

Outdoor grilling

Part of being a man is knowing some outdoor activities that usually the men take care of. If you don't know already how to do this, I suggest you learn. Gain skill sets for your future.

How to light a charcoal fire with charcoal and lighter fluid

1. Arrange the coals into a neat mound. Piling the coals into a mound or pyramid will increase coal-to-coal contact and help the fire spread.
2. Add the lighter fluid to the pile of unlit coals and light immediately. Carefully squirt lighter fluid on the top and sides of the charcoal mound, following the lighter fluid directions. Light immediately after applying the fluid. Never squirt lighter fluid onto flaming or hot coals.
3. Coals are ready when covered with gray ash. After the fluid burns off, the edges of the coals will turn gray. As the coals continue to burn, the ash spreads to cover each briquette. Once mostly covered in ash, the coals are ready to spread out and use. The entire process takes about 15 minutes.

You can purchase charcoal with the lighter fluid embedded inside the coals. All you have to do is arrange them in a pyramid style shape and light with a lighter or match.

How to light a gas/propane grill

1. Remove the grill cover and open up the grill.
2. Turn on the propane tank, located underneath the grill. Turn as far to the right as allowed.
3. Push the knob on the right hand side first in and turn. The burner should light. If it does not. Turn the knob back to the off position and try again. Sometimes it needs another "spark" to light.
4. Continue doing all burners working your way from right to left.
5. Turn down knobs to a medium setting and let cook for about 2 minutes before adding food.

If the burners do not light, maybe due to getting wet, you can easily light with a match. Carefully lift the grate and turn the knob on. Light near the striker with a long grill lighter. Do this for all of the burners.

How to make a Dakota hole fire

The Dakota fire hole is a great fire to make. It is completely underground! It has a low smoke output, no need to worry that smoke is blowing into your face, and it has a much safer feel than a traditional bon fire. For step by step instructions go to

<http://plainandnotsplain.com/how-to-make-a-dakota-fire-hole/>

Making a Dakota Fire Hole is initially more labor intensive than simply building a fire on the surface of the ground. However the outlay in energy required to make a Dakota fire hole is more than offset by its efficient consumption of fuel; it greatly reduces the amount of firewood required to cook meals.

When making this fire hole, you want to take notice of which direction the wind is blowing. If it is blowing at an east to west movement, then you want your vent tube to be facing the east side.

1. Removing the dirt and digging your pit. To make a Dakota Fire Hole first remove a plug of soil about 12 inches in diameter and dig down one foot.
2. Making the Airway - Starting about one-foot away from the edge of the fire pit, dig a 6-inch diameter air tunnel at an angle so that it intersects with the base of the fire pit.
3. If you see your spade sticking through clear out the mess that has gotten into the fire pit.
4. Now that your hole is dug , let's make a fire.
5. Add some charcoal....we really like the kind with the lighter fluid already coated onto the coals.
6. Add a small amount of kindling.
7. Then light it up.
8. After your fire has been preheated you cook on this immediately.
9. Add an old oven rack to cover your fire and cook your items onto it.

How to make a bonfire

Fire needs fuel, oxygen and heat. If you hold a candle to a log, it will not light, but why? There is certainly enough fuel and there is air all around it, and I have heat, why isn't this working? There are some people who understand this, yet still pile logs on top of each-other and stuff the whole thing to with newspaper, and wonder why the newspaper just smolders and goes out.

Two keys here: surface area, and airflow. To catch a flame (and especially a spark) you need as much surface area as possible for your flame to catch (which is why newspaper works so well.) But you also need air to be able to circulate and get to where the flame is. In a fire, cool air has to come in from the bottom to replace the hot air escaping from the top. Keep that in mind when building any fire.

A good tip is to blow on a fire that looks like it needs a little extra kick to get going really well. Do not think that this means that more blowing equals more fire. Almost everyone blows too hard and too quickly which just makes things worse. Blow at the *bottom* of the flames with a slow steady breath, you will hear a difference when the flames get that "turbo charge" you are looking for. You want to keep that slow stream going as long as possible, so regulate your breath. The sound is really the key here, but you'll get the hang of it.

The fuel with the most surface area to combustible material ratio is called tinder which ranges from clumps of tiny fibers which catch quickly to sticks no thicker than a blade of grass. Next is kindling which can be about as big as your thumb. When building a bonfire, what you are really interested in is fuel. This is what really burns for a long time, gives off a lot of heat, and provides the structure for the fire. Once you have fuel going, the fire is well established; you don't have to keep feeding it, it's certainly too late to move it, and you don't want to be poking and prodding it too much lest you do

more damage than good. It is often a good idea to add pockets of kindling dispersed evenly in the fuel to help ensure that everything catches together.

