

# Antony Worrall Thompson's Award Winning Barbecue from a Credit Crunching £99.99!

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## AWT's 22" Kettle Grill Wins a Which Best Buy

If you plan to spend more time in the garden this year and want to make the most of the English summer, what better way to enjoy the sun than to fire up the barbecue to entertain your family and friends? And it doesn't have to cost the earth with a simple yet effective and award winning barbecue from celebrity chef and author of best-selling book *Barbecues and Grilling*, Antony Worrall Thompson.

Antony Worrall Thompson's 22" Kettle Grill won the WHICH? Best Buy accolade for barbecues in July 2008 providing a high quality barbecue that will help you produce great tasting barbecue delights.

Antony Worrall Thompson is often happiest barbecuing at home. His passion for outdoor cooking ensures that his attention to detail and experience help him develop high quality, performance barbecues at affordable prices.

Priced from £99.99 at Argos, Homebase, Wyevale Garden Centre, Robert Dyas, Freemans Grattan, Next and Amazon, the traditional style Kettle Grill has a durable, black porcelain enamel finish and tough Bakelite handles which remain cool to touch. There is a convenient ash and grease catcher to make disposing of these easier. The barbecue comes complete with a chrome shelf and condiment rack to keep sauces and barbecue tools handy.

Antony says: "I've always been a fan of Kettle Grills and I am particularly proud that mine has received this accolade. It is a simple design concept that performs really well. The all important lid creates indirect heat when it is down and direct heat over the charcoal for simple grilling that helps keep the flavours in to make great barbecue tasting food."

## Antony's Tips to Cooking with Charcoal

1. Light the barbecue at least 30 minutes before you want to start cooking.
2. Try not to use firelighters as the smell tends to permeate into the food. Instead use newspaper, dry kindling and tapers. Never use petrol.
3. Once lit, leave the charcoal alone until the flames have burned out and you are left with grey matter in bright sunlight and a deep glowing red in the evening.
4. Organise your food in advance and prepare in advance. Lay out the food on manageable sized trays or platters and keep tools handy. Keep all meat and fish refrigerated but remove 30 minutes before you need to cook to aid cooking times.
5. Wipe off any marinade before placing over the fire to avoid drips that create flare-ups and burn the food and keep a water spray on hand to douse the flames.

6. Cooking with the lid down can shorten the cooking time by 25 per cent and also fragrance the food with the lovely smoky (not burnt!) quality that we associate with barbecues.

7. Remember if you have vents on the barbecue lid, closing them will slow down cooking whilst opening them will increase the temperature.

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