

Propane Living

Worry-Free Winter Wardrobe with High Efficiency Gas Dryers



Equipped with powerful innovations like moisture sensors that prevent overdrying, pilotless ignition, high heating capacities, and timed drying cycles, propane clothes dryers are a smart investment for cost-conscious homeowners saving over 20 percent energy costs compared with electric dryers.

Propane clothes dryers offer homeowners an efficient, convenient, and quick laundry solution. Compared with electric dryers, a propane clothes dryer will dry clothes faster and more efficiently while providing the latest clothes drying innovations.

Performance. Propane dryers are available in different capacities, with burners generally ranging from 18,000 Btu/h up to 30,000 Btu/h. Electric dryers have heating output levels at the low end of this range. This translates to faster drying times for propane clothes dryers, meaning less time in the laundry room. Propane clothes dryers produce hot air with more moisture than electric heaters, helping to relax wrinkles.

“Gas dryers have features that maximize drying time resulting in less wear and tear on clothing.” -The Spruce.

Installation. Both electric and propane gas clothes dryers use a single vent to exhaust to outdoors, simplifying most electric-to-propane replacements. Gas dryers need fewer amps than electric. Gas dryers typically only need 110V, while electric usually need 220V.

Gas dryer installation is not a do-it-yourself project. Always have your gas appliances, including your gas clothes dryer, installed by a professional installer. It's important to know that gas dryers can be set to run on propane or natural gas — just let the installer know which gas source you're using so the installer can make the proper conversion.

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Wintercuing Tips, Tricks & Safety



Keep in mind these essential tips when firing up your grill this winter.

- It's cold. We know. Your first instinct is to move the grill closer to the house; however, keep grill at least 10 feet from your home and all structures.
- Never grill in enclosed spaces, such as a garage or under an overhang.
- Clear snow and ice from the grill and area. (It can happen in Texas!)
- When lighting the grill, keep grill lid open. Avoid turning the hand wheel on the propane tank all the way on. Instead, use a single turn before lighting.
- Check that everything is in working order before using your grill. Don't force a frozen knob or grill lid – you'll risk cracking it or breaking the seal.
- Winter temps mean bundling up. Avoid bulky clothing and tuck in scarfs while grilling.
- Don't peek! Heat escapes quickly and that could add to your grilling time. Limit lifting the lid except for turning and flipping foods.
- Plan on adding 25% more cooking time to compensate for cold temperatures. Use a reliable food thermometer to check.
- When not in use (and only when completely cooled), protect your grill from the elements with a grill cover.

Tips inspired by Hearth, Barbecue, & Patio Association.

Coffee-Rubbed Ribs with Coffee Barbecue Sauce

Serves 4 • Prep Time: 30 mins • Grilling Time: 3:30 to 4 h • Grill Type: Gas

INGREDIENTS

Rub

- 2 tablespoons ground coffee
- 1 tablespoon packed dark brown sugar
- 1 tablespoon smoked paprika
- 1 tablespoon kosher salt
- 2 teaspoons coarsely ground black pepper
- ½ teaspoon garlic powder

- 2 meaty racks baby back ribs, each 2 to 2½ pounds

SPECIAL EQUIPMENT

- rib rack
- heavy-duty aluminum foil (18 inches wide)

INSTRUCTIONS

1. Combine the rub ingredients. Using a dull knife, slide the tip under the membrane covering the back of each rack of ribs. Lift and loosen the membrane until you can pry it up, then grab a corner of it with a paper towel and pull it off. Season the racks evenly all over with the rub and allow them to stand at room temperature for 45 minutes before grilling.

2. Prepare the grill for indirect cooking over medium-low heat (250° to 350°F).

3. Meanwhile, make the sauce. In a saucepan over medium-high heat on the stove, melt the butter. Add the onion and cook until softened and beginning to brown, 7 to 8 minutes, stirring occasionally. Stir in the remaining sauce ingredients and bring to a boil. Reduce the heat to medium-low and simmer, uncovered, until slightly thickened and reduced to 1½ cups, 16 to 18 minutes. Remove from the heat. If you prefer a smooth sauce, use an immersion blender or regular blender to puree the sauce.

