

SmokedBBQSource is supported by its readers. We may earn an affiliate commission at no extra cost to you if you buy through a link on this page. Learn more. People spend so much time worrying about what smoker to buy they tend to forget about accessories. Investing in the right accessories for your grill or smoker doesn't just make your life a lot easier, itll improve the quality of your BBQ too! Youll regret not investing in these smoker and grill accessories sooner! To round out your barbecue toolkit. Our top accessory is a no-brainer if you like to cook barbecue low and slow. If youre tried to BBQ without meat thermometer I feel sorry for you! If your smoker has a built-in lid thermometer, youre not exempt either. These are notoriously inaccurate. The best solution is a dual probe bbq thermometer that lets you measure the temperature in your cooker and the temperature of your meat from the same device. Preferably with wireless functionality so you can check your temps from the comfort of your couch. Remember that low and slow is all about consistent temperature. The dual-probe Smoke has been designed with professional barbecue teams in mind. Both the transmitter and receiver are incredibly sturdy and can withstand a few drops or splashes. The large LCD screen makes reading temperatures from a distance easy. Everything is super simple to set up with no confusing menus. Lastly, the probes are super fast and accurate, so you can trust that the temperature reading is exactly what it should be. delicious smoked meat. A good secondary goal is to avoid burning your hands. The first time I used aWeber Chimney Starter I got to enjoy a nice shower of scolding hot sparks on my bare hands. Now I use a pair of heat resistant BBQ gloves whenever Im handling charcoal. Gloves are also useful for turning food without damaging the bark you work so hard to achieve. Try and find oven mitts that protect your hands at up to 1,472! With a cotton liner on the inside, your hands will stay cool and comfortable while you grip and maneuver searing hot items with ease. Temperature protection: 1,472 thanks to anexterior layer of premium quality aramid fibers Grip: Silicone strips for a superb grip, complete confidence, and safety Smoke Kitchen BBQ Gloves Protect your hands from temperatures up to1,472 with heat-resistant aramid fiber gloves. Pros: Non-slip silicone grip keeps hot items secure in your hands from temperatures up to1,472 with heat-resistant aramid fiber gloves. really want to be a pro, consider investing in two pairs of tongs. One for moving around charcoal, and another for moving food around the grill. I find I use my tongs more than any other barbecue tool. We werent satisfied with any of the cheap tongs on the market so we decided to design our own. The 18 length helps to keep your hands further away from the heat The non-slip rubber grip keeps the tongs secured in your hands The gripping part of the tongs has a scalloped edge which allows for precise handling without piercing your food The challenge in designing these tongs was to make them long enough that they could be used to move around charcoal or a hot log, while still giving you enough control to move delicate items around the grill. The scalloped end of the tongs make it easy to grip food, but they arent sharp enough to pierce the meat and let those precious juices escape. You want to keep your tongs handy at all times so we made the tong lock a metal loop for easy storage. You dont want to be the person who spends over \$1,000 on a Kamado Joe but wont spend \$10 bucks to keep their fancy grill clean. Get into the habit of cleaning your grill with a good grill brush after every cook and your life will be a lot easier. After a cook, crank the temperature for around 10 minutes and then clean with a wire brush while all the built-up meaty grill brush. Before the next cook take the inside grate and give it a good cleaning with water while your smoker or grill is coming up to temperature Put the grate back into the grill/smoker andlet itget nice and hot before putting food on. This way you make sure there are no stray wires getting left behind by the brush and making their way into your food (this is rare but you really dont want it to happen once!). With no wire bristles, theres no need to worry about anything dangerous falling off and getting into your food. With an 18 long handle, you can keep your hand far back from the heat of the grill when you are cleaning a hot grill. Construction: 18 long, very strong and able to reach the farthest parts of the grill surfaces for charcoal, gas and infrared grills Kona Bristle Free BBQ Grill Brush Check Latest Price Hold on a second, didnt we already mention the importance of a thermometer at the top of this article? An instant-read meat thermometer is for monitoring the temp in your grill and of your meat during long cooks. An instant-read thermometer is for monitoring the temp in your grill and of your meat during long cooks. impact. I also find these useful when cooking low and slow as you can quickly test the temperature at multiple different points. The ThermoWorks Thermapen ONE aint cheap. But nothing else weve tested comes close in terms of build quality, features and temperature speed, and accuracy. Its one of the gadgets I find myself constantly reaching for. Everything has been designed for ease of use. The screen turns on automatically when you touch it, and the temperature readout flips automatically so you can always read it. Out of all my BBQ knives, I find myself reaching for