



# BARBECUE



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### Nothing Says Summertime like a Tasty Outdoor Barbecue Cooked Meal

As far as summertime cooking goes, there is simply nothing like that great, smoky taste you get from barbecuing your food. Whether you prefer steak, ribs, chicken, hamburgers, hot dogs or even scrumptious Mongolian barbecue cuisine, there are plenty of different types of food which you can slap on the grill to enhance their flavors tenfold. Unlike other styles of cooking which may involve using a skillet, wok, or your oven, barbecuing is one of those great methods that require fairly minimal preparation, not too much cleaning and an automatically great meal without too much effort. For most types of food, all you have to do is marinate a few hours beforehand and simply stick the food on your grill with a little bit of oil and your favorite barbecue sauce. Barbecuing really is that simple.

This being said, it is important to monitor to the barbecue carefully, as a barbecue tends to cook food faster and more unevenly than an electric oven, which heats evenly. This is even more true if you are using a charcoal grill, which can not only burn your food faster than you anticipated, but it can also spill embers onto the grass or dry leaves, starting a fire. For these reasons, it is crucial that you at least keep an eye on the barbecue when it's operating.