

Great Options for Grilling

The industry has introduced new technologies that make grilling your favorite meals even easier and more fun.

Infrared is Hot

Consumers want grills to replicate that great steakhouse taste they love so much but can't seem to duplicate on their home grill. Now they can, thanks to an infrared grill technology that replicates the same flavors that restaurants use. Although infrared is reserved for the higher-end grills, more manufacturers are incorporating it into their designs this year. "The biggest different between infrared and other grills is the heat," says grilling expert Alicia Kaper from CSN Stores. "It's a higher temperature than gas, electric and charcoal and provides the best searing ability. You don't use hot air so your food won't dry out, and it's so hot that it cuts down on half the time and energy you would usually use to cook."

Outdoor Appliances and Entertaining

Everything you could do in your kitchen inside, you can now do outside. Grills are just the start of today's outdoor appliances, which include warming drawers, refrigerators, rotisseries, sinks, wine coolers, freezers and more.

If you want all the extras, be ready to pay. According to Chuck Casto, grilling expert with CSNStores.com, the most elegant outdoor kitchens can include a high-end grill with infrared cooking capabilities, a refrigerator, a sink, a wine chiller, a freezer and even a full bar, complete with counters, seats, a special glass chiller and an outdoor ice maker.

"The price range for outdoor kitchens is quite broad—starting around \$3,000 and going well over \$100,000," he says.