my boning knife the most often. The blade shape makes it perfect for trimming the fat cap on a brisket or tidying up a slab of ribs. We designed our boning knife to be the ultimate pitmasters weapon. The blade is a perfect length for a huge range of common tasks. The handle is a good size and comfortable. If you need a boning knife to trim your meat before cooking, a slicing knife is just as important for making the final product presentable. A sharp slicing knife can actually make your barbecue taste better, especially when slicing knife (you can get them as a bundle and save some cash). Using the same superior carbon chromium blend, the blade holds its edge for longer and resists rust better than other materials. A large butchers block or cutting board is an essential accessory for any barbecue kitchen. Even an average-sized brisket wont fit on your standard sized kitchen cutting board. A quality wood board will also help keep your knives sharp. To learn more about wood butcher blocks including the best type of wood, check out our article on the best butcher blocks. Measuring 17 by 13 inches, this bamboo butchers block should be large enough to hold even a full packer brisket. The juice grooves are an important feature to prevent the juice from getting everywhere when transporting or slicing cooked meat. This board is pre-treated so its ready to use right away. SoulFino Bamboo Butcher Block Check Latest Price Some recipes call for basting the meat with a more durable head. The brush you might already have in your kitchen cupboard would probably burn. Not the kind of flavor you want to impart! With its soft and absorbent head, this basting mop. The mop soaked up a bunch of the thick sauce, but it didnt transfer to the food terribly well. It did brush some of the sauce on, but most of the sauce on, but most of the sauce stayed soaked up in the mop head. For thick sauces, you are much better off using a basting brush like this one. Now, the thin sauce is a TOTALLY different story. I used this basting mop to baste some smoked ham using a thinned out mopping mixture, and let me tell you, this basting mop has its place! It soaks up and holds a ton of thin liquid and transfers it very well onto whatever you happen to be grilling/smoking. Bonus: the removable mop head can be put in your clothes washer (obviously after its at least partially washed off in the sink first). GRILLHOGS BBQ Basting Mop with Wooden Handle Check Latest Price I would consider this essential if you grill or smoke with charcoal, otherwise its not needed. Unless you like painstakingly stacking your charcoal in lighter fluid please stop now! Just pour your charcoal into the chimney starter, scrunch up a few paper towels with a few teaspoons of oil and then light. Place the chimney over the ball of paper towels and you should be good to go with 10-20 minutes. You cant go wrong with the classic Weber chimney starter. the right size for the amount of charcoal you need to use. Product Dimensions:8.1 x 12.7 x 12.5 inches Capacity:Holds enough briquettes for a 22-1/2-inch kettle grill Weber Rapidfire Chimney Starter Check latest price These are the items you dont necessarily NEED, but make your life easier, or are great for showing off to your friends. Fitting more than a few racks of ribs on to the smoker can be a problem. This can be especially problematic if you are cooking full spare ribs on a round smoker, you can increase your real estate with a cheap investment in rib racks. This rib rack can hold up to 4 racks of ribs upright. Made from steel with a porcelain coating, the rack measures 11.4 lengthwise by 9.8 wide. The racks are spaced apart wide enough to ensure plenty of airflow. You will probably struggle with full-length ribs flopping over the edge. Cutting racks in half will help, but that also reduces the space-saving. Sorbus Non-Stick Rib Rack Check Latest Price To become a complete barbecue hipster, you must start using pink butcher paper to wrapping meat. The technique of using butcher paper instead of aluminum foil for wrapping meat was made famous by Aaron Franklin. The idea is that butcher paper instead of aluminum foil for wrapping meat was made famous by Aaron Franklin. in our shop. It comes in an 18 x 150ft roll with a resealable tube for safe storage. A grill basket is a great option for cooking vegetables or anything else thats small items from falling through your grill grates, while still allowing your food to develop that grill taste. I have used the grill basket from Grillaholics to grill some yellow squash and onions and it worked very well. All you need is a little olive oil to coat the basket Check Latest Price Just like pink butcher paper, black disposable gloves are part of the barbecue uniform. Youve probably spotted them if youve seen any barbecue shows on TV or watched YouTube. They also look cool and do a good job of hiding any messy grease stains. Nitrile gloves are a lot tougher than latex and dont contain any powders. You can get a box of 100 for pretty cheap. Ammex GlovePlus Industrial Black Nitrile Gloves Check Latest Price Was a set of bear claws make you look like a total BBQ badass, Ive found it much easier to shred pulled pork with a couple of forks. They can be useful for lifting and transferring meat, but its easier and cheaper to just use gloves or a cloth. Use them to transform pork butts into delicious pulled pork, or shredding slow-cooked chicken. If you do want to indulge yourself, these claws are a good option. Bear Paws Shredder Claws Check Latest Price Its true