

Why is Barbequing So Popular?

Barbequing is an American tradition. Each year, statistics show that at least 90% of families attend at least one barbeque party or celebration. About 40% of families delight in throwing parties that center around the idea of barbequing. With statistics like that, one must wonder why barbequing is such a popular event and tradition.

First, barbequing or grilling allows you to create a meal that is unmatched by any other type of cooking. The grilled smell and taste will perk up even the pickiest meat eater.

A variety of meats and side dishes are used when barbequing. Traditionally, families cook pork, beef, and fish on their grills. When visiting your local grocery store, look for meats that are specifically cut and packaged for barbequing. If you do not find pre packaged meats, then chances are spices, marinates, and kits for grilling are somewhere near by.

Traditional side dishes include potato salad, beans, and coleslaw. These sides work well with the variety of meats available and are easy to prepare and store until it is time to eat.

Your traditional condiment bar should include pickles, relish, and onions.

Different types of grills will present different types of flavors. Charcoal and smoker grills present a natural smoked flavor which is one of the most known tastes of barbequing. Smokers even allow you to control slight changes in the favor of the meat by using different types of woods. Alternatively, propane grills allow grillers to cook their meals faster, but still have a grilled flavor.

Some grills have the ability to come with many different types of cooking surfaces. These different cooking surfaces include a BBQ surface, a flat grill, and a ribbed grill. Some grills even offer these types of surfaces as none stick, which allow you to cook a whole array of foods that you would not be able to cook on a grill otherwise. You will be able to cook your whole meal, including side dishes if you plan correctly. Some gas grills even contain a Wok type surface for cooking pasta and rise dishes, or a full rotisserie set that allows you to cook rotisserie chicken.

Another reason barbequing is so popular is the fact that it gives you a reason to hold a party or celebration.

Outdoor parties not only allow your guests to be present during the cooking of the meal, but also give them the opportunity to be with friends.

Themed parties are always fun for your family and guests. Festive decorations can be found at any local party or general store. You may also consider purchasing decorations that can be stored and reused at a different time, such as reusable tablecloths and Tiki torches. Give your clambake a beach theme by adding tropical music and you may even consider adding some sand.

Finally, barbequing is popular because it can be considered a hobby as well. Barbequing, like anything else in life, takes time and practice. It can be fun to play and experiment with different techniques and recipes. Once you have developed a like for barbequing, then you can focus on creating your own variations on traditional recipes and ideas.

Barbequing is typically thought of as a summer event, but some diehard fans of barbeque will not think twice about breaking out their barbeque grills right in the middle of winter.

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About the Author

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