

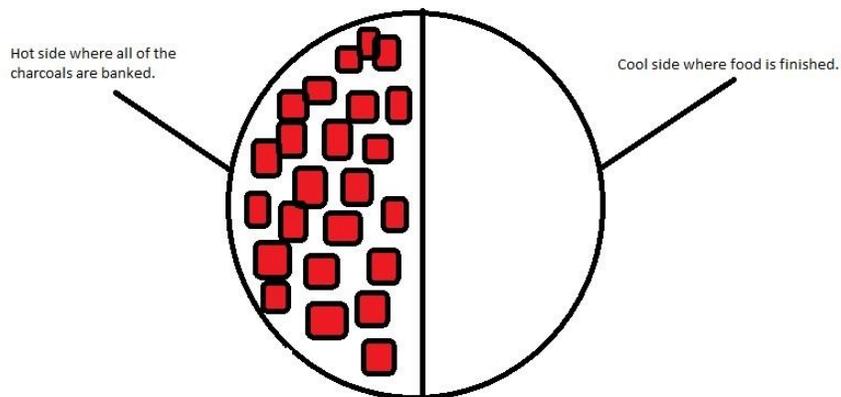
How-To Grill your Food Perfectly with a Two-Zone Fire Setup

By Dustin Vogel

The key to grilling a perfect meal is using a two-zone fire setup on your grill. This can be done with either charcoal or gas grills.

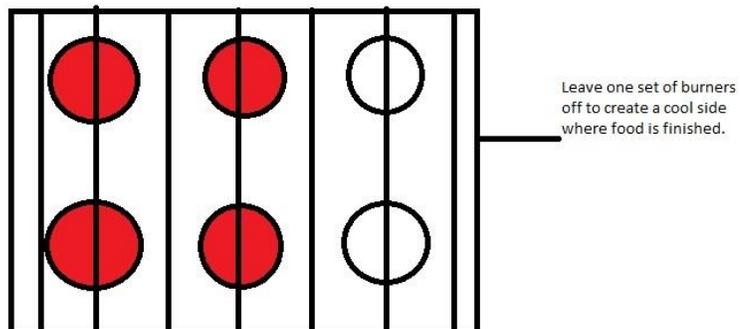
Charcoal grills:

- Light charcoal.
- When charcoal is ashed over it is ready to go.
- Bank the charcoal on one side of the grill only.



Gas grills:

- Leave one set of burners off to create a cool side.



Grill your food on the hot side directly over the charcoal/burners. Once it is cooked on the outside to your preference, slide it over to the cool side and close the lid of the grill to bring your food up to the perfect temperature.