that spending time and money obsessing over accessories wont make you a great barbecuer. But investing in some simple, quality bbq accessories can save you a lot of time and hassle, and ultimately make your BBQ taste better. These are just a few out of hundreds of great smokeraccessories. Now that you have your accessories sorted, go and cook some barbecue! Our list of our best bbq recipes is a good place to start. Hows it going, grill masters? We are back again with the down low on all the must-have accessories, tools, and tricks for taking your grilling game to the next level. From essential grilling accessories like thermometers and gloves to smoker setups and quality knives, Ive got you covered. Grilling season never really ends for us diehard backyard chefs. As soon as the weather cools down, I start prepping my grilling accessories and setup for next spring. In this guide, Ill cover my top recommendations for essential grilling gear, smoker tips, quality knives, and more. Whether youre a rookie looking to get equipped or a seasoned pro in need of an upgrade, Ive got you covered. Lets get fired up!1. Grilling Prep EssentialsAny serious chef knows, that having the right accessories can make or break your mitts is priority number one when working the grill. I always keep a pair of heavy-duty BBQ gloves on hand. A good set of gloves will be made from flame-retardant Kevlar or Nomex, offer full wrist and forearm coverage, have a textured silicone grip, and be rated for temps up to 500F. Chef friends, dont risk nasty burns treat yourself to a solid set of insulated gloves and grill with confidence. I snagged these beauties from Artisan Griller that have yet to let me down. Keep It Clean Best Grill MatsPreventing sticky flare-up messes is a must for any backyard chef. I swear by using reusable grill mats to keep things clean n easy. fish, burgers you name it. The best mats are made from PTFE-coated fiberglass that can handle high heat. Just give em a wipe or rinse when finished cooking. I recommend Grillaholics mats affordable and they get the job done right. Flavor Booster Best Meat InjectorsIf youre not injecting marinades directly into large cuts of meat, youre missing out! Meat injectors are a game changer for infusing big roasts, whole birds, pork shoulders, etc. with extra juices and flavor. I use a 2-ounce stainless steel injector with multiple needles to penetrate deep and evenly. A few pumps of a custom wet rub, broth, or wine marinade make meat ridiculously tender and moist. Dont sleep on this tip, people!2. Smoker Setups and TechniquesFor the true smoky flavor of low n slow barbecue, a charcoal or electric smoker is the way to go. Once you become a smoker, you never go back. Here are some pro tips Ive picked up.Get the Good Bark Understanding Butcher PaperWrapping large cuts of meat in pink butcher paper while smoking keeps the surface from drying out. This helps form that crusty, textured bark we all crave. Unlike foil, butcher paper is breathable, so smoke and moisture still penetrate. I like to wrap in foil at first, then finish off in butcher paper for tender, juicy pulled pork and brisket. those non-stick grill mats are legit safe to use. The answer is yes if you stick to reputable brands like Grillaholics and follow the instructions. Stay under the mats max temp rating, grill mats provide a convenient, mess-free cooking surface.3. Quality Cutlery for Outdoor CookingA backyard chef is only as good as their tools. Here are the knives I rely on for prepping ingredients and serving up finished dishes. Sharp and Sturdy Best Damascus Chef KnivesWhen I need to chop through pork shoulder or thick slabs of meat, nothing beats a Damascus steel chefs knife. The forged Damascus pattern makes these blades super durable yet crazy sharp. The hammered look isnt just for show either the layers of metal prevent chipping and increase edge retention. I use my MCusta Zanmai Damascus for heavy-duty tasks, and it still cuts like butter. Affordable Upgrades Best Chef Knives Under \$100You dont have to spend an arm and a leg on a quality knife. The Victorinox Fibrox Pro costs less than \$50 but delivers commercial-grade performance. Its got a full tang, high carbon steel, a comfy grip, and a wicked sharp edge right out of the box. For home cooks wanting an affordable workhorse knife, you cant beat the value of this bad boy. Santoku vs. Chefs KnifeI get asked a lot about the differences between a santoku and a standard chefs knife. They both handle general slicing, dicing, and chopping tasks. The thinner, lightweight santoku is ideal for precise work on fruits, veggies, and boneless cuts of meat. A traditional chefs knife with its heavier blade is better suited for chopping through bones, thick cuts, and tough vegetables.My advice is to eventually have both in your collection. Pick the right tool for each ingredient and cooking method.Go Japanese for Phenomenal Steak Knives. The cutting-edge technology and precision manufacturing make these stand out above all others. I just got the Miyabi Birchwood SG2 knife block set and man, let me tell you, these beauties slice through steaks like an absolute dream. The craftsmanship provides longevity that cant be beaten. A worthwhile investment for any meat lover. Slice and Dice Best Meat SlicerWhen Im prepping deli meats, jerky, or need even vegetable slices, nothing compares to my Weston electric meat slicer. The 150-watt motor and 12-inch stainless steel blade powered through anything I throw at it. Being able to adjust slice thickness from