

Bonza Backyard Barbies

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Have the Cleanest Grill Plate

You'll never suffer from food poisoning or revolting, blackened steaks and chops if you clean your BBQ plate with common salt.

Before each use, sprinkle a thick layer of salt over and then heat the plate. Scrape the salt off with a metal spatula or scraper. The grime and black yuck is picked up by the salt. Pour on a little vegetable oil and rub over with clean paper towel or newspaper. Voila you have a beautifully clean BBQ plate. - Contributed by Leslie, Warrandyte, 18th October 2007



Incredible Low-Fat Marinade

Mix together 2 garlic cloves minced, 1 tablespoon minced ginger, 2 tablespoons grated orange rind (be careful to not include any of the white part), 1/4 cup orange juice and 3 tablespoons soy sauce. Pour over beef or pork, marinate for up to 24 hours, turning several times. This marinade makes even budget cuts of steak as tender as rib eye fillet. - Contributed by Kerry, Hunters Hill, 3rd February 2007

BBQ Cover

You can make a sturdy and durable cover for your barbecue from felt backed vinyl tablecloths (about \$4 each from discount shops). Measure the height, width and length of your barbecue to work out what size to buy. For larger barbecues with roasting hoods etc you may need to buy



two. The simply fold in half (for a single) and sew the ends together. If using two, stitch up one side, across the top and down the other side. Slide it over the barbecue to protect it from the elements. - Contributed by John, Hay, 12th September 2007

What to Use in the Drip Tray

I often see tips recommending kitty litter be used in the drip tray of barbecues because it is cheap and absorbent. A word of warning: only use vermiculite kitty litter. Vermiculite is a type of clay that is absorbent and used in potting mixes and kitty litters. Read the ingredients on the kitty litter pack before you buy it. Many contain chemicals that can leach into your food when heated (by the fat dripping onto them) or are made out of paper (making the highly flammable). If in doubt, humble aluminium foil will do the job too. Just line the tray with the foil and clean up is easy. Once the fat has cooled and solidified just roll up the foil and dispose of it. - Contributed by Stewart, Albion Park Rail, 24th November 2006

Best Budget Marinade

I don't have time to be mixing marinades so I pour over a bottle of BBQ sauce (we like Aldi best, \$1.19) over the meat. The while it is cooking my husband used the 'marinade' to baste. The meat is always delicious and I don't have to fuss with oil, vinegar, garlic etc. Easy and cheap! - Contributed by Debbie, Seven Hills, 23rd November 2007



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