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FOR IMMEDIATE RELEASE

Grilling Junkie Launches Grilljunkie.com in Celebration of America's Second Favorite Pastime: the Backyard Barbecue

Fellow Junkies Find Useful Grilling Tips, Recipes, and Unique Apparel Just in Time for National Barbecue Month

CHELMSFORD, Mass.; May 10, 2006 – Fanning the flames of the nation's growing addition to grilling, barbecue, and outdoor fun, GrillJunkie today announced the official launch of its website (www.grilljunkie.com) dedicated to the subtle art of the backyard barbecue. Launched just in time for National Barbecue Month, GrillJunkie encourages every grill and barbecue fan to take advantage of their useful tips covering everything from marinades, to smoke chips, and grill cleaning.

“Fire up your grill and celebrate America's addiction to grilling! Grilling, like baseball, is an American pastime and May is the perfect time for Americans to celebrate”, says Arnie Tomaino co-founder and President of GrillJunkie.

“The National Barbecue Association (www.nbbqa.org) and the Hearth, Patio, and Barbecue Association (www.hpba.org) both declare May as National Barbecue Month.* May is a perfect time for us to unveil our new web site, (www.grilljunkie.com). This new online source provides a gamut of useful information and unique apparel and accessories including recipes, grilling tips, and men's and women's apparel and accessories such as aprons, t-shirts, tile coasters, beverage steins, and more for the grilling and barbecue fan. Our unique information source, apparel, and accessory line are all designed to express America's healthy addiction to grilling and barbecue”.

The following recipe will give you a taste of what you will find on the GrillJunkie.com site that is sure to tap into Whatever Fires You Up:

Grilled Pizza anyone? Did you know that you could use your grill to cook a delicious home made pizza? The high, dry heat makes for a perfect environment for great pizza making. You can start by either making or purchasing pizza

dough, and then shaping the dough into a circle or “round” that will fit within your grill. Shape the pizza round so it is about ½ “thick. Next, brush the pizza round with a little olive oil and place on the heated grill. Be sure the edges of the dough are supported by the grill grates, and after about 2-3 minutes, check the crust for desired crispness. Remove from the grill and close the grill top to create a hot oven. Next, spread the pizza round with pizza sauce, cheese, desired toppings or “Whatever Fires You Up”. Place the pizza back on the grill and close the cover for a few minutes until the cheese is melted and begins to brown. Remove, let cool a bit, slice, and serve. Enjoy!

For a more detailed Grilled Pizza recipe and more, go to www.grilljunkie.com.

* Note that this statement does not act as an endorsement of GrillJunkie by either the National Barbecue Association nor the Hearth, Patio, and Barbecue Association.

About GrillJunkie

GrillJunkie is a privately held company based in Chelmsford, Mass. We started as a gathering of friends with an idea and a passion for grilling. Since establishing ourselves, we've developed our charter "to celebrate and express the healthy addiction we share for grilling and the time that we share with family and friends". We offer grilling tips, recipes, information, and answers to frequently asked questions (FAQs), to “weekend grilling and barbecue warriors” and enthusiasts everywhere, while also offering a unique line of apparel and accessories. Your addiction is our addiction!

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