

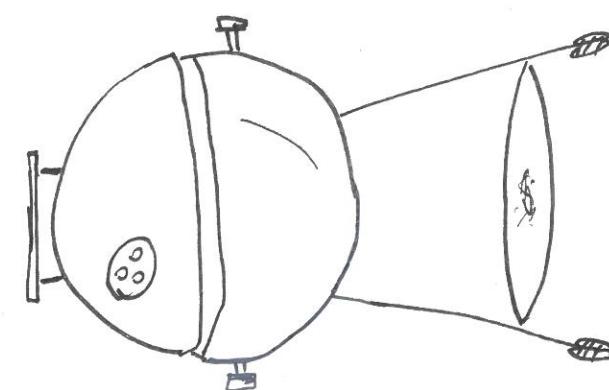
- add t. w/ oil to coals
- add charcoal
- leave 45 min
- leave 45 min
- add propane
- check internal flame
- add briquettes
- put under grill to get 65°C or 149°F
- move charcoal
- add t. w/ oil to coals

• add t. w/ oil
• lid on

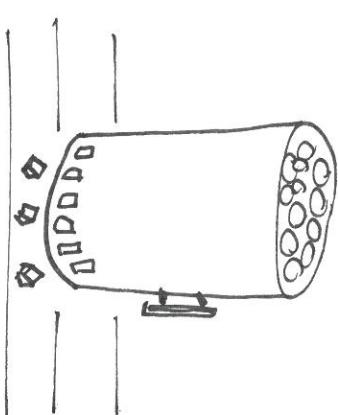
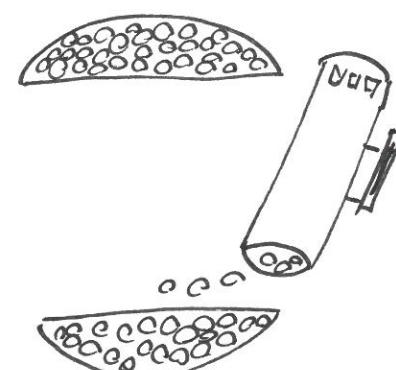
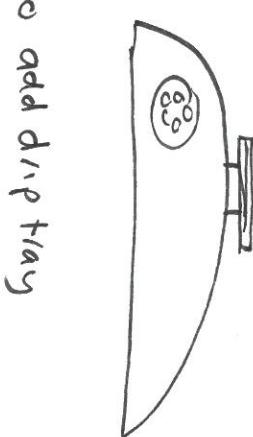
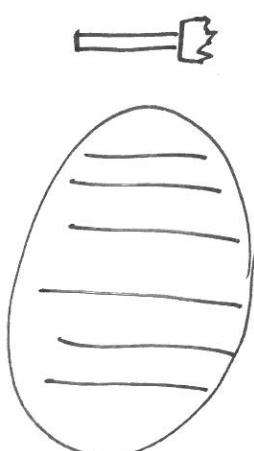
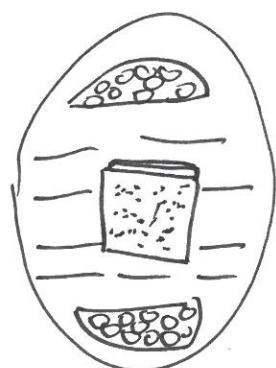
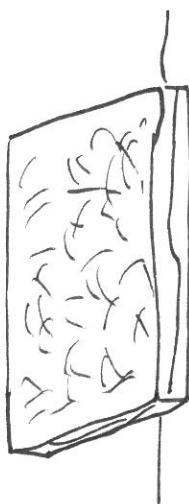
• lid back on

• vents open

• let bbq heat up 15 min



Pork Belly



- fill chimney with briquettes
- 3 firelighters
- leave 15 mins

- add drip tray
- let bbq heat up
- lid on
- vents open
- leave 15 min

- clean grill with brush
- lid back on
- vents open
- let bbq heat up 15 min