

GRILL INSTRUCTIONS

IMPORTANT Meat Info:

- HOT DOGS: Stored in black refrigerator and freezer. Check for opened and use first. Try and cook entire packages if possible rather than leaving them for next game if it isn't within the same day. Store cut/open hot dogs in the refrigerator in a quart size baggie.
- HAMBURGERS: Stored in black freezer. Check for opened and use 1st. Remove paper in between each hamburger and place on grill and follow procedures below on how to cook.

IMPORTANT NOTE before STARTING Grill: *First off, be safe and keep back from the grill when you are igniting or if you use the lighter; accidents have happened, so better to be safe than sorry. If you have never used the grill (or one like it) there is usually someone there who knows how to do it and can show you. You can also go to any game before your shift and have someone show you.*

Starting the Grill:

1. Open propane tank valve, keep grill lid open as usual.
2. Make sure all four-control knobs are in the OFF position.
3. Push in on the far right knob (STARTER Knob), while holding the knob in, slowly turn it to the left about a quarter turn until it clicks (takes about three seconds to turn it a quarter of the way). This will ignite the far right burner.
4. Once it is lit, then turn the remaining knobs on and they will ignite.
5. If the STARTER Knob fails to ignite the first time, turn it off, wait 30-60 seconds and try again.
6. If you need to use butane lighter, there is one on the shelf above the sink.
7. Once lit, make sure surface is clear of debris/meat and spray lightly with spray oil before the grill becomes too hot to prep it to cook.

Cook Temps:

- *Set burners to HIGH heat.*
- *Pre-heat grill at least 10 minutes with door closed.*
- *When you are finished grilling for a period of time; set the grill to Low (approximately 250° until more food is needed).*

Hamburgers (Frozen) Weeknight game: Cook 5 CB/5 HB; Saturday double header: cook 10 CB/10HB – Until more are needed based on crowd and time of day...use your best judgment

- Total cook time; approx. 10-15 minutes:
 - Put the hamburgers on the grill frozen and set to MED HIGH heat. Close the lid to avoid losing heat. *Cooking hamburgers on a low temp may result in less flavor*
 - When the burgers have red juice (completely covering top) on them, they're most likely ready to flip.
 - Turn the burgers over and continue to cook (approximately 4-6 minutes). Then add cheese to cheeseburgers.
- Note:** Burgers must be Well Done - if you are unsure if they are cooked enough, cut through the center of one.

Hot Dogs (In Fridge) Weeknight game: Cook one pack (7 dogs); Saturday double header: Cook 2 (14 dogs) packs until more are needed

- Cook 8-9 minutes (turning/rolling often on top shelf).
- You can put the hot dogs on top shelf above grates (where hamburgers cook) and leave them for the duration of cooking the meat.
- Make sure to place any unused hot dogs in quart or gallon sized Ziploc bags and store in refrigerator.
- If last pack of hot dogs is used, please pull another 4 pack from freezer to fridge to thaw for next game.

As grilled items are cooked:

- Use tin trays to contain meat
- Concession volunteers can help assemble dogs and burgers with buns and wrap in foil sheets. Mark "C" on cheeseburgers and store in tin trays under warming lamp. Marking pen is in the "Office" – box under front table.

IMPORTANT Last Step: AFTER cooking is done for the night, turn grill to HIGH setting for **10 minutes**, so the meat burns off and sterilizes the grates. Turn off gas and scrape grill grates clean. Once it cools down, wipe down exterior of grill with spray cleaner. Wash all cooking utensils in sink, dry and return to plastic bin. Grill is stored in concession stand.

Note: Water faucet in concession stand might be turned off during cold temperatures (winter) to avoid freezing. If water is off, put utensils in white trash bag, knot it and leave in sink. Text Shelley/Carol to pick up for cleaning before next home game.

Questions? Text or Call:

Carol Gaultney 404-784-4927 OR Shelley Levy 678-557-4815

Thank you!! Go Wildcats!