

This Free E-Book is brought to you by Natural-Aging.com.

100% Effective Natural Hormone Treatment
Menopause, Andropause And Other Hormone Imbalances
Impair Healthy Healing In People Over The Age Of 30!

Barbecue Party Tips For A Truly Amazing Event

By Chris McCarthy

Barbecue party tips can help a host put together an extraordinary event for family and friends.

Eating outdoors is a favorite pastime enjoyed by everyone and planning the event can help make it more memorable and stress-free for the host. Big or small, a barbecue party requires an adequate amount of planning and preparation to ensure that everything is laid out properly.

It is advisable to plan the event around a theme in order to create a focal point for the barbecue party. This way, all aspects of the party such as the food, games and decorations can be fashioned around a central theme. Favorite themes for barbecue parties include a Hawaiian motif, nostalgic seventies get-together, or, if you are near the sea, opt for a beach bbq party!

Planning the menu is perhaps the most important part of any get-together especially for a barbecue party as most guests will be looking forward to an array of lip-smacking roasted meats dripping in bbq sauce.

Barbecue on the Beach Anyone?

Ah, what can be better than a great barbecue on the beach? The beach is definitely one of the best locations to have a barbecue. After all, the nature of grilling and barbecuing as a cooking technique is that it's fun, exciting and very rewarding. Similarly, the beach pretty much exudes the same atmosphere. There are a lot of fun and exciting activities to do at the beach. It's a place where people can be themselves in their 'bare essentials' and the relaxation factor is definitely rewarding. Putting these two wonderful concepts together, a barbecue on the beach is pretty much a recipe for a great time!

But before you pack your stuff, gear up your grill and hit the sand for one hell of a barbecue on the beach party, bear in mind that there are various safety procedures and other rules governing beach areas so it would be best to consult authorities and secure the proper permissions before you even think about organizing a beach barbecue party.

Barbecue Party Tips For A Truly Amazing Event

Assuming you've done that and you've already picked a nice spot, next would be preparing for your barbecue on the beach. There are various grill types that you may use for barbecuing on the beach - you have the wood or charcoal grill, gas grill or you may also use a campfire tripod. Be sure to station your grill in a stable spot, away from any flammable material and safe from people possibly bumping into it.

Bring your marinated meat, poultry or seafood in a cooler and take them out only when you're ready to start barbecuing to avoid spoilage. Further, the last seasoning you would want on your barbecue on the beach is sand right? So keep them covered!

And of course, don't forget to pack those barbecue sauces and hot sauces to spice up your barbecue dishes. If you're looking for something insanely different to give your barbecue that extra punch, visit

www.InsaneChicken.com

for their wide array of barbecue sauces, marinades and dry rubs. Treat

yourself and your friends' taste buds to their line of extremely hot products; they would definitely go well with a good beer. Now that's what I call one unforgettable barbecue on the beach party!

Chris McCarthy is the owner of InsaneChicken's BBQ Sauce Catalog. Visit them at

<http://www.InsaneChicken.com>

Don't Cook The Trees – Barbecue Safety

By Les Brand

Don't Cook The Trees – Barbecue Safety by Les Brand

My first experience of a barbecue was as a seventeen year old at a friend's house. His father, Douglas, was an expert at barbecuing, with many years experience, we thought! It was a hot summer's day but with a light breeze, so Douglas, with all that experience, decided to erect a cardboard frame about one foot high around three sides of the barbecue. The barbecue grill itself, which was fuelled with charcoal, was positioned next to, and underneath, some trees in the back garden. Not having seen a barbecue being lit before I was keen to watch, and moved in closer. Douglas placed the firelighters in the grate, set fire to them and arranged the charcoal in a pyramid over them. A number of years later I found out that this was the classic way to light a barbecue. Now, Douglas, in an attempt to speed up the process uncovered his secret weapon and enthusiastically said "Lighter fuel, this will have the barbecue going in seconds!" With the poise of a highly trained swordsman, Douglas sent a jet of lighter fuel through the air and across the whole length of the barbecue. Douglas was right! The barbecue erupted into flame. I was very impressed. Unfortunately, seconds later so did the cardboard frame and then the surrounding trees! Luckily there were enough of us there to safely put out the flames and to carry on with the barbecue.

Barbecue Party Tips For A Truly Amazing Event

A few years later I began barbecuing for myself and always remembered Douglas and his flaming trees. Apart from not erecting a cardboard frame around your barbecue and keeping it well away from trees, there are some simple rules to follow to ensure that you start your charcoal barbecue in safety.

If you're setting up a barbecue for the first time, read the instructions carefully first.

Carefully choose where to set-up your barbecue. Make sure that it's on level ground and don't try to move it once it's lit.

Don't attempt to start your barbecue in very high winds. Not even with a cardboard frame!

Don't try to barbecue indoors. I know people that have tried to barbecue in a shed and in a garage! Extremely dangerous.

Use proper firelighters to start your barbecue. They're better than rolled up paper and won't fly away in the wind.

Only ever use purpose-made firelighters and fuel on your barbecue. Never use petrol, white spirit, or paraffin. Not only is it extremely dangerous but it also taints the flavour of the food.

Everyone loves a barbecue but don't forget that the grill gets extremely hot. Follow the rules above and keep safety in mind. You'll experience a great barbecue, your guests will have lots fun and you'll enjoy yourself.

Les runs The Barbecue Hut website that provides useful information about barbecue grills and smokers, and also includes a wide selection of recipes. He is also author of The Char Grill Chat newsletter. Website: <http://www.barbecuehut.com> Newsletter: http://www.barbecuehut.com/chargrill_chat

