

Shared Legacy Farms

Veggie Grilling Tools



The Basics

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Hardwood Lump Charcoal

Made from real wood. It lacks the chemical additives of "regular" charcoal briquettes, and it makes a hotter fire! Find it at your local hardware store or Costco.

Cost: 2 pack is \$62 from Amazon



Charcoal Grill

The charcoal grill king is by far the Weber Grill. You can get this basic one or the more expensive version with the prep table. Look on Craigslist to find these for cheap.

Cost: \$99 from Amazon.com



Grill Tongs

You'll need this to move your food around on the grill. There are lots of different ones on the market. Find one that "feels" right in your hand.

Cost: \$12 from Amazon.com



Chimney Starter

This tool helps you start the charcoal fire much faster without lighter fluid. Stuff some newspaper in here with charcoal; light, and wait 20 minutes. Dump on grill.

Cost: \$14 from Amazon.com



Grill Brush

Use this to rub down the grill grates after it's heated up to remove bits of last meal's food. We like this one from Weber.

Cost: \$10 from Amazon.com



Grill Pan

We created a DIY grill pan using just a basic disposable grill pan by cutting some holes in the bottom. This keeps veggies like green beans from falling through the grates.

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Grill mitt

You'll need some kind of protection for your hands as you dump the charcoal chimney. Any grill mitt will do.



Deep Fryer Burner

This isn't necessary, but it speeds up the process of heating the charcoal immensely, making it more likely that you'll grill in the first place. Connect this bad boy to a propane gas tank and light it to super-charge your charcoal chimney. You'll get charcoal-ready briquettes in about 5 minutes.

Cost: \$50 from Amazon.com



Grill Skewers

Skewers are great for grilling onions or cherry tomatoes. Get the flat metal kind, so the veggies don't spin. Remember to oil the grate, not the veggies on the skewer.

Cost: \$8 for 12 from Amazon.com