



## Grill Brushes

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*Unusual design impresses testers.*

Click [here](#) for our review of BBQ basting brushes and [here](#) for our review of Grill Wipes.

Anyone who has ever grilled a rack of sticky barbecued ribs has had to deal with the task of removing the sugary, burned-on mess that gets left behind. The ideal time to do this is soon after your food comes off the grill, but, if you're like most of us, you close the lid, walk away, and save the mess for the next time grill duty calls. We set out to find a grill brush that could make the tedious task of cleaning a gunked-up grill grate more efficient. And we did not want to exert superhuman strength to get the job done.

First off, we concocted a "paint"--a mixture of honey, molasses, mustard, and barbecue sauce--that we could burn onto our brand new grates. We coated the grates four times, baking them for one hour in the test kitchen ovens between coats. The result was a charred mess that would be sure to challenge even the hardest of brushes. The seven brushes we tested were chosen based on construction and design of both the handle and the scrubbing head.

The handle of the stainless steel model was decidedly the heaviest and looked to be the most durable, but it absorbed heat at an alarming rate. The plastic handles performed adequately if you didn't spend too much time in one place on the grill (then melting would occur) and if the handle was long enough. One plastic-handled brush, the Grill Pro, with a skimpy 5-inch handle, didn't even make it through the first test. The handle was so short that we couldn't get the brush to the far side of the grill without getting burned. A combination plastic-aluminum brush handle was so flexible it caused burnt knuckles when pressed with any strength. The material of choice for grill brush handles is clearly wood, which is relatively comfortable and durable.

In terms of the scrubbing heads, six of the seven brushes tested had brass bristles. Among these six, those with stiffer bristles fared better than their softer counterparts, but none of them worked all that well. The bristles on most bent after a few strokes and trapped large quantities of gunk, thereby decreasing their efficiency.

In the end, only one brush was able to successfully clean our molten mess down to the grill grate in a reasonable number of strokes. The unusual but incredibly effective Grill Wizard has no brass bristles to bend, break, or clog with unwanted grease and grime. Instead, this brush comes equipped with two large woven mesh stainless steel "scrubbie" pads. The pads are able to conform to any grill grate's spacing, size, and material, including porcelain. Best of all, the scrubbie pads are detachable, washable, and replaceable. The 14-inch handle, made of poplar, is smooth, with rounded edges (unlike its square-cut competitors) and a hook for easy storage. The one down side to this brush was the two-page instruction sheet that came affixed to the underside of the scrubbie head (yes, a grill brush with instructions). Had we not seen a corner of the instructions sticking out, we would have used the brush and burned the instructions. Not only do the instructions need better placement, they need some simplifying: Operating a grill brush should not be as difficult as programming a DVD player. Still, though the instructions were confusing, the process of replacing the scrubbies was fairly easy.



**Best Grill Brush:** The Grill Wizard took the heat.