paper-thin to 3/4-inch makes this a very versatile addition for any home chef. Its a bit of an investment but pays for itself with perfectly cut meats any night of the week.4. Paper SmackdownI used to get confused about all the different types of paper for prep and cooking. Heres a quick breakdown to clear things up:Butcher vs. Freezer Paper and shouldnt be heated. Stick to the peach-colored, unlined butcher paper for the best results when smoking. Freezer paper is only for prep and freezing. Butcher vs. Parchment Paper is untreated and very breathable for retaining moisture when cooking like roasting or baking. Butcher paper excels at smoking while parchment paper is better for roasting. Pick the right one for the job! 6. Essential Grilling ToolsA grill master needs quality utensils and tools to flip, grab, and handle food with ease. Upgrade your grilling game with these top picks. Best Grill Spatulas sturdy spatula is a must for flipping burgers and moving meats around the grill. When choosing a grill spatula, look for a long, strong handle and wide metal head with a beveled edge to easily slide under foods. Our top grill spatula picks excel at flipping while resisting heat damage. Best Butcher BlocksNo outdoor kitchen is complete without a quality butcher block. construction and juice grooves to control mess.Let me know if you would like me to expand on any of these sections further! Im happy to write up full recommendations for the products listed in a matching tone and slow. A quality smoker thermometer monitors internal temperature and ambient grill temp simultaneously. This lets you make adjustments and ensures finger-licking results. Best Infrared thermometers for instance, for pinpoint temperature readings, an infrared thermometer is a must-have accessory. Just point and shoot these handy tools at any food or surface to get an instant digital temperature display. Never over or undercook again!Best Bluetooth ThermometersFor hands-free monitoring as you grill, Bluetooth meat thermometersFor hands-free monitoring as you grill, Bluetooth meat thermometersFor hands-free monitoring as you grill, Bluetooth ThermometersFor hands-free monitoring as you grill, Bluetooth meat thermometersFor GearTake your backyard cookouts to the next level with specialized grilling and smoking accessories. Best Manual Meat Grinders For freshly ground burgers and sausages, a manual meat grinder attaches right to your table or counter. Much faster than chopping by hand, these grinders unlock homemade ground meats for BBQ perfection. DIY Healthy Snacks Best Food DehydratorsFor making my own jerky, fruit rolls, and other dehydrated goodies, I count on my trusty food dehydrator. It gently removes moisture at low temps to retain nutrients and flavor way better than an oven. Im a fan of the Nesco Gardenmaster with an adjustable thermostat, a built-in timer, and enough space to make big batches. The end result is always tasty homemade snacks on the healthy side. Choosing the best meat for jerky is also a perfect way to test one out. Top Grill GunsA grills. Locking tongs grab a coal to start the fire. A must-have for charcoal purists. Pellet Smoker TubesSmoker tubes are stainless steel cylinders filled with wood chips that generate thin blue smoke over several hours when lit, providing an easy way to add subtle smoky flavor to foods cooked in a smoker, grill, or oven. Frequently Asked QuestionsHere are great questions we have received in the past about grilling accessories and we wanted to share them.What are the most essential grilling accessories every backyard chef needs?Some grilling accessories that no chef should be without include high-heat grill mats or baking sheets, and insulated mitts for handling hot food.What tools help make grilling meat easier?Helpful tools for grilling meat include digital meat thermometers for monitoring doneness, marinade injectors for flavor infusion, barbecue skewers for handling multiple pieces, cedar planks for fish, and smoking boxes or tubes for adding flavor. What accessories can help keep my grill cleaning essentials include a brass wire grill brush for scraping the grates, disposable aluminum drip pans to catch grease drippings, grill mats or foil packets to contain messy foods, and a shop vac attachment for removing ash after use. Do I need special knives for grilling and barbecue prep? Quality knives make preparing ingredients for the grill much easier. Look for thinner and more nimble boning knives for trimming and slicing meat, along with sturdy chefs knives for chopping veggies and herbs. A good set of steak knives is great for serving. What accessories make grilling vegetables easier? Grilling baskets and perforated pans help contain small vegetables like asparagus, broccoli, and new potatoes on the grill. Wood planks can add flavor to meat and veggies. Grill mats provide a non-stick surface. Skewers thread veggies for easy flipping. What should I look for grilling tools? components are heat-resistant. Dishwasher-safe tools make cleaning easier. What kinds of thermometers are useful for grilling? The two thermometers for quickly checking food temps, and wireless thermometers with probes for monitoring temps of large cuts like brisket over long cooks.How can I keep baked goods from getting soggy on the grill?Cooking items like bread or pizza on a grill basket or pizza stone prevents sogginess from direct contact with grates. You can also place items on foil with raised edges to allow air circulation underneath. What accessories are useful for smoking meat?Helpful