



## Prepare Your BBQ for Grilling Season

by *homewarranty.com*

Grilling season is upon us, but before you take out your tongs and basting brushes, make sure your grill is safe and ready to fire up. Whether it's gas or charcoal, you can prepare your BBQ for grilling season with the following steps:

### Check the hose

If you have a gas grill, check the hose from the propane to the burners — it should always be clean and intact. If it's not taken care of properly, it could ignite. If it's worn out or damaged, it's better to replace it than attempt to bandage it. One good way to check for hose leaks is similar to a tire; simply rub on a combination of soap and water and watch for bubbles after turning on the propane.

### Clean the bowl, grates, and flavorizer bars

Wear rubber gloves and use a sponge, warm water, and soap to clean the lid and the bowl of the grill. If you have trouble removing grease or smoke stains, use a cloth and glass cleaner to remove them. If your grill has a stainless-steel table, wipe it down with a microfiber towel and stainless-steel cleaner.

Next, remove the grates and flavorizer

bars from your grill and scrub them with warm water, soap, and a sponge. Put them back after they dry.

### Wipe down the grease tray

We tend to forget about the grease tray since it sits at the bottom of the grill. If you notice any leftover remnants from last summer, dump them in a trash can. Then use a paint scraper to remove any leftover debris.

### High-heat cleaning

Once you close the lid of the grill, turn it on high for 20 minutes to burn off leftover debris that the paint scraper couldn't remove. According to *marthastewart.com*, this will help reduce the number of flare-ups and is best to maintain this practice of high-heat cleaning on a regular basis to help keep your food from sticking to the grates.

### Give it a test run

Before you start flipping burgers for the family, give it a test run! Turn it on and let it burn for about 5 minutes, making certain all burners are in working order.

Now that it's good and hot, grab those tongs and basting brushes and enjoy another summer of outdoor grilling for your friends and family.



### Dudum RE Group

**REALTOR® CalBRE 01476506**  
**Jane Smith Homes**

999 Oak Hill Road  
Lafayette, CA 94549

925.998.1914

Jane@JaneSmithHomes.com  
www.JaneSmithHomes.com

## June Calendar

6/14 - Flag Day

6/17 - Father's Day

6/21 - Summer Begins

Men's Health Month

## Lighting Upgrades for Your Home

Lighting upgrades can drastically change the ambiance of your home, and the best part is, it doesn't have to break the bank. Here are a few ideas to add some efficiency and charm to your home.

**Eco-Friendly Lighting** - Energy Star lighting costs less to use, saving you both energy and money.

**Fluorescent Lighting** - Use as task lighting in the kitchen to light areas where you cut food and wash dishes. These bulbs perform as accent lights as well, and are perfect in vanity areas or under kitchen cabinets.

**Recessed Lighting** - Although typically not the main source of light in a room, recessed down-lighting is a great solution to brightening an overly dark interior. Consider dimmers to add control and set a mood.

**Sconces** - Not just for torches anymore, they're beautifully sophisticated decorations for any type of room. Use to frame artwork, mirrors, or hang them at contrasting levels to add dimension.

**Outdoor Decorative Lighting** - Transform your outdoor space by creating ambiance on your patio with string lights, or illuminate your walkway with solar LEDs.



This is not intended as a solicitation if your property is currently listed with another agent. These materials contain information and articles obtained from third parties. FNHW does not endorse the recommendations of any third party nor guarantee the information provided is complete or correct.



**Jane Smith Homes  
Dudum RE Group - REALTOR®**

999 Oak Hill Road  
Lafayette, CA 94549



## Steak Tacos with Cilantro-Radish Salsa

**Impress your dad this Father's Day!**

### Ingredients

- 2 tablespoons vegetable oil, divided
- 1 pound skirt or flank steak
- Kosher salt and freshly ground black pepper
- ½ cup fresh cilantro leaves with tender stems, divided
- 4 radishes, trimmed, chopped
- 2 spring onions or 4 scallions, white and pale-green parts only, thinly sliced
- ½ serrano chile or jalapeño, seeds removed if desired, finely chopped
- 2 tablespoons fresh lime juice

- 8 corn tortillas, warmed
- 2 oz. queso fresco or Cotija cheese, crumbled

### Directions:

Heat 1 Tbsp. oil in a large skillet over high heat. Season steak with salt and pepper and cook about 5 minutes per side for medium-rare. Let steak rest 5 minutes.

Meanwhile, chop half of cilantro and toss with radishes, onions, chile, lime juice, and remaining 1 Tbsp. oil in a medium bowl. Season radish salsa with salt and pepper.

Slice steak and serve on tortillas topped with radish salsa, queso fresco, and remaining cilantro.



Photo & recipe courtesy of  
bonappetit.com  
<https://fnhw.us/2jKXoq2>