

At home

Hot gadgets help you chill while you grill

What's new in 'cue? This year's gadgets allow for simplified Fourth of July grilling, a celebration of independence everyone can get into. USA TODAY's **Sarah Bailey** chats with **Don McCullough** of the National Barbecue Association; **Ray Lampe**, author of *Dr. BBQ's Big-Time Barbecue Cookbook*; and **Larry Gerber**, president of BarBeQue Man Inc., a barbecue caterer and sauce maker, about the hottest new gear for your summer grilling festivities.

The Freedom Grill

Freedom Grill, Inc., \$799

Tailgates aren't just for pickup trucks anymore. McCullough recommends the Freedom Grill for convenient cooking anywhere the holiday takes you. "This grill opens up possibilities for people with a SUV," McCullough says. The portable grill attaches to the back of any vehicle with a standard 2-inch hitch receiver. It then swings away from the car during use so you can still access your trunk.



LED BBQ light

Zelco, \$40

The battery-operated light features an LED beam on top of a steel base that clips to the side of a grill, allowing your outdoor party to last into the night. The swiveling arm is adjustable to shine where you need it. "Before, lights (were on) a little stand beside the grill," says Lampe. "This is a really good light because it's on a longer arm and it's right over the food."



Professional ice maker

WindChaser, \$399.95

On a hot summer day, plentiful ice is as important as tender meat. The stainless-steel box keeps 2½ pounds of cubes cold and produces up to 29 pounds a day.



Jaccard meat tenderizer

Jaccard, \$44.99

Gerber recommends a restaurant chef's choice for your barbecue. Just press the 45 razor-sharp blades into the meat multiple times to loosen it and break the connective tissues that make meat tough. Tiny heat channels are created, reducing cooking time and letting marinade penetrate deeper, says Gerber.

Silicone basting/barbecue brushes and Silpat baking mats

William Bounds, \$14.95-\$19.95
and Demarle for Sur la Table, \$12.95-\$19.95

"Things that are easy to clean are always welcome," says McCullough. Hence, the boom in silicone products — a great way to cut down on the dirty work. The non-stick mats transfer heat and have tiny holes, providing a safety net on a non-flaming grill for small foods like veggies and shrimp. (They also can be used as pan liners for baking cookies and pies.) The brushes' slick bristles prevent buildup of gunk. Plus, they won't shed on your food, making for a less surprising meal.



Smart, Tough & Handsome grillware

Wilton Armetale, \$19.99-\$34.99

Eliminate the middle man. You can grill vegetables, seafood and meat on these aluminum alloy plates, at temps up to 1,000 degrees, then take them straight to the table. The plates are cool enough to handle after about 10 minutes, but do retain heat for 30 or 40 minutes, so use the grill pads provided.

LED BBQ Light by Andrew Schloss, Zelco; Ice maker and baking mats by Sur la Table; meat tenderizer by Jaccard; grillware by Wilton Armetale; Freedom Grill by Kenton Pappacostas

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