smoking accessories include a chimney starter to get coals hot quickly, chips/chunks for flavoring smoke, drip pans to catch grease, spray bottles for spritzing meat. What should I look for when buying grill baskets and trays? Opt for baskets and trays? Opt for baskets and trays? Opt for baskets and trays? Be sure they are hinged or have removable handles to get on and off the grill safely. Size the trays to your grills cooking surface. How do grill lights illuminate the cooking surface for better visibility at night. Look for adjustable gooseneck designs with magnetic bases or heat resistant clamps to attach to the grill. Waterproof LED lights work best. Lets Get Grilling! Well there you have it, my picks for must-have grilling gear and backyard cooking tips. Hopefully, you picked up some useful info to take your skills to the next level. The right accessories and techniques really do make all the difference. Hit me up if you have any other questions. Im always down to chat grilling and swap stories of success (and occasional smoke-filled failures!) over a cold one. But for now, Im off to gather supplies for one epic cookout. See you out there! The Best Grilling Accessories will take your BBQ experience to a whole new level. There's nothing like a summer barbecue. of laughter in the air, and the feeling of sunshine on your skin. But in order to host a successful barbecue, you need more than just good food and good weather. You also need the right accessories! Any seasoned griller knows that the key to a perfect cookout is having the right accessories on hand. From spatulas and tongs to grill brushes and meat thermometers, having the right tools can make all the difference. Spatulas and tongs are essential for flipping burgers and chicken breasts, but a good grill brush is also key for keeping your grill clean. A wire brush will help to remove any build-up on the grill grates, while a stiff-bristled brush is also key for keeping your grill clean. A wire brush will help to remove any build-up on the grill grates, while a stiff-bristled brush is also key for keeping your grill clean. A wire brush will help to remove any build-up on the grill grates, while a stiff-bristled brush is also key for keeping your grill clean. A wire brush will help to remove any build-up on the grill grates, while a stiff-bristled brush is also key for keeping your grill clean. 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This set includes everything you need to get started, from the Grilling Basting Pot and Brush Set to the Grilling Tongs with Built-In Bottle Opener. The Grilling Tool Rest keeps your tools close at hand, while the Grilling Turner and Grilling Turner help you flip burgers and steaks with ease. The OXO Good Grips Nylon Grill Brush for Cold Cleaning makes it easy to clean your grill after use, while the 6-Piece Grilling Skewer Set is perfect for cooking kebabs and veggies.Not only is this set functional, but its also stylish. The sleek design of each tool and the cohesive look of the set make it a great addition to any outdoor cooking area. Whether youre using it for a summer barbecue or as a housewarming gift, this set is sure to impress. Each tool in the set is made with high-quality materials that are built to last, so you can enjoy your grilling set for many seasons to come. So, if youre ready to take your outdoor cooking to the next level, the Exclusive 13-Piece Grilling Tools Basting Pot and Brush is an absolute must-have for serious grillers. This exceptional set is designed to make saucing and marinating your grilled meats and veggies a breeze. The stainless steel pot is sturdy, holding up to 18 ounces of marinade or barbecue sauce, and comes with a silicone bristles that grab plenty of sauce and an angled head, ensuring mess-free application and keeping surfaces clean between swipes. This set is versatile, useful for various dishes on and off the grill. Plus, its dishwasher safe, making cleanup a snap. In our experience, the pot and brush set has proven to be a game-changer in our household. The pots stability prevents tipping, even when weighed down by the brush. The brushs durability and extended length make it an upgrade from previous OXO models, as it keeps hands safely away from the hot grill area. All in all, the OXO Good Grips Grilling Tools Basting Pot and Brush is an outstanding BBQ accessory that deserves the spotlight. Its thoughtful design and functionality will enhance any grilling experience, making it an essential addition to your barbecue toolkit. Best Spatula The Mercer Culinary Hells Handlespatula is one of the best grill tools to add to your lineup. Having a highly heat-resistant tool to flip steaks, burgers, and any other meats or veggies is imperative. This tool offers great strength and flexibility and the polypropylene handle absorbs 50% less heat to protect your hands in extremely hot conditions. Maneuvering the Hells Handle Spatula is easy with the dual-textured finish and finger point grips for slip resistance. This dishwasher-safe charcoal or gas grill spatula also comes in multiple sizes, including left-handed configurations and extra long handles. Mercer is known for crafting a wide variety of grilling tools and accessories for gas or charcoal grills that exceed the expectations of professional chefs. Flipping a burger has never been easier with this high-quality and unique spatula. Best TongsThe Winco Coiled Spring Utility Tong is an essential tool for all grilling enthusiasts. Grilling tasks such as flipping small pieces of meat like chicken wings and sausage or mixing vegetables are best done with tongs, and these durable, stainless steel tongs are the best ones for the job. These tongs are sturdy, durable, and heavyweight so picking up large pieces of meat is simple and effective. efficient. Whats more, these tongs are affordable and completely dishwasher safe!Best Reusable Skewers These Metal Kebab Skewers are a great way to reduce waste and improve your BBQ experience with style. 