

# Consumer Corner

## Sometimes, Spending Is Saving

(NAPSA)—Spending wisely has always been considered a good habit. From cars to couches, sometimes it's worth spending a little more up front to have a top-quality product that will far outlast more inexpensive models.

The barbecue grill is no different, so look for one that maximizes your grilling experience. The Big Green Egg, for example, performs multiple functions—it can be used as a grill, a smoker and an oven. It is a ceramic cooker that is derived from the ancient clay cooker called a kamado. The space-age ceramic material makes it very durable, so if properly handled, it will last a lifetime.

There are five sizes of the EGG, so there's no need to buy more grill than you need. A large size is popular for the backyard, but an RVer may choose a small or medium. And if selected for a gift, an EGG is a practical and conversation-starting present. Perhaps best of all, a group of friends, family or co-workers can pitch in for a purchase. And because 80 percent of households barbecue, it's a perfect gift!

Its double-wall ceramic composition makes it very fuel efficient, and experienced "EGGheads" cook with natural lump charcoal, which heats up quicker and burns hotter. It also requires no lighter fluid to get the fire going—you just need a natural fire starter or an electric lighter.

It's also efficient because an outside temperature gauge means you don't have to lift the lid while cooking, so there is minimal heat lost.



**Top-quality grills can be a smart investment.**

All this efficiency means that you can cook over temperatures in excess of 750°, so it's great for searing hefty beef or tuna steaks, thick-cut pork chops and monster burgers. By adjusting the dampers, it's just as easy to barbecue, smoke cook or bake at lower temperatures. Smoked salmon with grilled asparagus is an easy-to-prepare dinner, and by cooking extra portions, the leftovers can be tossed with a salad for next day's lunch.

Small foods such as mushrooms, shrimp or scallops are a cinch to prepare over those controlled, low-burning coals, too. They can be prepared as kebabs or you can use a Big Green Egg Half-Moon Perforated Grid to help prevent them from falling through the regular cooking grid.

Visit [www.biggreenegg.com](http://www.biggreenegg.com) and click on Tricks of the Trade for a variety of recipes ranging from ribs and salmon to mushroom bacon bites and peach cobbler!