

## HOG Chapter GRILLING SET UP

- Arrive @ the dealership at 10:00 am. Check in with Larry B. for go/no go dependant upon the weather. We serve from 11 am – 2 pm.
- Set up tent (requires at least 4 people) ask Larry B. for help if needed.
- Roll out the grill and fire it up. Press button on left side where burner controls are to light burners. Bring spatula and grill brush with you.
- Set “SEAR” burner on high, middle and right burners on low.
- Roll out ice chest with water bottles that have been iced down. There is a red cart to use for this.
- Have 1 person slice tomatoes, onions and lettuce @ sink area in kitchen. Place these in aluminum ½ pans
- Bring out 2 tables and 2 garbage cans to grill area
- Gather condiments, plates, napkins, tongs, buns, chips, etc and bring out to tables.
- Hang banner at left end of tent as you are looking at it with bunge cords
- Start grilling meats by 10:30 to stay ahead of the crowd!
- In chest freezer get 2 packs of burgers and 12 hot dogs out to start with.
- Place 6 burgers on sear burner and hot dogs on right side burner. Sprinkle Lawry’s seasoning on one side of burgers only. Cook on one side for about 4 minutes, then flip and cook 4 more minutes, move to right side burner to finish cooking. Repeat process with six more burgers on sear burner. Try to stay ahead of the game by keeping 8-12 burgers and 12 hot dogs cooked and in a ½ pan with a little water in the bottom sitting on the left side of grill (no heat on left burner!).
- Be prepared to “adjust” cooking according to “traffic” flow of customers. TRY NOT TO GET CAUGHT BEHIND THE 8 BALL!!!. You aren’t grillin at your house. You can get “slammed”!!!
- Greeters should bring buns to the griller for placement of meats on the buns. Customers can put their own condiments, etc on. Thank EVERYONE for their DONATIONS!!!
- Cook/serve until 2:00 pm. If business is slow, decrease amounts of meats you cook so as not to have many leftovers. You should start the slow down process around 1:30 pm.
- TURN ALL BURNERS ON HIGH AND BRUSH GRILL TO CLEAN IT PRIOR TO SHUTDOWN!!!! Wipe down outside of grill (be careful of hot surfaces)
- At 2:00 start clean up process. Bring “EVERYTHING” back to kitchen/break room area. Throw leftover tom/onion/lettuce away.
- Get help to take down the tent. Remember to unstrap the clips!!!
- Make sure sink/kitchen area is clean before leaving.
- Somebody needs to count da money!!! Place in an envelope (get one from one of the sales staff) and place in HOG Chapter box on table at front of store.

I think I have covered everything but I may have left out a detail or two. Do the best you can and work as a team and you will be successful. More importantly...HAVE FUN!!!