



LET'S GET READY TO

BARBEQUE

Fire up that grill, it's time for a barbeque! Follow these tips and tricks to make your barbeque safe and delicious!

- **Marinate in the refrigerator.** Marinate your meat in advance, in the refrigerator. Set aside reserve marinade before you marinate the meat.
- **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 (ground, breasts or whole) needs to cook to 165°.
- **Cooking with indirect heat.** True barbequing involves cooking meat using indirect heat over a long period of time. Fire up part of your grill, but put the meat on the unfired portion of the grill. Then, close your grill and let the heat cook the meat. This is the best method to barbeque a big cut of meat.
- **Smoking with a barbeque.** Want that smoky taste to your meat? 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. Put the packet on the grill in a corner. 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. If you're using tongs or other utensils to flip the meat, have two sets – one for handling the raw and cooking product, and another to handle the finished meat.
- **Keep a fire extinguisher nearby.** This one's self explanatory!

Have a great barbeque! If you're ready to sell your home, or know someone looking to sell, let me know – I love referrals!