
- 1/2 cup shredded Cheddar cheese
- 24 jalapeño peppers, stems and seeds removed

PREPARATION

1 Mix cream cheese, chopped franks and shredded cheese in medium bowl until blended.

2 Spoon cream cheese mixture into disposable pastry bag or resealable plastic bag. Snip off a piece from bottom or corner of bag large enough to pipe cheese mixture into jalapeño. Gently squeeze bag to fill inside of each jalapeño with cheese mixture.

3 Grill over medium heat 5 to 10 minutes or until jalapeños are tender and cheese is melted, turning occasionally.

Recipe and photograph courtesy of www.McCormick.com

Grillosophy: Tips & Tricks



Nothing says summer days like the smell of your barbecue. Grilling can be a faster way to get dinner on the table if it's done right. Whether you're looking to cook kebabs or a juicy steak, you need to know the basics. Here are 10 grilling tips and tricks you can use next time you want to grill.

1. **Let your grill warm up.** All gas grilling gurus agree that a pre-heated grill gives the best results. It sears food on contact and helps prevent sticking. Fire up your grill and let it preheat for about 15 minutes. Aim for 450–550°F for high, 400–450°F for medium-high, 350–400°F for medium, 300–350°F for medium-low, and 250–300°F for low heat.

2. **Clean your grill grates.** It's easiest to clean grill grates when the grill is hot. After pre-heating, use a wooden grill scraper to remove any charred bits left over on the grates. Then, do it again as soon as you're done cooking.

3. **Oil your grill.** Sometimes lean food sticks even with the cleanest of grills. Help prevent sticking by oiling the grill right before the food goes on with a vegetable oil-soaked paper towel. Hold the towel with grill tongs so you don't burn your fingers. Don't spray a hot grill with cooking spray or oil!

4. **Keep it sanitary.** Move any platter that held raw meat right away and grab a clean one to use when your food comes off the grill.

5. **Keep food from falling.** A grill mat is great for keeping your food in place while it's cooking. A mat will keep your grates clean, but still give you rich grill marks. It also allows delicate, small foods to cook without sticking or falling through the grill grates and keeps the flavors of the foods from mixing.

6. **Put a lid on it.** Keep that lid closed! Peek only when it's necessary to turn food or check doneness.

7. **Check your meat's temperature.** Get a meat thermometer to accurately tell when your food is cooked to the temperature you want. Check the meat with the thermometer in the same spot so less juice runs out. Remember, the temperature will rise a few degrees once it's off the heat.

8. **Watch for flare-ups.** Keep an eye on your grill for flare-ups. They occur when fat drips onto the heat and catches fire. You can reduce flare-ups by using a grill mat or cooking with lean meat, trimming off the excess fat, and removing poultry skin.

9. **Even out your food.** Hot spots are bound to happen with any type of grill so move your food around if you notice things aren't cooking evenly.

10. **Let your meat rest.** Allow meat to rest (tented with foil) for about 10 minutes before serving. This lets the juices redistribute evenly for the best and tastiest results.

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Smart Trick to Tell How Much Propane is Left in Your BBQ Cylinder



Planning a backyard barbecue and don't know how much is left in your BBQ cylinder? No problem. There is a way to tell if there is propane left in the tank, so you know if you have some available to grill with or you need to run for a refill or exchange.

STEP 1 All you need is a cup of hot water

STEP 2 Pour a cup of hot water down the side of the propane cylinder.

STEP 3 Run your hand down the side of the propane cylinder. Where the cylinder feels warm, the propane is empty. Where it is cold or cooler is where the propane is, since propane absorbs heat.



Outdoor Living Giveaway

The Propane Education & Research Council (PERC), our national counterpart is giving away a package of outdoor amenities to one lucky winner. The package includes — a propane grill, propane fire pit, and propane patio heater.

Win and your backyard will become the hottest spot in the neighborhood.

Visit <https://propane.com/outdoor-living-giveaway/> and complete contest form to enter

Sweepstakes ends on November 17, 2019.