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It is the secret weapon of your kitchen for incredible taste. Broiler: You know it's out there, that funky metal thing on the roof of your oven, or a non-storage drawer underneath it. You know it's good for melting cheese or browning breadcrumbs to finish off a sandwich or pan. But other than that, you may not know much. It turns out broiler can be used to turn many products into crisp, molten, or caramelized goodness. This is especially handy if you don't have a grill, or when you don't want to worry about running one up. But it can be your secret weapon if you learn to use it properly. Here's what you need to know about the broiler and how to make it work for you. Simply put, a broiler is an inverted grill. It prepares food using hot, direct heat, as opposed to indirect heat as an oven, but this comes from the top of the food rather than the bottom of it. In gas furnaces, broilers produce visible flames, while electric furnaces have a lush rod that produces hot heat. Just like when you use a grill, you get better results from a broiler if you let it heat up in the first place - a general recommendation for at least five minutes. Most broilers only have one setup, on, but if your broiler has a low and high, you can test out both. However, many experts say not to bother with low - you use direct heat, so it's best to make it hot. Related: Here's what the drawer under your oven really is for one of the most common uses for broilers is to use it to finish the recipe that you have cooked most of the way already. Many recipes that are topped with cheese or breadcrumbs can be finished under a broiler to make them extra melted or crispy. You can get a restaurant-quality cup of French onion soup, topping the oven with thick slices of French bread and shredded cheese and placing them under the broiler for a few minutes. If you're roasting a protein that has been marinated with a mixture that contains sugar-like baked barbecue chicken wings, finishing them under a broiler will give an outside crispy, caramelized finish. Cooking with direct heat broilers means that any food will be cooked outside inches For this reason meat with a homogeneous thickness of no more than two inches, such as steak, will turn out best. If your food is too thick, the outside will be burned by the time the center is cooked. Another reason it can happen is if the food is too cold; in this case, it will take longer to cook through as well. But as long as the meat is uniform, thin, and at room temperature, you can successfully (and deliciously) broil the chicken and thighs, steaks, pork chops, or salmon, halibut, or tilapia fillet. You can also cook vegetables and fruits with a broiler. Generally, stick to produce you would grill such as zucchini, zucchini, pepper, asparagus, eggplant, peaches and pineapple. Pineapple. You broil is going to cook quickly, so make sure you keep a close eye on it to avoid burning. Most recipes that use a broiler will tell you to put up an oven rack four or five inches under the broiler. In most ovens, this will be the top rack position of the oven. If your oven has a broiler rack box it won't be adjustable, although it's probably been designed to be at that four to five inch distance already. The exception to this rule is if you are broiling the whole chicken, in which case the rack will be closer to eight inches. Avoid non-stick pans; Most of them only bake safe up to 450 degrees Fahrenheit, and broilers often get much higher. And no matter what you use, be careful handling it as it will be very hot when your food is done. Broiler is usually the most underutilized function of people's stoves (well, that's the self-cleaning button). The high temperature heating element applies direct heat to everything you do. Chicken cooks in a few minutes; steaks, too. Even fruits and vegetables can be tender, caramelized, and full of flavor at all times. Here we have collected 16 recipes that capture how great broiling is for dinners, desserts and more. Related: Everything you need to know about using your Broiler abapplez oven Think of your broiler as an inverted grill. Anything you can grill on high heat - steak, chicken, fish - you can fry under high heat, too. It was amazing! I loved to cook this dish. My husband loved it and went for a few seconds, says community cook Cody Evans. Advertising Allrecipes Because of the direct high heat broilers, you want to marinate first to keep the meat from drying out as it cooks. This means that the finished time of these recipes is more like one hour, but most of it just waits around the marinade to work its magic. I've made this recipe a few times. Even my picky eater loves it, reviews chef Magda Morales. Melissa Goff And, for chicken breast, you definitely want to pound it thin before cooking it under a broiler. The thick chest will end up like hockey pucks on the outside and raw in the middle. Advertising by Ronald Wellington Recipe contributor JENN_77 says you should broil a frozen steak for better results, but other community chefs say it's not necessary. In fact, cooking a