



## SLATA guide to using the Munger BBQ Pit

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With help from the ILS & FLI Professionals



### 1. Reserve the BBQ pit

- A resident of Munger should email the Munger Front Desk ([mungerfrontdesk@stanford.edu](mailto:mungerfrontdesk@stanford.edu)) to make a reservation.<sup>1</sup>
- In response to your email, the Munger Front Desk will send you a short form to fill out. The form outlines the requirements for using the Munger BBQ pit. Fill out the form and email it back to the Munger Front Desk.
- The Munger Front Desk will respond with confirmation that your reservation is complete.
- You cannot reserve the BBQ pit until 8:00 AM on the first day of the quarter during which the event will take place.<sup>2</sup>

### 2. Acquire supplies

Required:

- Charcoal (*Kingsford Instant Light* brand works well. Safeway usually carries it.)<sup>3</sup>
  - Note: “Instant light” coal doesn’t need lighter fluid because it’s already in the coals. If you buy regular coal, you’ll need lighter fluid, and it will take much longer to get the coals burning.
- Lighter
- Tool to move burning coals around (regular spatulas will likely be too short)
- Spatula to use with food
- Food to grill

Recommended:

- Brush to scrape off the grill
- Cookie sheet or foil for meat/other food before it goes on the grill
- Plates to put the finished food on

### 3. Prepare the grill.

- Brush any old debris off the grill surface (using a brush is recommended, but using your hands can work too)
- Use the wheel on the side of the grill to raise the grill surface above the pit
- Follow the instructions on your coal package. Kingsford recommends the following process:
  - Dump the coal into the pit in a pyramid shape (3-4 layers of coal should work)
  - Light the coal, and then wait 10 minutes
  - Spread out the pyramid evenly under the area you’re going to grill over, and lower the grill surface again

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<sup>1</sup> <https://web.stanford.edu/group/munger/ca.html>

<sup>2</sup> Email from Munger Front Desk in response to a September 8th attempt to reserve the Munger BBQ Pit for an event on September 27th

#### **4. Cook your food**

- Once the grill surface seems hot enough, start putting food on the surface.
- Oil does not appear to be necessary (at least for burgers or other oily foods)

#### **5. Clean up**

- The flame will eventually die on its own (1 Kingsford bag of coal died after 1 hour)
- Clean up the area according to the instructions on Munger's reservation form

#### **Other notes:**

- Sometimes the grill surface gets stuck, and won't move even when you turn the wheel. This is usually because the chain has moved. Try hitting the chain really hard to move it back to where it looks like it should be.
- If your pyramid of coal is too tall, it might be difficult to get the flames to spread
- It can get very smoky by the grill. It's useful to have multiple people that can take grilling shifts.
- Munger does not provide you with any grilling supplies, but some student organizations may have purchased them for past BBQs