



6 Kick Ash Steps FOR CLEANING YOUR CHARCOAL GRILL LIKE A PRO

At Kick Ash Basket, **we know you'd rather think about grilling than cleaning**—don't worry, us too. The good news is that the Kick Ash Basket, Kick Ash Can, and below tips & tools take the hassle (and time commitment) out of cleaning your grill, which is a crucial part of charcoal grilling. You should deep clean your grill at least once per season (and more if you use it often) because leftover residue can contain dangerous carcinogens from ash and bacteria from food.

1. Start By Using the Heat of the Grill to Burn Off Any Gunk

Your charcoal grill can actually help you clean by doing what it does best—burning. To burn off any leftover grilling residue, start your grill and leave the vents open. Burning your grill at around 500° F will help burn off left-on food, gunk, or unwanted flavors. The “burn method” is also a great practice for right after a cook. Once you're done cooking, leave the vents open and raise the temp to 500° F. Let it burn for 30 to 45 minutes and then shut the grill down.

2. Clean the Grill Grates

While the grill is clean burning, you'll want to use your scraper on the grates. Using a solid, stiff wire brush (or a wood brush—we love the Juniper Scraper) will help you rid your grates of any debris and ashy buildup. Once your grates are scraped clear, close the vents to extinguish the charcoal. Then, use a sponge and warm soapy water to get the grates completely clean.

3. Clear Out Your Ash

Our Kick Ash Cans are superstars during this step. The Kick Ash Can collects the ashes from your Kick Ash Basket so you can quickly remove the can from your grill and dump the charcoal in about 30 seconds. It's easy, clean, and super-duper fast! Definitely clear your Kick Ash Can during a deep clean, but you should also empty it right before each cook while the grill is cool.

4. Brush Debris Off the Inside of Your Grill

Once all the ash is out of your grill, remove the charcoal grate and use a ball of scrunched up leftover tin foil to scrub the inside bowl of your grill. Try to remove anything stuck on the grill, but don't worry about getting every speck—you can burn it off next time you fire up the grill.

5. Make Sure to Wash Your Cleaning Tools, Too

You can actually use your grill brushes to wash each other. First, soak the dirty brushes in warm soapy water, and then gently brush the bristles against each other to remove any food or grime.

6. While You're at It, Wash Your Grilling Utensils

Your tongs, forks, and spatula will only get harder to clean the longer you let grease build up on them, so it's best to clean them after each grill. We recommend putting the utensils in a bowl of hot soapy water and letting them soak before cleaning them.

Now Get Back to Grillin'

Cleaning your charcoal grill is an extremely important part of being a master griller, but it doesn't have to be hard, time consuming, or frustrating. The Kick Ash Basket and Kick Ash Can make cleanup after each grill super quick and easy, while a quality scraper and soap is all you need for an intense deep clean. Clean grills are Kick Ash!