**6 Essential grill and smoker accessories to make your (barbeque) life easier**

If you’ve got a new grill, or planning to get one, you might have realized at one point, that there’s more to a barbeque experience than just a grill; but, at that point, you might still not be sure of the other elements that have to go with your grill. It’s a general fact that you need to “accessorise” your smoker in order to really get the best out of barbequing, or at least have an enjoyable barbeque experience, however, it is also important to actually *know* what accessory works best, so that “optimum” value is obtained from the whole setup. In this piece, we take a look at 6 of the most essential accessories for smokers and grills, in order to give an idea of what to look out for when setting up the grill.

**A wireless meat thermometer**

First on the list is a wireless meat thermometer, which is a bit of a no-brainer. For those trying out (that is, buying) a grill for the very first time, be sure to get a wireless thermometer along with it. Do not be fooled by the built-in thermometer you might find on the grill itself: those ones can be grossly unreliable and you would get annoyed with them pretty easily. Getting a proper wireless thermometer would save you a lot of hassles: it improves the temperature control of the grill, and temperature readings so much more convenient.

When getting a wireless thermometer, attention should be paid to build quality, temperature range, and price. There are great options out there (like the ThermoPro TP-08 wireless thermometer) that are affordable and offer real value.

**Heat resistant BBQ gloves**

You’ll never realise how much you need a pair of heat resistant BBQ gloves until you burn your hands (or when you realise oven mittens just won’t cut it). When grilling, charcoal temperatures would easily hit 900°F, and your hands would come close to those burning bits once in a while; only a pair of quality heat resistant gloves can save those exposed hands from the scorching heat. Heat resistant gloves protect the hands and ensures that the heat doesn’t seep through easily, other than those, it also allows you to turn the food in the grill with your hands, without hurting yourself.

Check out the size, grip and price when you’re getting a pair of heat resistant gloves, and also quality options (like the Grill Heat Aid 932°F Extreme Heat Resistant Gloves: name’s mouthful, but it’s mighty capable)

**A Chimney fire starter**

You need a chimney fire starter, you just may not know it. You really do not have to go through the stress of stacking charcoal over some kind of chemical fire starters, and then, it’s not right to douse your charcoal in lighter fluid (really, stop if you’ve been doing that). The chimney is super-convenient and a safer way to start your grill fire; you basically just have to crumble up few pieces of paper towels and sprinkle a few spoonful of oil, place the chimney over the crumbled piece of towel papers and within 15 minutes, *voila!* You’ve got a fire, as easy as that.

Getting a chimney fire starter isn’t hard, provided you’ve taken into consideration the right size of chimney that would fit the amount of charcoal you need to use. A very good option is the Weber Rapidfire Chimney Starter, which is as affordable as it is functional.

**A BBQ grill brush**

You definitely don’t want to be the person who spends so much on a grill and couldn’t spare tiny little more to keep the grill clean. Grill cleaning habits are often overlooked, but important still, and getting a hang of the habit would be a lot easier if you got yourself a grill brush. After grilling, you’ve got to turn down the heat for 10 minutes, then, scrub off the fresh meaty pieces from the grate with a grill brush. You’ll need a grill brush that’s durable, strong and doesn’t shed (very important) and there are good options already, like the 18” BBQ Grill Steel Brush.

**Bear Claws**

Bear claws are great for shredding and lifting all kinds of meat. You definitely need a pair of bear claws if you do lots of pulled pork or some other types of shredded meat items (or you’re aspiring to become quite badass in the BBQ game). The design of a bear claw should be considered, as well as temperature range and pricing. A very good option is the Taste N Create Bear Claws.

**BBQ Tongs**

Another no-brainer. You don’t want to handle your meat with your bare hands, so, it’s only natural to get a good pair of grilling tongs. You’ve got to find the right length of tongs (it’s not written in stone, but 16” is just the most right length for grill tongs), as this would mean you won’t have your hands so dangerously close to the coals, make sure the head is wide enough to be able to slide under and grip foods easily; thus minimizing the number of times they’re (the food items) are dropped. The little details need to be covered too, as they may turn out to be deal breakers: the grip has to be soft and not slippery, should be durable and doesn’t bend when used to lift heavier meats, should be dishwasher safe too! The OXO 16” grilling tongs is quite a compelling option.

**Conclusion**

There’s no denying that accessorising your grill wouldn’t necessarily make you better at barbeque, but they do help a lot in the journey to becoming a better barbecuer. You’ll definitely see a marked improvement in the overall barbeque experience (afterall, the whole point of accessorising isn’t for the fun of it), and you’ll notice the specifics also, like the amount of time you’re saving, and the number of unnecessary resources you’re using less. There are hundreds more smoker accessories (if you’re obsessed about accessorizing your grill, there’s a good chance you’d come across most of them), but these are 6 of the most fundamental accessories you’d hate to *not* have for your grill.