4. Place the racks standing upright in a rib rack, both facing the same direction. Place the rib rack over indirect medium-low heat, close the lid, and cook for 2½ hours. After the first hour, baste the racks with water, particularly any areas that are looking a little dry. Continue to baste with water every 30 minutes or so. After 3 hours, check to see if one or both racks are ready to come off the grill. They are done when the meat has shrunk back from the ends of most of the bones by ½ inch or more. Lift a rack by picking up one end with tongs. It should bend in the middle and the meat should tear easily. If the meat does not tear easily, return the racks to the rib rack on the grill, close the lid, and cook for about 30 minutes more.

5. Remove the racks from the grill and lightly brush them on both sides with some of the sauce. Wrap each rack individually in heavy-duty aluminum foil. Return the racks to the grill and cook over indirect medium-low heat, with the lid closed, until very tender, 30 to 45 minutes more. Remove from the grill and cut the racks into individual ribs. Serve warm with the remaining sauce.



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Top Ten Reasons to “Wintercue”



Fondly missing summer backyard afternoons spent over the open flame? There's no reason not to be barbecuing in winter, suggests the Hearth, Patio & Barbecue Association (HPBA).

To provide inspiration for stepping into the backyard during even the coldest of months, HPBA offers “10 Reasons to Wintercue”:

Enjoy simple comfort foods. Explore soups, stews, casseroles and chili over the grill during the cooler, darker months.

Be different. Friends and neighbors will take note when you're searing steaks in chilly weather, quickly earning you a stand-out reputation.

Cure cabin fever. Feeling cooped up? Get outside and fire up your barbecue for a complete family dinner.

ROI. As a year-round griller, you'll be getting more bang (and barbecue) for your backyard investment.

Switch up from the crockpot. Almost every meal we cook in our crockpots can be prepared low and slow in a Dutch oven on your grill.

Kick post-NFL blues. Use your open Sunday afternoon to throw out the playbook and try a new barbecue recipe for your home team.

Grill up Super Bowl apps. Join your fellow grill owners who barbecue on one of the biggest eating occasions of the year.

Dine in with your Valentine. Surprise your flame with juicy lobster tails or a rack of lamb fixed in your own backyard.

Stay warm. It's more fun to stand by a warm flame when it's 39 degrees than 99 degrees.

Don't be left in the cold. According to a recent survey, nearly half of all grill owners cook out at least once a month during the winter.

Learn more about winter barbecuing including finding recipe inspiration at www.whyigrill.com, HPBA's website dedicated to celebrating and inspiring backyard barbecuing during all 12 months of the year.

Texas Energy Assistance



The Comprehensive Energy Assistance Program (CEAP) is a utility assistance program funded federally and administered by the Texas Department of Housing & Community Affairs through sub-recipients throughout Texas that assists qualifying households in meeting their immediate energy needs.

Who is eligible?

- Households with an income at or below 150% of federal poverty guidelines, with priority given to aging Texans; persons with disabilities; families with young children; households with the highest energy costs or needs in relation to income (highest home energy burden); and households with high energy consumption.
- The program can also help in a crisis, which they define as a situation in which at least one household member would suffer seriously without utility assistance because there is a shut-off notice or less than a ten-day supply of a delivered fuel source like propane. Qualifying customers can purchase up to 250 gallons of propane or suspend a shut-off, but under normal, non-crisis circumstances, each household can receive only two disconnect payments per year.

How to apply for CEAP assistance

Propane customers can apply for CEAP through their local community action agency, which processes their application, determines eligibility, and is authorized to provide utility assistance.

For more information or to apply, you can call the toll-free line at (877)399-8939 (from a land line—not a cell phone) or call 2-1-1, and the operator will direct you to your local CEAP service provider or visit <http://www.tdhca.state.tx.us/texans.htm>.

Make Your Holiday Season a Little Brighter with Propane

- Warm up without piling up the blankets with a propane furnace.
- Nestle up to the warmth of a no soot, no mess, no fuss propane fireplace this holiday season.
- Bask in the heat of propane patio heaters and spend a night outdoors with family.
- Enjoy smores toasted outside your outdoor propane fire pit.
- Wintercuing a holiday family feast.
- Baking delectable winter treats.
- Whipping up the perfect New Year's day meal on the even heat of a propane range.
- Warm up those cold feet with heated floor boards with the help of your propane boiler.
- Hot showers & warm towels for guests.
- Warm baths for the little ones.

Propane can do that.

