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GRILL IN THE CHILL: KAYEM OFFERS TIPS FOR GRILLING IN COLD WEATHER

CHELSEA, MA (March 7, 2011) - After one of the snowiest stretches in recent memory, and with warmer weather still weeks away, more and more New Englanders desperate for a taste of spring are braving colder temps and icy decks for an early BBQ. [Kayem Foods](#), maker of Fenway Franks, reminds hearty winter grillers that different rules apply for barbequing in cold weather versus warmer months. Kayem consulted BBQ champion Chris Hart to share the following “cool” tips and tricks to prepare great meals and keep your grill in great shape during even the coldest times of the year.

1. Shield Your Grill

The number one winter grilling enemy is not cold temperatures, but the wind. Wind makes it difficult to keep your cooker at proper cooking temperature and may even blow out the flame if you are using a gas grill. Position your cooker in an area protected from the wind. Serious winter time grillers will even set up wind barricades using plywood, cardboard or piles of snow.

2. Grill Check-up

If you have not checked the operation of your grill since the end of the summer, don't wait until an hour before your guests arrive. Fire up the grill the day before and use a grill brush to clean up the grate.

3. Allow Extra Time

Meats may take longer to cook on a cold winter day. A dish that takes 20 minutes in the summer may take 40 minutes in the winter. A meat thermometer can help you determine the proper doneness.

4. Grill Outdoors

Never grill on an indoor porch or in your garage. This creates a fire hazard and risk of carbon monoxide poisoning.

5. Keep It Simple/ Keep in the Heat

Keep it simple and cook items that do not require a lot of tending. Open the lid to the cooker as little as possible. Keep in the heat!

6. Maintain the Heat

Warm your platters in the oven to help keep your grilled meats warm as they come off the grill.

7. Dress Safely

Fitted clothing helps with the cold and is safer around open flames. Be mindful of loose clothing such as scarves, long winter caps and loose sleeves.

8. Never pierce the casing! (Even in the cold)

Those three diagonal cuts so many of us put in our hot dogs before grilling provide absolutely no taste improvement or enhancement. Many natural juices and spices run out of these slices, diminishing the hot dog's taste and plump appearance. The same rule applies in winter months.

"At Kayem we believe nothing brightens a cold winter day more than bringing a bit of summer to the meal with a freshly grilled Kayem frank or sausage," said Bob Kufferman, Kayem Senior Brand Manager. "We hope these tips provide New Englanders the confidence to get outside and start grilling."

Kayem Foods, founded in 1909, is the largest meat processor in New England. Owned and operated by the same family for more than 100 years, the company manufactures Kayem Franks, the #1 brand of franks sold in New England. Best known for its Old Tyme Natural Casing franks, Kayem produces over 100 varieties of hot dogs and 300 varieties of deli meats, sausage and dinner hams under the Kayem, *al fresco*, Schonland's, McKenzie, Triple M, Genoa, Jordan's, Deutschmacher, Kirschner, and Essem brands. In 2009, Kayem Foods began manufacturing and distributing the iconic Fenway Franks line of hot dogs, the Official Hot Dog of the Boston Red Sox and Fenway Park.

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