How To Clean Your Barbecue With No Chemicals Or Scrubbing!

Categories : DIY, General

Pretty much everyone loves a barbecue and eating outdoors, problem is no one likes cleaning the barbecue grill afterwards and it often gets forgotten about until the next time you go to fire up the barbecue and find it all sticky and disgusting. This is the point that most people turn to some pretty nasty and potent chemicals and oven cleaners etc and a lot of scrubbing, but I am here to tell you that for the most part scrubbing and chemicals are simply not necessary...

I have found that it is easy to clean a barbecue grill in one of two ways:

- **The slightly dangerous way** - when you have finished cooking on your barbecue, add a small quantity of wood to the barbecue, nothing too much as you don't want a roaring fire, you just want the flames going a little over the grill itself so it burns off and charres the grease and burnt on food. YOU MUST NOT PUT TOO MUCH WOOD ON AND ALLOW THE FIRE TO GET HIGH AND OUT OF CONTROL! Keep the fire small with small amounts
of wood and keep adding small bits of wood to keep it ticking over. Keep this going for 20-30 minutes whilst you are chatting and finishing off your food, but never leave it unattended. When the fire is out and the grill has cooled down, a quick brush with a stiff bristled brush or an abrasive cleaning pad should remove any remaining charred remains/ash. Job done!

I wouldn't advise this technique if you have small children or in windy conditions. You also need to make sure your barbecue is away from anything flammable such as buildings, fences or overhanging trees etc. AN alternative method is to simply put the barbecue grill on your fire-pit and let it cook that way. This is a safer method, but not everyone has a fire-pit...

- **The safer way** - If you barbecue grill is small enough, simply remove it (when cooled!) and bake it in your oven at around 500 degrees for about an hour. This will generate a fair bit of smoke so you'll want to open some doors and windows first. When done let the grill cool and simply give it a quick brush/rub as above and it should all come clean.

You are basically letting fire/heat do the hard work for you but as always when dealing with fire, caution is required. When done correctly you should only need to quickly brush/wipe off the ash and any charred remains and then you grill is clean and ready to be used again.

*(Photo from: Wikipedia Commons)*