

Title:

Barbecue Tips For Better Taste

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543

Summary:

We all know that for some reason there are a lot of people that volunteer to be responsible for the grilling and barbecue at every event that has this option, and many times the barbecue is destroyed for a wide variety of reasons, the fire was too strong, the wind increased the fire, the meat was not right etc.

To know how to grill successfully is not about being an expert at all kind of meat grilling and fire building, it is simply keeping some very basic rules to the way...

Keywords:

Barbecue, grill Barbecue, Barbecue tips, Barbecue advice

Article Body:

We all know that for some reason there are a lot of people that volunteer to be responsible for the grilling and barbecue at every event that has this option, and many times the barbecue is destroyed for a wide variety of reasons, the fire was too strong, the wind increased the fire, the meat was not right etc.

To know how to grill successfully is not about being an expert at all kind of meat grilling and fire building, it is simply keeping some very basic rules to the way you use the grill and some advice regarding the fire. Control of the fire is a basic rule you must keep if you want a better chance of eating a nicely grilled meat, and if fact it is the most difficult to keep, you need to be slow and conscience of what you are doing.

Most people discover that grilling takes much longer than they thought it would, this brings a lot of problems to the barbecue table, the person in charge of the barbecue gets hungry, people come to visit the grill and offer a lot of advice and tips and some people just visit to see how it is doing, because they start getting hungry. The best thing to do is know your plan, find out the time that the meat is expected to be ready, and start the fire 20 minutes ahead of time since increasing the fire is not a problem, but decreasing it might be a very big problem.

Have a little something to eat before you start, or throughout the cooking to

keep you focused on the quality and not the time it take to cook, take the meat out from anything that keeps it cool about 30 minutes before you will load it on the grill, this will help the meat to cook ideally.

In most cases you would want the barbecue not to have any fire but only heat and at that point you need to decide if its warm enough, or needs more heat. To increase the heat you can simply blow into the fire or use something you can wave to make it grow, if you want to decrease the fire you can use a small amount of water to kill some extra warm places and reduce the heat, do not use a lot of water because if you do you run a very good chance of killing the fire altogether. If you are unsure about the heat you can place a small piece of meat and wait 10 minutes to see the effect.

Take the fat off the meat before you cook it, the fat can increase the fire when it starts to drip into the barbecue, and in some cases, if the fire is too strong it can result in the meat actually catching fire which is a catastrophe for the person who is about to eat that piece of meat. In any case, when cooking some kind of meat you never had cooked before you should always test the fire before you introduce all the meat to the grill, so start the grill ahead of time, test the meat for about 15 minutes and see if it's the right heat for it.