



ARE YOU READY TO

BARBEQUE

Fire up that grill! Follow these tips and tricks to improve your barbeque.

- **Marinate in the refrigerator.** Plan in advance, giving the meat plenty of time to marinate. Set aside reserve marinade before you start.
- **Use a food thermometer.** Beef, pork, lamb and veal should be cooked to 145° and allowed to rest for three minutes after cooking. Ground beef and pork should be cooked to 160°. Poultry needs to cook to 165°.
- **Cooking with indirect heat.** For a big cut of meat use indirect heat over a long period of time. Fire up part of your grill, but put the meat on the unfired side of the grill. Then, close and let the heat do the work.
- **Smoking with a barbeque.** Want that smoky taste? Buy wood chips and soak them for a couple of hours before use. Then, seal the woodchips in an aluminum foil packet. Poke 8-10 holes in the packet to let the smoke out and leave in a corner of the grill. Once it starts smoking, add your meat. For good wood chip-to-meat pairings, visit: <http://www.bhg.com/recipes/grilling/basics/how-to-smoke-food/>
- **Cooking with direct heat.** Grilling meat on the barbeque is basically searing the meat. This is the best method for cooking a juicy, smaller cut of meat, like a hamburger, hotdog or skewer.
- **Don't cross contaminate.** Don't use a raw meat plate for cooked meat. Have two sets of tongs or other utensils – one for handling the raw and partially cooked product plus another to handle the finished meat.
- **Keep a fire extinguisher nearby.** This one's self-explanatory!

Have a great barbeque! When you're ready to sell your home give me a call!