

6 Measures For The Most Perfect Barbeque

Are you planning to invite your entire family members to lunch? Do you want to have a delicious and simple menu that's easy to prepare? Here are six bbq ideas for beginners if you're looking to achieve for the perfect barbecue!

1- Make your preparations in advance

The first step is to plan your barbecue. Cut them up into the size you want and get ready to cook them in the following step. This is the perfect [Korean BBQ near me](#) cooking method.

2- Prepare your marinade

If you don't season or marinate the meats, you won't be able to create a delicious barbecue. This is the best way to get tender and juicy barbecued steaks, chicken and other cuts of meat. We suggest you take a look at American Garden's Meat Tenderizer and to sprinkle it on Worcestershire sauce or BBQ sauce with honey flavor. The Tenderizer's powder can help to get inside the meat and increase the flavor. Don't be afraid to include your favourite vegetables and they'll help to make your barbecue more delicious! Grilled chicken marinade or this grilled steak topped with mushroom sauce are two choices.

3- Skewer cubed meat and chicken

When your chicken and your meat are well marinated, pat them dry with absorbent piece of paper to eliminate the excess juices and string them onto stainless steel or wooden skewers. You can also alternate them with vegetables cut into slices, such as mushrooms, colored bell peppers as well as eggplants!

4- Clean your grill

If you own an electric charcoal, gas, or electric grill, you must clean the wire rack completely prior to making use of it. Also give it a thorough scrape so that the food particles are eliminated. These are a few bbq methods to be aware of before starting your grill. Oil it to prevent the food to stick. When you are ready to place the skewers onto the grill, heat it to a high temperature.

5- Start grilling

Grilling is one of the best aspects of grilling. Make sure to cook in small portions to ensure that your grill doesn't become too hot. For instance, spread your skewers. If grilling chicken and meat make sure to separate them. To ensure that you don't lose the juices, don't turn them frequently. Another BBQ technique is to make sure that the steak is not too cold once you start grilling. Cold steaks mean that it takes longer to grill it to perfection. Also, remember that the more time grilling meat cut in the middle, the harder it's going to become. So the temperature of the meat at the first few minutes of grilling does make a difference, so don't grill a steak that is cold!

Utilize these grilling and bbq tips, and you're done! The barbecue you prepare is exactly what you had in mind. Perfect!

6- Serve hot

To keep your barbecued food warm, remove it from the grill and place it in bread loaves. It's the perfect companion to your main dishes like salads, potato chips or potatoes. Use the [BBQ Original Sauce](#) as a dip or relish!