

# Propane Living

## Warmth at the Flip of a Switch: Propane Can Do That



Bask in the warmth of a propane gas fireplace. An attractive controllable gas flame brings ambiance to any living space. Propane fireplaces are significantly warmer and more energy-efficient compared than wood fireplaces. Propane fireplaces are available in high efficiencies, making them an effective complement to a home's main heating system. Propane fireplaces provide six times the heating capacity of wood and have efficiency levels of more than 90 percent while traditional wood-burning open fireplaces are only about 15 percent efficient.

With a flexible design and cost-effective installation, propane fireplaces can be installed indoors or out, are convenient to use, and easier to install than wood-burning models. The ability to direct-vent propane fireplaces (no chimney needed) and their low clearance requirements offer design flexibility and a major remodeling opportunity for wood fireplace conversions. That means propane fireplaces can safely fit in any room of the house and are an exciting option in new and existing homes.

Propane fireplaces are free of the soot so no mess and less stress.

As a bonus, many propane models can operate during electrical power outages, providing a critical source of heating to the home.

Talk to propane provider about upgrading to a propane gas fireplace.

## IN *this* ISSUE

---

<b>Warmth at the Flip of a Switch</b>	<b>Page 1</b>
<b>Lone Star Beef &amp; Veggie Slider Recipe</b>	<b>Page 2</b>
<b>Burger Grilling Tips</b>	<b>Page 2</b>
<b>Clean School Buses</b>	<b>Page 3</b>
<b>Let's Talk Winter</b>	<b>Page 3</b>
<b>Fire Table Contest</b>	<b>Page 4</b>

---



## Burger Grilling Tips



**1. What Makes Them Juicy?** Fat makes burgers juicy. That's a big reason why ground chuck (from the shoulder) is better for burgers than ground round (from the rump). Ask the meat counter to grind some chuck just for you, maybe mixing in some sirloin for extra flavor.

**2. Shaping Up.** The ideal thickness for a raw patty is 1 inch. If it's any thinner, it's likely to overcook and dry out before a nice crust develops on the outside. If it's much thicker, the crust might turn black and unappetizing before the center reaches the safe internal doneness level of medium.

**3. Level them Off.** Burgers tend to puff up in the middle as they cook, making the tops rounded and awkward for piling on toppings. A good trick for avoiding this problem is pressing a little indentation into the top of each raw patty with your thumb or the back of a spoon.

**4. Flip Only Once.** You should flip each burger only once, and only when it's ready to flip. You'll know when it's time by slipping the edge of a spatula underneath the edge of the burger and lifting up very gently. If the meat is sticking to the cooking grate, back off and try again a minute later. When you can lift the edge of the burger without sticking, it's ready to flip.

**Bonus tip:** Let it rest. Leave your burgers and meats to rest for several minutes before digging in. This allows the juices to redistribute making for a better burger experience.

## Lone Star Beef & Veggie Sliders



### Ingredients

2 lb ground beef, (95% lean)  
1 medium zucchini, grated  
1 medium carrot, grated  
6 cloves garlic, minced  
½ cup cilantro, chopped  
¼ cup plain bread crumbs  
1 egg, beaten

2 Tbsp. chili powder  
2 tsp. ground cumin  
2 tsp. Kosher salt  
1 tsp. freshly ground black pepper  
Cooking spray  
16 whole wheat slider buns

MAKES 16 SERVINGS • Time 10 MINUTES

### Preparation

- Preheat gas grill to 400°F.
- Combine ground beef and above ingredients in a large bowl, mixing lightly but thoroughly. Shape into 16 2 oz thick patties. Make a small indentation in the center of the burger with your thumb.
- Place burgers on oiled grates and grill for approximately 3-5 minutes on one side. Flip once, grilling on the other side for 3-5 minutes or until internal temperature reaches 160°F with a meat thermometer inserted into the thickest part of the burger.
- Serve on a bun with half a plate of fruits and vegetables, and a glass of milk.

*Photo & recipe courtesy of Beef Loving Texans/Texas Beef Council*

**SIDEBAR** ©2017 Weber-Stephen Products LLC. Recipe from Weber's Greatest Hits™ by Jamie Purviance. Used with permission

# Texas Paving the Way for Cleaner School Buses



Schools across the nation are turning to greener propane autogas to power their bus fleets. There are over 17,000 propane-powered school buses on our nation's roads, transporting nearly 1 million students daily and Texas is leading the way with over 3,000 propane school buses and growing.

Why are schools across the nation and Texas making the switch? For one, propane school buses are more environmentally-friendly than diesel school buses. Diesel school bus emissions are known to irritate asthma and exacerbate breathing-related issues.



A new, modern propane school bus may emit up to 90 percent less NOx, an ozone-forming greenhouse gas, than a new diesel school bus. Not only do propane school buses produce significantly less harmful emissions, but propane does not contaminate groundwater.

Cleaner air. Cleaner water. Propane can do that.

Ask your school district if they operate cleaner-burning propane school buses. Grants to upgrade may be available to your school district.

Learn more at <https://fuelingtexas.com>

## Winter is Coming



Autumn is the perfect time to make sure you're ready for the cold months ahead.

### Here are some things to do before the first cold snap:

#### Check your Propane Levels

Go to your propane tank and check the gauge to ensure you have a full tank to start the first fall cold snap. If you don't, now's a great time to schedule a delivery. Early fills will help you avoid running empty in case of delayed deliveries due to winter peak demand, inclement weather and inaccessible roads. Call your propane provider about getting on an automatic refill "keep full" program.

#### Check Your Heating System

It's probably safe to say your heating system has not been turned on since last winter. Ensure your heating system is in safe, working order before the first cold snap. Get your system checked by a professional.



## Win a Propane Fire Table from Real Flame

The Propane Council of Texas and RealFlame have teamed up and are giving away a propane fire table.

Starting October 1, 2019, visit our Facebook page, Propane Can Do That Texas and enter our contest. Contest ends October 30, 2019.

The LedgeStone Square is a beautiful propane outdoor fire table. The detailed fiber-cast concrete stone construction will impress you and your guests for years. Ideal in multiple outdoor settings it will provide you with a generous amount of heat, with a burner that will generate 65,000 BTUs. Perfect for any crisp fall night or winter evening.

Enter at



<https://www.facebook.com/PropaneCanDoThatTexas/>