6 premium stainless steel skewers are a great way to reduce waste and improve your hands. These reusable skewers are sure to be your next grill tools. They are 14 long with enough room for a good stack of meat and vegetables. Plus, the long handle can remain outside of your BBQ, saving space and protecting your hands from heat. The unique flat skewer blade reduces the involuntary rotation of food, ensuring an even cooking distribution. These dishwasher-safe shish kabob skewers also come with tip covers for storage and a handy storage pouch to keep them organized all in one place. Best Grill BasketHave you been looking for the best tool for getting perfectly cooked vegetables on your charcoal or gas grill? Well, the good news is, weve found it! The Proud Grill Stainless Steel Grill Basket is an ultra-versatile basket designed to be placed directly on your hot grate to cook veggies, baby potatoes, or meat. Cooking vegetables on gas grills can be a difficult task without the right grill tools, especially if the grill grates are widely spaced. Save your pans, and use this large BBQ grill basket instead! The movable dividers are designed to easily separate different types of vegetables or meats or be removed completely for one big batch. The best part is the detachable handle can be hooked onto any of the 4 sides of the basket to rotate, shake, or remove food from the grill. Best Burger PressBellemain Cast Iron Grill PressThe Bellemain Cast Iron Grill Press is a large, heavy-duty cast iron grill press for burgers, bacon, steak, or even sandwiches. Weighing at 3lbs. this grill marks like a commercial burger is a burger press to flatten it out and this one is definitely worth the investment. At almost 9 in diameter, this burger grill press and handle even the biggest of meats while still fitting on most pans and grills. Plus, youll never have to worry about burning yourself with the specially crafted and beautifully designed heat-resistant handle. Best Burger MouldThe Cuisinart Stuffed Burger Press and Mould is another essential cooking tool when it comes to burgers. This 4-in-1 model allows you to cook restaurant-style sliders, 1/4 pound patties, and 1/2 3/4 stuffed patties! The non-stick coating makes cleaning a breeze and without the buildup, you can make dozens of patties. efficiently. This burger mould also allows you to create a pocket for your stuffing ingredients. Add more ground beef on top and press again to create a fully enclosed stuffed burger. Best Stone Grill CleanerAlright, so youve just finished cooking some delicious food on your grill, now its time to clean! The Better Grillin Scrubbin Stone Grill Cleaner is our top pick for a stone grill cleaner, perfect for both charcoal and a gas grill. Made of 100% glass heated and treated the same way a pumice stone grill cleaner is our top pick for a stone grill cleaner. spaced to fit most grill racks, making cleaning each individual grate a breeze. Depending on how dirty your grill grates are, one stone can withstand high heat so its not necessary to wait until the BBQ has completely cooled, though it is recommended for safety reasons. For a finishing touch, you can use the scrubbing stone to clean all of your other grilling tools made of steel or iron too! Best Wire Grill BrushIf a wire grill brush is more your style, the Grillaholics Essentials Brass Grill Brush is one of those accessories that will last a lifetime. The brass bristles are great for all grate types, even porcelain and ceramic grates. Clean your grill grates and scrape all burnt food and char without scratching or losing bristles. It has a long and sturdy handle and a total length of 18 to give you access to even the toughest places to clean. Plus, you can conveniently hang this grill brush by its metal hanging loop for easy storage. Grillaholics is a reputable brand that specializes in grill accessories like this one. Backed by their Grillaholics Promise, they guarantee that youll love the product or do whatever it takes to make things right. Best Luxury Grill Brush. Steam Grill Brush is without the use of chemicals allowing you to preserve the great taste of your grilled food. The body is made of aluminum and able to withstand even the harshest of conditions and brush heads that are dishwasher safe for all kinds of grills including porcelain, steel, iron or ceramic. The ergonomic body and handles provide maximum cleaning leverage while protecting your hands from high heat. Simply add water to the reservoir, preheat your grill and let the steam clean and sterilize the grates as you brush away built-up gunk without dousing your coals. Once you try this cleaning method, youll never go back! Best Chimney StarterTheWeber Rapidfire Chimney Starteris a great charcoal grill accessory to have. If you own a charcoal grill, you need a chimney starter for igniting your coals fast and efficiently. This chimney starter comes with a wide chamber able to hold 90 briquets at a time which is more than enough fuel to grill steaks, chicken, or anything else. Youll have the perfect flame within 20 minutes with minimal effort. This