COOKOUT CHECKLIST

It’s always fun to break out your grill and enjoy the weather and delicious food with friends and family. But planning a large cookout is a big task. We’ve put together a cookout checklist as well as a few tips and tricks to help your event go off without a hitch.

HOW TO PLAN THE PERFECT COOKOUT

- [ ] Make a guest list. Before you can prep for your cookout, you’ll need to get an idea of how many guests will be attending. The first thing you should do is make a guest list and send out invitations so you’ll know around how many people you’ll need to shop for.
- [ ] Make a shopping list. Once you’ve got a list of confirmed guests, it’s time to start shopping. The amount of the food you’ll need depends on the number of people attending, but Food Network suggests providing about 1 pound of food per person (1/2 pound for kids).
- [ ] Gather supplies. A few days before your cookout, you should start to gather your supplies and make sure you have enough seating for your guests. Now is the time to go shopping, mow the lawn, clean your coolers and test the grill to make sure it’s working.
- [ ] Have fun. You’ve worked hard to plan your cookout, so now is the time to enjoy it. Have fun impressing your friends with your grilling techniques, then sit back, relax and enjoy all of the delicious food and good company.

FREE SUMMER COOKOUT CHECKLIST

- [ ] Grilling Essentials
- [ ] Charcoal or propane tank
- [ ] Tin foil
- [ ] Tongs
- [ ] Serving platters
- [ ] Lighter
- [ ] Food & Drinks
- [ ] Hamburger meat
- [ ] Hamburger buns
- [ ] Hot dogs
- [ ] Hot dog buns
- [ ] Sides (coleslaw, baked beans, chips, etc.)
- [ ] Pickles
- [ ] Lettuce
- [ ] Tomatoes
- [ ] Onions
- [ ] Sliced Cheese

- [ ] Mayonnaise
- [ ] Ketchup
- [ ] Mustard
- [ ] Relish
- [ ] Dessert
- [ ] Ice
- [ ] Paper Products
- [ ] Plates
- [ ] Napkins
- [ ] Utensils
- [ ] Cups
- [ ] Tablecloths
- [ ] Paper towels
- [ ] Trash bags

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