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Using Barbecue Smokers For Added Flavor And Tenderness

By Derek Marsh

Barbecue smokers add a delectable smokey flavor that at the same time makes food moist and tender every time. The slow cooking process of using barbecue smokers is perfect for fish, meat, vegetable or sausages. However most barbecue smokers are intended for small barbecues only.

1. Basics Of Barbecue Smokers

The construction of a barbecue smoker is basically the same as a standard barbecue grill. However with a barbecue smoker the closeable lid is designed to trap in smoke to cook the food. Barbecue smokers are either direct or indirect. The direct barbecue smoker is basically a unit with a closeable lid and aromatic wood chips are combined with the charcoal. The smoke produced by the chips and charcoal cooks the food placed within the smoker. This gives the unique flavor to the food. In indirect barbecue smokers is similar to the direct barbecue smoker with a single unit and closeable lid, this is the grill unit. However the indirect barbecue smoker has another container, the smoker unit, that holds the woodchips and charcoal. The smoke passes into the grill unit and gives flavor to the barbecue.

Barbecue smokers may either be electric or gas and may use real wood or charcoal for smoking. Both types of barbecue smokers can be used for private and commercial settings. At the same time there are table top barbecue smokers that are transportable. Depending on the skill level of the user there are several types of barbecue smokers to choose from.

2. Water Barbecue Smokers for Beginners

– Ideal for beginners – Vertical type barbecue smoker – Has a bowl of water located between the base and cooking racks – Generates moisture throughout the cooking process – Relatively inexpensive – Great way to get started in barbecue smoking – Very hard to regulate heat

3. Electric Barbecue Smokers

Next to the water barbecue smokers are the electric type smokers. These models are more expensive compared to the water smokers thereby producing better-smoked food. One of the perks of using an

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electric smoker is that there is no need to light a fire.

However many traditionalist smokers would dislike this feature of the electric smoker. The electric barbecue smoker make for hassle-free cooking, allowing the cook to spend more time with the guests rather than tend the fire. It also involves less care and upkeep compared to traditional barbecue smokers.

4. The Charcoal or Log Barbecue Smoker

The charcoal or log burning barbecue smokers is the next step to the electric barbecue smokers. This type of barbecue smokers is reserved for the truly skilled smoker that appreciates the fine taste of quality-smoked food. The taste of food smoked in charcoal or log burning barbecue smokers is truly savored with every bite. Charcoal or log burning barbecue smokers are larger in size and heavier compared to water or electric barbecue smokers. These type of smokers are outfitted with handle-bars

and wheels making transport reasonably easy. At the same time charcoal or log burning barbecue smokers have controls for thermal regulation and smoke generation providing more choices for cooking.

5. Maintenance Tips

Maintaining a barbecue smoker doesn't require a great deal of effort. For most brands of barbecue smokers sold in the market today, it is essential to fire up the unit and let it burn on the highest heat for about one hour. This process known as the burning-in method will kill any possible contamination that is already present in the unit even before it is used for cooking. The initial smoking process will in effect provide a protective covering for the barbecue smoker.

6. Safety Tips

When using a barbecue smoker be sure that there is sufficient ventilation in the area where the unit is located. This will prevent the fumes from choking family and friends. It will also limit the chances of a build-up of dangerous toxins brought about by excessive smoke.

For more great barbecue smoker related articles and resources check out

<http://smokers.dinningstyle.com>

Barbecue Sauce For A Perfect Barbeque

By Robert Thatcher

When someone mentions barbecue images comes to the mind like cooking at the backyard grill, a social gathering, cooking outdoors and cooking meat slowly over wood and smoke that adds flavor to the food.

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Different cooks have different preferences and style in their cooking. Some prefer rubbing the seasoning whether wet or dry prior to cooking and some prefers to soak the meat first in special marinades that could be sops, mops and finishing. The preparation and ingredients for marinating may differ from region to region the preferred wood to be used can also differ. However, no perfect barbecue will taste as good without the perfect barbecue sauce.

Barbecue sauces can generally be categorized by what they are based on. Common examples are tomato, vinegar and mustard based sauces. To give the barbecue its distinctive taste and prevent the meat from burning easily, barbecue sauces are applied to the meat while being cooked with the exemption of tomato based barbecue sauces as tomato based sauces burns easier than the other kinds of sauces.

Barbecue sauce preparation can either be sweet, sour, tangy, spicy, hot, thick or thin. The varieties are almost endless which makes barbecues popular because anyone can make his own special preparation depending on taste and anyone can create his own way of serving the barbecue.

Recipes for barbecues can also be guarded. And good barbecue sauces can be purchased at almost any store. But the only perfect barbecue sauce is the one that you can create for yourself. Remember whatever works for you and your family can be a great barbecue sauce. So start experimenting that is the only way to start good cooking.

The basics of Barbecue sauces...

Tomato based barbecue sauce is the most widely used. Some say that it is the most popular. Its popularity however may be due to the simplicity of preparation and besides; tomatoes are ingredients that could easily be found. The point to remember in preparing tomato-based barbecue sauces is to cook the tomatoes very well in order for the flavor to blend with the other ingredients.

Tomato based barbecue sauces are acidic. Because of this, it has the property to breakdown all the flavor of other ingredients blending them with its own. But because of its propensity to burn, limit the usage of tomato based barbecue sauce while cooking. To make it even more flavorful, prepare tomato barbecue sauces a day in advance.

Mustard based sauces are preferred in North Carolina. The mustard based barbecue sauce is great for grilling pork.

Vinegar is great meat tenderizer. It is also more acidic than tomatoes. Because of its acidic content, vinegar based sauces has a tendency to penetrate deep into the meat. To make this barbecue sauce more flavorful, experiment mixing it with chili, cider vinegar or red pepper, sugar salt and all the other ingredients that you want it to have.

Barbecue sauces today has different uses departing from its traditional purpose. It now serves as a condiment that is present on almost any table like ketchup, salsa, salt, pepper and Tabasco. However, if experimenting with food is not your greatest strength, you can always find great sauces in any store. To make great barbecues, one rule to follow is not to place too much weight on the "with

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smoke flavor" label that many bottled tomato sauces advertise itself. Smoke flavor is what is barbecuing all about. The flavor has to come from the wood not the bottle.

Robert Thatcher is a freelance publisher based in Cupertino, California. He publishes articles and reports in various ezines and provides information about BBQ sauces on

<http://www.about-bbq-sauce.info>



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