

# Grilling

Written by W.J.Pais

---

HTML clipboard

**Grilling** [\\_\\_](#) is a form of cooking that involves direct heat. Devices that grill are called [grills](#) . The definition varies widely by region and culture.

A skewer or brochette, a rotisserie, or a wok may link smaller portions of food into this process. Grilling is very popular during the summer months, but is becoming increasingly popular throughout the entire year. Mesquite or hickory wood chips (damp) may be added on top of the coals to allow a smoldering effect that provides additional flavor to the food. Other hardwoods such as pecan, apple, maple and oak may also be used.