Choosing a location

You need space. Depending on the size, a comfortable standing distance around a bonfire can be 50' away! Anything within that range will be very hot for an extended period of time. The leaves on any trees overhead *will* die. Even if the flames do not touch them, the superheated air will kill them. Make sure the car is moved out of the way, and there is nothing flammable within that range (including plant matter.) Air is not a stationary force in your fire either. The wind can wreak havoc on a poorly made structure, and carry sparks into that gas can you thought was put away "well enough." Keep track of the wind, and if it is very windy, give up or be prepared to spend all night tracking down unwanted island fires.

Also be aware that the heat of the fire penetrates into the ground and kills all the microbes necessary for other things to grow. There will be a bald spot where the fire was for a very, very long time. To help avoid this, you can lay down a tarp and cover it with lots and lots of dirt to shield the actual ground from some heat. The bigger your fire, the wider and thicker the dirt pile should be.

Keep a fire extinguisher or a water hose nearby in case of accidentally spreading of fire. Be aware that there may be restrictions on fires depending on where you live, and it is your responsibility to find that out.

Construction of bonfire

You can make many different "forms" of a fire. The tepee shape is common and gives off huge amounts of heat and light. Generally there is a tripod of strong, thick logs which provide the structure around which the other fuel is arranged. They must be stable themselves, and be locked together well at the top. If one goes down, everything goes with it. When stacking wood around it, try to keep an even distribution of weight and combustibility all around. A perfect tepee fire will burn up evenly and collapse *in* on itself. Leave at least one opening somewhere big enough to fit both your arms inside it to add more wood and for when you need to light it.

Inside this shell, add kindling and smaller fuel. The more wood you add inside, the bigger and hotter the fire, but remember to leave room for air. In the very center, stuff a big wad of tinder, and a pile of kindling around it. You want the middle to catch quickly and light all around the outer structure. Once you light it, there is no going back so make sure that it is going to stay up before you take the match out of the box.

Any type of fire that you light outside, make sure it is out before going to bed. You can extinguish the flames with some dirt or water.

Grilling foods

Grilling foods is an easy way to make a dinner. The key is to cook at a medium heat. Don't cook it too fast as it will burn quickly. Then your outside will be crispy while your inside is still raw. Cook slowly to cook the inside and then it will just char slightly on the outside.

How to grill chicken

It is the ONE meat that you want to make sure you cook thoroughly to not get salmonella poisoning. I recommend parboiling them in a pot with water and some cut up onions beforehand. This works well especially if you are grilling drumsticks, thighs, or pieces that are thick. If you are grilling flat thin tenderloins, I recommend marinating them in a bag with a bottle of Italian dressing overnight. Lay these on your greased grill and cook until the center is no longer pink. These taste fabulous. Remember to throw away the meat marinade and do not use it for anything else.

****one more important rule about grilling food.....When you bring out your raw meat on a platter, DO NOT put the cooked meat back on the same platter without washing it first. That can cross-contaminate bacteria and get your guests sick.**

You can place a piece of foil on your grill grates to prevent your chicken from getting burned too quickly. Place chicken on top of the foil and let cook. Turn it occasionally. As it continues cooking away the liquid it will get that "grilled" look on the outside. Always slice in the center to check the thickest part for doneness. Chicken should not have any blood dripping out or remain pink on the inside.

How to grill burgers

A few good tips to grilling burgers. Flip only one time during grill time. Don't overhandle them. Do not squish them with a spatula. If you place them on your hot grill, let them grill until cooked and then flip over. You can cut a tiny slit in the middle and gently push down to see if they release a clear liquid instead of pink or bloody.

How to grill ribs

It is a good idea to parboil these in a big pot of water and cut up onions for about 30 minutes. This will help cut down on the grilling time and ensure that it is cooked properly. Pork and chicken are two foods that you have to make sure you cook to avoid sickness. Parboil means fill pot with water, place items in it, then cut up some onions—big chunks, and boil over medium heat. Drain off the liquid and place on grill. Grill for 15 minutes and flip. You can then add some BBQ sauce to the cooked side. Flip over and add to the other side. Keep at a low heat to let the BBQ sauce embed into the rib. Cut a slit into a thick part to test for doneness. If you do most of the cooking indoors it won't take that long.

How to grill steaks

Place on hot grill and let cook and char for about 10 minutes before flipping. Cook the other side for the same amount of time. Depending upon how you like to eat them...from rare to well done, will determine your grill time. Keep the heat at a medium rate. You don't want them to burn the entire

time otherwise they will be charred and extra hard. Keep them at medium to slowly cook the inside. You can cut the thickest part of the middle to check for completion depending upon how you like your meat cooked.