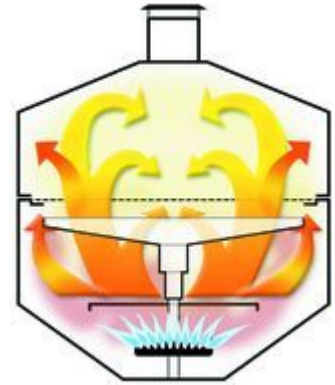


Holland Grill Tip Sheet

The Holland Grill has an exclusive drip pan between the food and the flame, so food can't catch on fire. Drippings strike the drip pan and sizzle, giving the food its distinctive Holland Grill juicy flavor. The Holland is the only grill made which offers a No Flare-Up Guarantee.

How the Holland Grill Works

The Holland Grill is a unique outdoor gas grill. It's indirect, radiant heat keeps the flame off the food to give you moist, juicy, tender food without the hassle. People often say they bought a Holland Grill for two reasons -- the food and the no flare-up.



Keep the Lid Closed

"When you're lookin' you're not cookin'!"

Because the Holland Grill uses indirect, radiant heat much like a convection oven, you must keep the lid **CLOSED** while your food is cooking. The more you open the lid, the more heat you let escape from the grill and the longer it will take your food to get done. Of course you have to open the grill to turn items like burgers, steaks, pork chops, etc. but don't leave the lid open for any longer than necessary. Remember, with the Holland Grill and its unique no flare-up design, you're cooking by time--not by watching your food catch on fire as it does on ordinary gas grills. Keep the lid **CLOSED** and go do something fun!

The Food

By design, the Holland Grill cooks similar to a convection oven. But, unlike a kitchen oven, when you're grilling meat, the juices hit the hot drip pan and sizzle and smoke back up on the food to give that distinctive, juicy, Holland outdoor taste. You couldn't do that indoors.

Because of the constant "rolling heat", the grill is hotter the closer you get to the outer edges. Normally, the back side of the cooking surface is the hottest. When grilling burgers, pork chops, steaks, etc. place the food items closer to the edges if possible (Do not place too close as grease could splatter over the drip pan to the flame and cause a flare.) The hotter edges will lightly blacken the meat, giving it a more desirable appearance. You may also notice that the left side of the grill will be a little hotter than the right side. This is because heat is deflected to a drip pan that slopes down to the right drain side. If you always leave an inch or so from the outer edges of the grill when placing food on the cooking grid, you will not notice any drastic differences in this heat difference.

Although the Holland Grill is great for grilling hamburgers, steaks, pork chops, and all the "ordinary" foods people grill, it is unmatched in its ability to grill large foods like whole turkeys, chickens, pork loins, Boston butts and beef roasts. It is also unsurpassed in its ability to grill vegetables, pizzas, biscuits, wild game, bacon, baked beans in a dish, apple pie -- yes, you can bake an **APPLE PIE** on the Holland Grill! It's an outstanding fish cooker, and it grills awesome sausage and biscuits, baked potatoes and meatloaf...and baby back ribs...and

wings...and...shrimp...and, well you get the idea. The Holland Grill is one magnificent food-cooking machine. Isn't that why people buy a grill in the first place...to get great food?

The No Flare-up Guarantee

The Holland Grill's construction and patented cooking system produces great, juicy food without the flare-ups.

There is **NO** temperature setting to worry about. The Holland is designed to cook at approximately 400 degrees which is considered a "medium" heat. You don't have to ask yourself, "Do I set it on medium or high, turn the right-side burner on, put the food on the left..?" The Holland Grill has only two settings -- **ON or OFF**. Simply raise the lid, turn the gas knob all the way on and click the igniter knob a few times (if your model has an igniter), make sure the flame is lit, close the lid. That's it.

Air is drawn into the grill from the bottom front where it is heated. Because of its "drum" shape and smoke stacks, the air circulates in a natural convection pattern which allows you to grill large items without turning them. You do **NOT** need a rotisserie attachment with the Holland Grill. We don't make one.

As the meat cooks, the drippings strike the hot aluminum drip pan, where they sizzle and smoke back up on the food. The excess drippings are channeled out a dedicated drain pipe into your drip bucket. All full-size Holland Grills have only **ONE** cast-iron burner, located in the grill's center. A steel plate or "flame deflector" is secured between the flame and the drip pan. The deflector helps spread the heat around to create a reasonably even temperature inside the grill. Keep in mind, however, that the Holland Grill is **NOT** insulated and temperatures will be affected by changes in wind or weather. And because of the rolling heat, the outside edges will usually be hotter than the center of the grill.

Get steamed!

Not only can you grill and smoke foods on the Holland Grill, but you can also use its unique steaming or slow-cooking feature to create extra-tender, juicy meals. The Holland Grill is truly a versatile cooking machine. Besides grilling and smoking, you can add water and other liquids to create a steamer for seafood, ribs, pork loins, briskets and other great meats. To steam foods in your Holland:

- First, close the drain valve on your Holland Grill.
- Open the lid and fill the drip pan (sizzle tray) with one gallon of water. Fill it just to the top edge of the drip pan.
- Light the grill the proper way, close the lid and let it preheat for about 20 minutes or until you start to see steam coming from the smoke stacks.
- Place your food on the cooking grid and close the lid.



Remember, now you're trying to keep the grill temperature **LOW**. You will have to add more liquid every hour or so as it steams out. I even try to move the grill in the shade (before you put the liquid in) to help keep the temperature low. Your goal should be cooking at approximately 275 - 300 degrees. Your food will take longer to cook steaming or slow-cooking than it would with regular grilling. Use Holland's digital temperature probe to determine when the meat is done.

Many Holland Grill users like to use a 50/50 mixture of beer and water, pineapple juice and water or apple juice and water to create even more tenderizing steam. Beer, wine and any of the citrus juices are great tenderizers and add extra flavor to your food.

When you're through steaming, turn off the grill and let the liquid inside cool before draining it out or simply let the grill continue to heat and evaporate the remaining liquid out. Remember, after the grill has cooled, open your drain valve for your next grilling. Many people like to let all the liquid steam out and then grill the meat for a while longer with their BBQ sauce on it to give it even more great flavor.

Some great foods to slow-cook include Boston Butts (for pulled pork), pork loins, baby back ribs, and beef briskets.



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