



🔥 10 Grillers' Mistakes You Must Avoid 🔥

Grill like a pro – don't let these mistakes ruin your BBQ!

1. Cold Meat on the Grill

Don't: Cook straight from the fridge.

Do: Let it rest 20–30 mins at room temperature for even cooking.

2. Skipping Preheat

Don't: Start without a hot grill.

Do: Preheat 10–15 mins for perfect sear & non-stick cooking.

3. Too Much Lighter Fluid

Don't: Drench your charcoal.

Do: Use a chimney starter & let flames settle before grilling.

4. Pressing Meat

Don't: Press burgers or steaks.

Do: Flip only once to keep all the juices inside.

5. Overcrowding

Don't: Pack the grill with food.

Do: Cook in batches to keep heat consistent & flavors perfect.

6. Dirty Grill

Don't: Skip cleaning.

Do: Brush grates before & after cooking for taste & safety.

7. Forgetting Oil

Don't: Grill on dry grates.

Do: Lightly oil grates to prevent sticking.

8. Wrong Marinating Time

Don't: Marinate too long or too short.

Do: 1–4 hours is perfect. Remove excess marinade before grilling.

9. Cutting Too Early

Don't: Slice immediately after grilling.

Do: Rest 5–10 mins for juicier results.

10. Ignoring Indirect Heat

Don't: Cook thick cuts on direct heat only.

Do: Sear on direct heat, then finish on indirect heat.

Bonus Tips

- Use a thermometer for perfect doneness.
- Keep a spray bottle ready for flare-ups.
- Try wood chips for extra smoky flavor.

Master Your Grill!

Follow these tips, protect your hands, and impress everyone with perfectly cooked meals every time. Your BBQ skills just leveled up – now get out there and grill like a pro!

To awesome BBQ!

Sam

The MERCHENS Team