

## Title:

Barbecue. The secrets of the Greek way !

## Word Count:

542

## Summary:

The best way to grill and find the world famous Greek Souvlaki, in Athens and around Greece !

## Keywords:

barbecue

## Article Body:

I have taste grilled meats around the world. Before i will guide you to the various technologies (gas barbecues, charcoal barbecues, Mongolian, sauces, recipes ) i will tell you about the Greek way. We Greeks like good food so i will start from the meat. Whatever the technology, the recipe and the sauce, if the meat is from a producer which feeds his animals the traditional way the taste will be superb. Period.

There is no equivalent of a natural rosen meat of beef ,lamp or pork. The taste is magic ! If you come for holidays in Greece you will see in the morning or in the afternoon the old lady with the two or three cows , or goats. These animals will be served in the local taverna. For this meat i am talking about. If we talk about the islands where the goats are drinking sea water and eating the local wild weeds we are talking about a superior quality meat almost presalted. If you ever go in CRETE taste it, you will remember my words. In case you will visit northern Greece try local Veal stake. You can locate the good food where you will see no foreigners at all.

So lets move around Athens and check the best ones. One of the best barbecue tavern in Athens area is Telis in Evripidou Str.

Telis is the master of pork chops. This is his specialty. If you order for a plate you will notice about four to five pieces above fried potatoes. He is all day open and very economical also. Its a kind of fast pork steak food. It is a must taste since you visit Athens. Another must taste is Thanasis kebab souvlaki in Thision. It is mixed lamp and veal chopped meat over charcoals. You may eat a plate of four of them , with grilled tomatoes, or you might taste the traditional way in a pita. Any way its very difficult to eat only one. If you like hot papers ask them.

One more must eat souvlaki in Athens is LEIBADIA in KANIGOS SQUARE. There you can have the traditional pork souvlaki with all the village bread you can eat. They produce all day long so whenever you will be there you will taste it straight from the charcoals.

All around Greece we like to barbecue on charcoals. The device we choose must be proven in producing our favorite taste. Our meat are premarinated with olive oil, salt, pepper, origanon. During grill we add a little of olive oil-salt-origanon mix in order to produce the tasty smell, which gives this delicious aromatic taste to the meat.

The fire must be strong but not so strong to provoke fires under the meat. For this purpose we have a bottle of vinegar to extinguish it in case of. We add fresh lemon just before we consume them. We don't take out the fat before we grill our meat because we like the taste of the smoked meat.

One more famous place for barbecue souvlaki is the Corinth bridge. This is the bridge which you enter Peloponnesus. Do not pass the bridge and miss the taste of this souvlaki. Thousands of people stop every day to taste this local delicacy.

Mary