chimney features a unique twohandle design to give you more control while pouring the hot coals into your grill. Plus, a large heat shield is present to block radiant heat from the handle, further adding to your protection. Best Electric Fire StarterIf an electric fire starter is what youre after, this Electric Charcoal Firestarter is a great option that offers fast and efficient ignition with the push of a button. This powerhouse electric igniter produces a 1,100F airstream that can easily ignite charcoal briquettes, hardwood charcoal, wood and kindling, or even logs in a fireplace. The entire length of the fire starter is covered in a safety casing that remains cool to the touch within seconds after use. The non-slip grip handle with finger indents provides further safety and ergonomic handling. With a 100% satisfaction guarantee and a 2-year warranty, this is an excellent investment. Best Natural Fire Starters are non-toxic, eco-friendly pods that can ignite your charcoal briquettes easily without any odour or taste being transferred to your food. These fire starter pods are made of wood shavings and food-grade wax to create a fast and reliable fire. The 15 minute-burn time should be more than enough time to get your charcoal grill or smoker ready to cook some delicious food. This waterproof pack comes with 30 pods, and seeing as you only need one to get your grill going, it should last quite a while!Well, there you have it. The top grilling accessories to get your hands on this BBQ season.Best Basting Brush: OXO Good Grips Basting Brush: O protect your hands in extremely hot conditions Best Tongs: Winco Coiled Spring Utility Tong sturdy, durable, and heavyweight so picking up large pieces of meat is simple and effective Best Reusable Skewers: Metal Kebab Skewersunique flat skewer blade reduces the involuntary rotation of food, ensuring an even cooking distribution Best Grill Basket: Proud Grill Stainless Steel Grill Basketremovable handle can be hooked onto any of the 4 sides of the basket to rotate, shake, or remove food from the grill press for burger? Bellemain Cast Iron Grill Pressheavy-duty cast iron grill press for burger? Mouldallows you to create unique and mouth-watering stuffed burgers Best Stone Grill Cleaner: Better Grillin Scrubbin Stone Grill Brush: Grillaholics Essentials Brass Grill Brushbrass bristles are great for all grate types, even porcelain and ceramic grates Best Luxury Grill Brush: Grill Daddy Grand Platinum Steame cleaning is a new and innovative way to clean your grill without the use of chemicals Best Chimney Starter: Weber Rapidfire that can easily ignite charcoal briquettes, hardwood charcoal, wood and kindling, or even logs in a fireplace Best All Natural Fire Starter: Light-a-Fire All Natural Fire Sta safety tips to keep in mind.We know, wearing gloves is the last thing you want to do in the summer! But, to protect your hands from the high heat and smoke youll be working with, its important to keep grill gloves handy. There are many types of grill gloves from reputable brands, but the ones we like the most are these US Forge 400 Welding Gloves. To keep your grill in tip-top shape so can keep making the foods you love, its important to keep a clean grill tools! The best way to maintain a clean barbecue is to clean your grill grates and grill tools! The best way to maintain a clean barbecue is to clean your grill grates and grill tools before and after each use. This includes your grill grates and grill tools before and after each use. This might come as a no-brainer to some, but its still worth mentioning. Do not, under any circumstances, turn on your propane while your grill lid is closed. By filling up your barbecue with propane and then igniting it, you can create a huge flare-up that would be dangerous to you and any structural components in your vicinity. Placing your vegetables in a grill basket like the Proud Grill Stainless Steel Grill Basketis the best way to cook veggies on a grill. The basket makes sure nothing falls between the grates, it allows you to shake them up to mix and makes removing them all at the same time a breeze. TheMEATER Plusmeat thermometer is a great leave-in thermometer to add to your grill accessories. This sophisticated thermometer works via Bluetooth connection, sending you real-time temperature changes of your meat so that you dont have to open your slow cooker to check the internal temperature. For more meat thermometers. Using a pizza stone is the best way to make pizza on your BBQ. A pizza stone creates an even heat distribution throughout the entire base of your pizza, giving you the perfect cook every single time. When packing for your next tailgating with a grill, you should also bring a fire starter along for quick and easy ignition. To find out more about tailgating with a grill, read our guide on the Best Tailgating Grills. When you go to the supermarket aisle, youll be met with a number of different kitchen papers, and so onthere are just too many to keep track! One might think the technical term doesnt matter. Paper is paper, right? As long as its designed for kitchen use, there shouldnt be a problem. But thats not always true, and the wrong application may even be dangerous at times! Although a lot of the listed papers above might be used for specific purposes, each is designed for specific purposes. So whats the difference between butcher paper vs freezer paper? Read on to learn the distinction between these two kitchen and grilling accessories. A lot of people use butcher and freezer paper