

Title:

9 Things You Need To Know About barbecues

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Summary:

Its almost like a tradition but in the spring time of every year people in America blow the dust of there barbecue sets and start to bulk buy all their meats

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Article Body:

Its almost like a tradition but in the spring time of every year people in America blow the dust of there barbecue sets and start to bulk buy all their meats. But how much do we really know about barbecuing?

1) Barbecues originated in pig-pickin's, before the civil war it was common to throw parties and elaborate meals outside, they would roast an entire pig on an open flame.

2) "Smoking" has been used for over 6 millenia to safely cook and store food. The meat was treated to bellows of smoke and low heat this was done to prevent any bacteria cultivating.

3) Barbecuing is not that common, well not barbecuing as we no it barbecuing is a length cooking experience that cooks at a temperatures similar to boiling water in order to tenderize the meat while preserving the juices. Today the method most commonly used is in fact broiling, cooking at in much less time and a far higher temperature, about 300 degrees higher.

4) According to surveys done by the Barbecue Industry Association, half of all marshmallows consumed in the U.S. have been flame roasted.

5) One of the insanely easy ways to check your gas tank level, use bathroom scales.

6) The origin of the word barbecue is unclear. Some believe it came from the American-Indian word barbacoa for a wood on which foods were cooked.

7) To add a Smokey flavor to food cooked on a gas grill cooked or food that you

cook inside the house, use "liquid Smoke." Liquid Smoke is a condensation of actual smoke, this product is simply added to any barbecue.

8) Brisket, this incredibly dense cut of meat taken from a cow's chest, cooks in 1 to 2 hours per pound on a barbecue. This works out at an average of 12 hours cooking time on the grill for a basic 8 pound piece!

9) Kansas City, Missouri and Lexington, North Carolina both claim to be the barbecue capitals of the world. Memphis, meanwhile, stakes a claim to being the pork barbecue capital.