

grilling notebook

Grills for Every Need

There's a grill that will fit any budget or cooking style. These units provide a taste of what's in stores and online.



FIRE STONE COOK NUMBER

(Electric) Perfect for balconies, this small electric grill has a temperature probe that helps you grill big-time meals. \$579; 866/303-4028, firestonehp.com



KITCHENAID KFRS271TSS (Gas) Burners

specially made for uniform cooking and a system that reduces flare-ups by channeling away grease give you total cooking control. \$1,599; 800/334-6889; kitchenaid.com

POWER SOURCES

■ **Propane** is the most-used fuel source. It requires periodic tank refills, but it gives you freedom to move the grill around.

■ **Electric** units are convenient and they're usually acceptable where regulations prohibit open flames, such as balconies. But they don't provide smoky flavor, and you can't stray far from an electrical outlet.

■ **Charcoal** may seem old-fashioned and it's messier than gas or electric, but it provides barbecue flavors that grilling purists crave.

■ **Natural gas** can be plumbed directly to grills, eliminating the need for tanks. Natural gas is also less expensive than propane. However, once the gas is hooked up, the grill can't be moved.



VERMONT CASTINGS VCS 4037 (Gas)

This solidly built grill features cast-iron hood ends for better heat retention, and back-lit dials and a pop-up light for easy nighttime grilling. \$1,489; 800/668-5323; myownbbq.com



WEBER PERFORMER (Charcoal) This grill

offers the unbeatable taste of charcoal cooking with conveniences such as propane gas ignition, an ash cleanup system, and a charcoal hopper. \$349; 800/446-1071; weber.com



WEBER GENESIS E-320 (Gas) A porcelain-

enamel finish gives this grill high style, and its cast-iron grates ensure that it cooks as good as it looks. \$849; 800/446-1071; weber.com



MINDEN MASTER GRILL (Gas) You can

custom-design this grill with options such as an ice bucket, griddle, or a bamboo cutting board. \$389; 888/985-2249; mindengrill.com

PHOTOS: BLAINE MOATS