

Top tips for BBQ Lighting from:

FIRE**DRAGON**

**Environmentally
Friendly BBQ Lighter**



NON-TOXIC



ODOURLESS



NATURAL



**GO GREEN FOR:
The Environment
Your Food
Your Health**



FIREDRAGON

Top tips for lighting a successful BBQ

Prepare early

Get the timing right – allow at least 40 minutes before you start to cook on the BBQ.

Remember to set up in an open space

Make sure it is on a sturdy, flat surface and your surrounding are clear of flammable objects.

Choose a quality charcoal and firelighter

FireDragon is an easy to light, non-toxic and odourless firelighter, it has a clean burn which means no toxic fumes or smoke and it will not contaminate your food.

To get your BBQ started

Layer your fuel. Start with some crumpled newspaper on the bottom. Place a few FireDragon firelighter blocks on top. Add some crinkled cardboard or dry sticks (if available). Then place your coals on top.

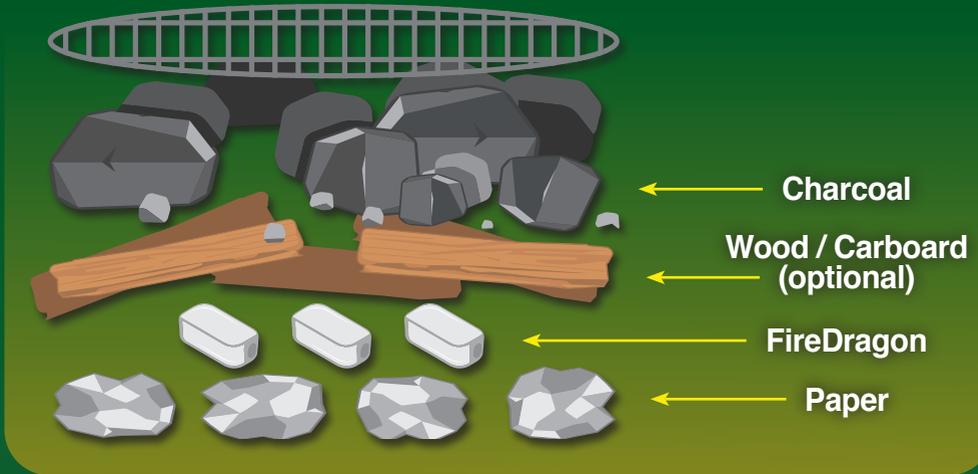
Light the firelighters (as they are easier to light than the paper) and then cover them over with more coals.

Start by creating a small fire, it will be easier to control and will use less tinder. Once the small fire is established add more tinder and coal to expand the area. Keep adding coals on the flames as needed until evenly spread across the BBQ.

Always allow the flames on the coals to die back before you start cooking, direct flames will only burn your food. After about 15 minutes you will see that your coals have become white-hot and ashy and you are ready to start cooking.



Layering your BBQ



Learn to recognise when your food is cooked

– Test and Rest

An obvious one, but so important, especially if you're cooking for a lot of people. It can be hard to tell how well-done meat is on the barbecue by sight alone. Be sure to cut into food and check whether the juices run clear. Ideally invest in a temperature probe.

Once the meat is cooked to your liking it's a good idea to rest it for a few minutes. This allows it to reabsorb its juices and become more tender.

Then relax and enjoy all the praise for an excellent BBQ meal.



FIRE DRAGON

Perfect for the BBQ, Fire Pit and Stove!

Available as a Solid and Gel, both in two convenient sizes.



For more information visit our website:

firedragonfuel.com



BRITISH MADE