

Indirect heat method.
Light a large quantity of charcoal briquettes in a large, covered charcoal grill and let the coals burn until they are covered with light ash. Prepare for indirect cooking by forming the coals into a circle around the perimeter of the grill. Place the cooking grill on top.

Invert a small disposable foil grill drip pan in the center of a 12-by-9-inch heavy-duty disposable foil pan.