



CHARCOAL GRILLS VS. GAS GRILLS?

One perk of living in California is the sunny, year-round grilling weather. Which grill fits you and your home best?

CHARCOAL GRILLS

Pros

- **Charcoal grills are hotter.** This produces the best results for grilling meats.
- **They're less expensive!**
- **Extra smoke adds flavor.** The best smoky taste comes from lump charcoal or mixing in some wood chunks with charcoal.

Cons

- **Fuel is expensive.** Compare the costs of charcoal versus propane.
- **Longer set-up time.** Spend 20-30 minutes heating up the charcoal to cooking temperatures.
- **Dirty to handle.** Cleaning up charcoal ash is messy, and all you can do is trash it. Charcoal's chemical additives makes its ash unsuitable for a garden fertilizer.

GAS GRILLS

Pros

- **Accessories.** Gas grills come with plenty of easy-to-use accessories like rotisseries, side burners, etc.
- **Easy set up!** It only takes 10-15 minutes.
- **Cooking zones.** Adjustable burners create different zones for strategic cooking

Cons

- **Carbon and grease build up.** Gas grills use metal plates, lava rocks and ceramics to radiate heat instead of charcoal. They are easier to clean, but they may suffer from clogs or buildup that need to be scraped or pressure washed.
- **They're more expensive.** All those accessories and options come with a bigger price tag.
- **More parts to a gas grill.** Initial setup is challenging (try buying one pre-built), and finding replacement parts can be a hassle.

Dreaming of your perfect grill set up? I'll get you into your new home — call me for an appointment today!