

Title:

Add Elegance To Grilling

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355

Summary:

Whether it's a small gathering of family members or an invitation extended to friends and neighbors, entertaining can take on a delightfully casual approach when it's done outdoors.

Keywords:

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Article Body:

Whether it's a small gathering of family members or an invitation extended to friends and neighbors, entertaining can take on a delightfully casual approach when it's done outdoors.

Add instant sophistication to a casual atmosphere with these entertaining and grilling tips guaranteed to impress every guest.

Be Courteous to Your Guests

Be sure to note any food restrictions or allergies and prepare alternate options.

Prepare ahead. Cut meats and vegetables, set the table, and toss the salad before the guests arrive. This will give you more time to relax and enjoy your company.

Create an Ambiance

White dinnerware always looks appropriate and pairs nicely with casual double-duty prep and serving pieces, such as rustic wood cutting boards for an outdoor meal.

Add instant elegance to your casual get-together with flowers. Just trim a few stems from the garden and arrange them in glasses or bowls.

Offer a few different bottles of wine at the table for a great conversation

starter. The best wines to serve are ones that pair well with all types of food and do not require additional aging once purchased. For example, Rioja, one of Spain's oldest and most renowned wines, includes reds, whites and rose at all price ranges, aged to be ready to drink at purchase and complement meat, fish and vegetables.

Efficiency Is Key

To speed up grilling time, partially precook chicken, red meat, potatoes, carrots and other slow-cooking food in the oven or microwave. When grilling, if you need more than one cooking temperature, mound some coals on one side to create a hot section and spread coals out on the other side for a cooler section.

Grill Smart

When grilling food on skewers, cut pieces into chunks that are too large to fall through the grate. Or for easy cleanup, consider using foil packets to grill onion rings, slices of zucchini and squash or even pineapple rings.

When basting, use two brushes -one green and one red. Use the green brush to baste raw meat. Once the meat has begun to cook, switch to the red brush to continue the process. This will help to avoid contamination.