



NATURAL GAS GRILLS

A Convenient Summer Cooking Option

Ever run out of gas mid-grilling, or go to start the grill and squeeze out the last drop of lighter fluid? These problems can put the fire out on any grilling plans.

With a natural gas grill, you never have to worry about these dinner plan glitches. A natural gas grill is hooked directly to your home's natural gas supply, so gas is always available.

Plus, natural gas grills eliminate the hassles of cleaning the ashes out of a charcoal grill or refilling a propane tank. Natural gas grills offer fast heating, precision, and the smoky flavor associated with grilling.

Today's grills boast a multitude of features like side burners, warming racks and rotisseries. Cost ranges from \$150 to \$5,000, depending on materials, options and installation requirements.

Natural gas grills must be installed and inspected by a licensed heating and air conditioning contractor.

GAS GRILL MAINTENANCE

Maintaining a natural gas grill is a simple task, but very important to ensuring that your grill functions properly and remains safe. Remember these important steps for maintaining your grill:

- Clean grill every time you cook.
- Leave the burner on for 10 to 15 minutes after use with the lid closed to burn off excess food.
- While the grate is still warm, brush it with a stiff wire grill brush.
- Inspect your grill hoses periodically for cracks, brittleness, holes, leaks or damage. Never use matches or lighters to check for leaks.
- Always follow manufacturers' instructions for grill maintenance and safety.



Calling All Grill Masters!

Submit your favorite grilling recipes to share. If your recipe is chosen, you will receive a FREE cookbook!

Submit your original recipes to: gasette@waltonemc.com.

Or mail recipe, name, address to:
Walton Gas; Attn: Recipe
P.O. Box 260
Monroe, GA 30655



Summertime means grilling time!

gas up the stove

Grilled Salmon

- 2 salmon fillets
- 1/2 cup vegetable oil
- 3 tablespoons fresh parsley minced
- 1/2 teaspoon salt
- 1/2 cup lemon juice
- 1 1/2 teaspoons fresh rosemary, minced or 1/2 teaspoon dried rosemary
- 1/8 teaspoon pepper
- 4 green onions, thinly sliced



Place salmon in a shallow dish. Combine remaining ingredients and mix well. Set aside 1/4 cup for basting and pour the rest over the salmon. Cover and refrigerate for 30 minutes. Drain, discarding marinade. Grill salmon skin side down for 15–20 minutes or until fish flakes easily with fork. Baste occasionally with reserved marinade.

Submitted by Walton EMC retiree Margaret Daws. Featured recipes are not independently tested, so we must depend on the accuracy of the cooks sending them. Always use safe food handling, preparation and cooking procedures from the recognized experts.

Send us your recipes! The best entry each month will appear in the *Gazette* and receive a **FREE** cookbook.

Send recipe, name, address to:

Walton Gas; Attn: Recipe
P.O. Box 260
Monroe, GA 30655
or gazette@waltonemc.com



Mark Your Calendar!

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