

Title:

BBQ Safety Tips

Word Count:

471

Summary:

When it comes to barbecuing, what could be more fun than whipping up sumptuous food on the grill in the company of family and friends? The thing of course is finding the right place for grilling and barbecuing. One favorite spot among true barbecue aficionados would be their very own backyard or outdoor kitchen with their own brick barbecue pit. Actually, any outdoor area is a potential spot for a barbecue but truth be known, the best places for a barbecue are the safest ones...

Keywords:

bbq, tips, grilling, barbecue, barbeque, food, gourmet, cooking, cook

Article Body:

When it comes to barbecuing, what could be more fun than whipping up sumptuous food on the grill in the company of family and friends? The thing of course is finding the right place for grilling and barbecuing. One favorite spot among true barbecue aficionados would be their very own backyard or outdoor kitchen with their own brick barbecue pit. Actually, any outdoor area is a potential spot for a barbecue but truth be known, the best places for a barbecue are the safest ones.

Choose a location for your BBQ grill that is away from trees, leaves, brush and overhanging limbs. Do not setup your grill in a high traffic area where someone may accidentally brush up against the hot grill.

When barbecuing in your backyard, be sure that you're 5 to 10 feet away from your house or any material that can potentially catch fire. Also, be sure the grill is stable and is away from children or pets that may bump into it. It would also be a good idea to have a water supply nearby like a garden hose.

If you live in an apartment building with a balcony or rooftop or any other outdoor space, be sure to consult with your building administrator (or in some instances, your local fire department) regarding specific restrictions. Generally, using charcoal and gas grills indoors or anywhere above the first storey is prohibited so you may want to consider electric grills instead for

your barbecuing efforts.

Another great place to barbecue is in a campsite. Camping is such an exciting way to experience the great outdoors and barbecuing food over a campfire is definitely one of those practical yet cozy things you can do. Just be sure that you are at least 15 feet away from your tent and other camping gears.

Protect yourself by using the correct BBQ utensils such as oven mitts, thongs and a good spatula. Avoid wearing loose clothing while near the grill.

Always leave the lid to a gas grill open when lighting the fire so the gas does not build up under the cover. If the fire does not initially start, turn off the gas, leave the lid open and wait for at least five minutes before trying again.

It is always a good idea to give your grill a checkup before using for the first time of the season and always store your tanks outside in a upright position where the temperature will never go over 125 degrees.

Of course, it's not just the atmosphere of being outdoors that can make a barbecue fun and special. It's also in the delicious barbecue dishes that you share with your loved ones. To make it all the more special, try a variety of BBQ rubs, marinades, salsas and BBQ sauce to capture the true taste of great outdoor barbecuing.