interchangeably as they have a lot of shared properties. Although both start as wood-fiber pulp and are used to wrap and preserve food, these papers serve two completely different purposes. When we talk about butcher paper in this article we are specifically discussing pink butcher paper thats used for BBQ (wrapping brisket or other cuts of meat youd smoke). Butcher papers are the identical twin of kraft papers. They both begin with the same base. Due to this, some people use butcher paper in arts and crafts if they dont have kraft paper immediately at hand. But what exactly is the purpose of butcher paper? Lets have a look. As the name suggests, butcher paper is used for cold-cut storage and wrapping meat. Its easily foldable, and is often sold in rolls, so users can tear off appropriately sized strips of paper as needed. mentioned, butcher paper is primarily made from kraft pulp. It comes in two primary colors, white and brown, with the latter being more commonly bought. Butcher papers are breathable and, unlike freezer papers, arent with wax or polyethylene plastic. Due to this, users may use butcher papers are breathable and, unlike freezer papers, arent with wax or polyethylene plastic. it immediately to hand. Due to it being made from wood-fiber pulp, the paper feels a bit grainy or coarse to the touch. If kraft paper is the freezer papers are commonly mistaken for each other because they look quite similar. Freezer paper is the best option for freezing foods, particularly meat and seafood. The wax/poly coating found in the freezing paper provides a moisture barrier. It protects it from liquid, oil, grease, or animal blood. This causes the paper to stay solid longer than butcher paper. Freezer papers also prevent the liquid from the meat/seafood from leaking out and making a mess in your fridge. Butcher paper doesnt have this quality, which is why its not the best for storing frozen food items for long durations. Furthermore, freezer paper is often used to wrap sandwiches as it ensures the bread remains moist. Compared to butcher paper that is thick and coarse, freezer paper is somewhat thin and is coated in a layer of plastic. This is what gives the freezer paper a waxy feel and appearance. Freezer paper is coated with wax, people often write a date on its exterior to signify when the product is wrapped, and whats inside the wrapping. Its moisture-resistant quality adds to the freezer papers overall strength. Here are some of the primary differences between the freezer paper and butcher paper is less expensive than freezer paper. Butcher paper comes in a roll similar to kraft paper while freezer paper comes similar to wax paper/parchment paper. Freezer paper has one side coated with wax/poly while the butcher papers are thicker, freezer papers sturdier. Ultimately, when asked the question of which paper is better, there is no right answer. The two cant be compared. Both serve their own unique purpose and arent superior to the other. Here are some suggested FAQs to add about the differences between butcher paper and freezer paper: Can I use butcher paper to wrap food Im freezing? Butcher paper can be used for freezing meats for short term storage. However, for long term freezing, freezer paper is better since its wax coating protects against freezer burn. Is it safe to cook meat wrapped in butcher paper? Yes, butcher paper? Yes, butcher paper? Yes, butcher paper? Yes, butcher paper is better since its wax coating protects against freezer burn. Is it safe to cook meat wrapped in butcher paper? Yes, allows steam to escape while retaining moisture. Can I reuse butcher paper or freezer paper? Its best not to reuse either paper ach time for food safety. Which paper is compostable? Butcher paper is typically compostable since its made of natural wood pulp. Freezer papers plastic coating prevents it from being compostable. Is parchment paper a good substitute for either one? Parchment can work as a substitute for either one? Parchment can work as a substitute for either one? Parchment can work as a substitute for both papers in a pinch. It shares butcher paper excels for grill wrapping brisket, ribs, etc. It allows smoke penetration while keeping meat moist. Freezer paper can melt from grill heat. Yes, either of these two papers can be used as a substitute if you dont own the right one for the job. However, parchment paper is the ideal substitute if you dont own the right one for the job. recommend you not to use paper bags as a replacement as it could be unsanitary. Although it wont necessarily cause you a lot of harm, its important to be mindful of what youre wrapping to prevent cross-contamination or distribution of bacteria onto your food. Both butcher papers and freezer papers to use in direct contact with food. Paper base and are both FDA approved, they individually serve different purposes. Freezer paper is best used for food products youre looking to store in the fridge. Meat wrapped in freezer paper can last for up to a year, as opposed to other kitchen paper, as freezer paper is coated with a special waxy finish. Butcher paper, on the other hand, is designed to wrap raw meats and fish. This allows them to be protected from airborne contaminants and flavor contamination. Subscribe to get the latest posts sent to your email.

What bbq accessories do i need. What to grill for guests. Bbq accessories must haves. Best bbq accessories. Grill accessories. What accessories do i need for a charcoal grill. What tools do you need to put a grill together. Bbq must have accessories.