

Barbecue cooking.

Tiger Books - BBQ & Grilling



Description: -

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How to Barbecue: 15 Steps (with Pictures)

The smoke and indirect heat leave you with deliciously tender ribs while the cola packs a punch of unexpected sweetness. We tested out baby-back ribs, spareribs and St Louis-style ribs.

BBQ & Grilling

Your meat will continue to cook for roughly 10 more minutes after you remove it from the grill. This recipe calls for the meat to be coated with yellow mustard and a spicy rub and then smoked for over nine hours.

BBQ & Grilling

Learn how to grill vegetables and fruits for great sides. Technically shish kabobs use lamb, so these should be called beef kabobs, but this is the family recipe and what we call it.

A Beginner's Guide to the Barbecue > Start Cooking

Use a wire-bristle brush to clean food and debris from the tops and bottoms of grates or rods, scraping the brush back and forth against the grate to give it a good cleaning. Some really good tips here, and ideas that I am going to have to try. I'm not sure how 'Turkish' this is--it's loosely based on a lamb marinade I've used for a long time.

Related Books

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