

86% of U.S. households own an outdoor barbecue grill or smoker.¹

Most popular grilling holidays:1

1. Fourth of July 77%

2. Memorial Day

62%

60%

3. Labor Day

Don't let your health go up in flames



Dont's:

- ✓ Marinate meat for 30 min. to reduce heterocyclic amines (HCAs). It damages genes. ☑ Grill chicken, fish, fruits and
- veggies. ✓ Eat no more than 4-6 oz. of beef

covered in HCAs.

- or pork per meal **☒** Burn meat. Charred meat is
- Overeat hot dogs. It's processed meat and can damage DNA.



red meat can cause colorectal cancer.3

The lifetime risk of developing colorectal cancer is 1 in 20.4



Pick items on this list that fit your target calorie range:2





- Grilled steak, 6 oz. 483 calories
- Hamburger, ¼ lb. or 4 oz. 294 calories
- Chicken breast, 3 oz.
 251 calories
- Fresh green salad, 1 cup with 1 tbsp. light ranch dressing......48 calories
- Ambrosia fruit salad, 1 cup
 135 calories
- German style potato salad, ½ cup......77 calories
- Coleslaw with raisins and low-calorie dressing, ½ cup.......71 calories
- Baked beans, ½ cup 195 calories

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Making Cancer History®

THE UNIVERSITY OF TEXAS

- 1. Hearth, Patio & Barbecue Association: http://www.hpba.org/media/barbecue-industry/2013-state-of-the-barbecue-industry-report
- 2. USDA Supertracker Food-A-Pedia: https://www.supertracker.usda.gov/foodapedia.aspx
- 3. MD Anderson Cancer Center: http://www.mdanderson.org/publications/focused-on-health/issues/2011-june/grillmeatcancer.html
- 4. American Cancer Society: http://www.cancer.org/research/cancerfactsfigures/cancerfactsfigures/cancer-facts-figures-2013