room temperature steak can make the meat cook evenly and faster. This steak was delicious! I've always used my grill, but with a foot of snow outside and the wind blowing like crazy it's not the best conditions for that. Sure, I still prefer the grill, but the butter on top definitely added moisture and flavor, and help crunch it a bit like steak grill, wrote the reviewer myhope03. AllrecipesPhoto Bacon is brilliant in broiler. You will need to experiment with the warmth of your particular broiler to get crispiness just right, but once you do, you will be able to turn out to be gourmet quality snacks in 15 minutes. Advertising Advertising Deborah Pinn Made this sandwich and absolutely loved it! Very easy, tasty and fast. Used my toaster oven, which was perfect for one person. Next time, add some spinach for fun, writes Cateperry7. CookinBug Need a fast and juicy vegetable-based burger? Portobello mushrooms absorb the aroma from the marinade (you probably have most of these ingredients already at hand) and then they are cooked until tender and caramelized under the direct heat of broilers. Excellent combination of flavors and a very quick and simple recipe to make, writes chef Matt Hoobler. Christina Your broiler turns hot snack quickly. Don't tell the sports bar. Made it exactly as it told me, except I added a few of my own toppings. Highly recommend almost burning meat to make it crispy, writes Allrecipes chef Kelly Thomas. Advertising Chicken Thighs is a great selection of protein for broils. The hips are usually smaller, which means they cook quickly. They are also often more tender than chicken breasts, so if you accidentally overcook them, chances are the meat is still juicy rather than dry and chalky. Bibi With all the kitchen gadgets these days, it's easy to forget that your broiler can do a great job on boneless, skinless chicken thighs. Put the chicken thighs in the marinade early in the morning, and the broiler will have your dinner ready in about 10 minutes, writes recipe contributor Bibi. The France C Tilapia advert is a thin, puffy fish bunk that is perfect for broilers. With a little bread crumbs, lemon-pepper seasoning and fresh parsley, you can create a ou-worthy dinner in just 20 minutes. Soup Loving Nicole Broiling salmon fillet first helps to seal in moisture and crisp surface. You'll baste and bake the fish after broils, but you can always turn the broiler back in for a few minutes to make sure it's ultra crispy before serving. SunnyByrd When grapefruit season rolls, take advantage of this and enjoy this delicious fried recipe for breakfast or a light snack. I used to eat my grapefruit plain (room temp/no sugar), so using this recipe was an exercise in faith. The result is I really enjoyed it, but will use less cinnamon next time and I love cinnamon , writes Allrecipes community member Ian Mowbray. Advertising Laurie S I craved a summer treatment in January, so I did it. I made mine by putting Graham's cracker on an authentic cookie sheet, topped with a chocolate bar and a mini-swamp. In my broiler on a low level: 3 minutes for light brown, 4 minutes for dark brown. Yum! Chef Momy writes. Ethan Calabrese Grill is one of the best ways to cook chicken breasts. High heat prepares quickly and keeps it from drying out. What makes it even better? Good marinade, which will make it extra tender. Marinade options are endless with chicken giving you different different You can try all summer! Here are the most important tips to follow before you shoot up the grill. This content is imported from an embedded name. You can find the same content in a different format, or you may be able to find more information on your website. If you're a planner, start marinating the chicken the night before you're going to grill. If you're lazy (like us!), set aside 20 minutes before grilling for the flavors to start merging. A good marinade has four components: acid (e.g. lemon juice or balsamic vinegar), one key condiment (dijon, fresh or dry herbs), fat (olive, sesame or vegetable oil), sweetness (we always go for honey at the grill), and the latter, but of course, not least, SALT. Don't skimp, or you'll regret it. We love the marinade on this California Chicken.2 grill. Get a HOT grill. The grills work better when they are super hot, so don't be afraid to crank the heat up to high and, like a frying pan, heat it before adding food. Parker Feuerbach 3. Bring the chicken to the pace room. Cold chicken will grab when it hits the hot grill and the extreme temperature difference causes it to get stiff and chewy. Take the chicken out of the fridge while your grill is heated. Don't fuss with him. Remove the chicken from the marinade and place on the grill. Grill for 10 minutes, then flip over and grill for another 10 minutes. Just flip that once - don't mess with it too much. He will cook more evenly and be juicy if you leave him alone and let him do his thing. Follow Delish on Instagram This content is created and supported by a third party, and is imported to this page to help users provide their email addresses. 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