



Congratulations on your new Assassin Grill!

This guide is to help prepare your Grill and a few tips we have picked up along the way.

1. Light charcoal.
 - Once coals are lit, close fire box door.
 - Be SURE to uncover the smoke stack. This will create the “draw” needed to keep coals burning.
 - It is important to ALLOW cooker to reach a temperatures to reach 200 – 300*degrees, in order to “Season” correctly.
2. Once temperature of 200* degrees is met, Spray the entire interior cook chamber with any cooking oil you choose. (We use Pam)
 - Keep in mind there is a flame.
3. Allow a minimum of 2 hours at temperatures between 250-300 degrees for this process to be complete.
 - During the “Seasoning” process, don’t waste the heat, put a few sausage or whatever you prefer in the grill.

Once you’ve “seasoned” your Assassin Grill, you’re ready.

Important INFO:

When you are finished cooking cover the smoke stack, **empty Charcoal Pan.** Once you have allowed the smoker to cool, it is **IMPORTANT** to release the pressure on main door. (Gasket) This will help keep the seals from drying out and becoming damaged.

Please feel free to contact us should you have any questions about your smoker.

Try to not forget us, we love to see our Smokers in “action” (pictures), and be sure to keep us updated via email@ ccmfg@msn.com or **LIKE** us out on Facebook (C & C Manufacturing and Assassin Smokers), or by phone at 478-785-9161.

Grilling pros who cook on a charcoal grill know that using lighter fluid to start a fires is a major no-no. Even though the lighter fluid “burns off”, their fumes can add a chemical taste to your food.

Many pros start their fires with a **chimney starter**— essentially a small chimney you stuff with newspaper on the bottom and charcoal briquettes on the top. Light the newspaper and it will eventually ignite the charcoal. After the charcoal begins to turn grey on top and has begun to ash over, it is ready to dump in the grill after about 15-20 minutes (use heat proof gloves/oven mitts when handling a chimney starter).

Direct: Direct heat is when you grill directly over the heat source (burner or charcoal fire).

Indirect: This is when you cook on the side of the grill with unlit burners OR on the empty/cool side of a charcoal grill.

The easy way to think about this is that cooking on direct heat (i.e., over the flame) is like using the broiler in your oven. Cooking on indirect is like baking in an oven. When grilling, food is cooking too quickly on direct heat, you can easily put it on indirect heat so it will continue to cook without getting burned. The best cooked steaks will first be seared at a high temp on direct heat, and then put on indirect heat to continue to cook (roast) to get to its desired doneness.

How to create direct/indirect zones:

On a charcoal grill, place your charcoal in a pile and move it to one side, with the charcoal taking up half of the grilling area. This creates a FIRE and NO FIRE zone on your grill.

Use A Meat Thermometer and Eliminate the Risk of Scaring Your Friends

Let's face it, we've all over or undercooked something at one point in our lives. No one wants to bite into under cooked chicken, and they don't want to feel like they are eating leather either. And if it is dark outside, chances are you cannot tell how done the meat is. Use an **internal read meat thermometer** and eliminate the guesswork out of grilling meats. These are the minimal internal temperatures for meat, according to the U.S. Department of Agriculture. Keep in mind that when you take your meat off the grill, it continues to cook, so it is OK to pull it off when it's a few degrees under the listed temperature.

- Poultry: 165°F
- Beef: The USDA lists the minimal internal temp for beef at 145°F. However, if you like your steaks cooked medium, go for 140°F; medium rare, go for 135°F.
- Pork: 145°F
- Fish: 145°F

Safety First

Always keep your household fire extinguisher nearby in case your fire gets out of hand. Better safe than sorry. Also keep in mind that foods that are high in fat, like bacon, will drip into the fire and cause flare-ups. It is a good idea to move foods that cause flare-ups onto the indirect heat zone.

Finally, Have Fun and Get Creative!