

Eliminate Outdoor Cooking Mistakes

As humans, we all make mistakes. It is human nature to do so, and cannot be prevented each and every time. When it comes to barbequing, this rule is no different. We often make mistakes that we do not even realize until we taste our food, or something potentially dangerous happens.

Some mistakes just mean that the food you cook is not going to taste very good, while others could potentially mean a trip to the hospital, or a visit from your claims representative on your home insurance policy. No matter the severity of the mistake, you should do your best to try to avoid them whenever possible.

Cooking Mistakes

You must properly prepare the meat you are cooking, before cooking it. You should never attempt to cook meat on a grill when it is still frozen, or even partially frozen. Thaw your meat by sitting it out about 12 to 24 hours before you plan on cooking it, or by thawing it in a microwave.

Once meat is cooked, never put it back in on the same plate you had it on when it was raw. This could cause the spread of many unwanted illnesses.

Cooking with charcoal lighter fluid can be good or bad. The lighter fluid will cause the food you are cooking to taste different than with other types of grills. Alternatively, attempting to not use lighter fluid may cause a lot of frustration due to the fact that charcoal can be difficult if not impossible to light without lighter fluid.

Never poke your meat while it is cooking. Poking holes in meat will cause the juice inside to leak out into the bottom of the grill. Not only will this make your food dry and unappealing in the end, but it also could potentially ruin your barbeque grill. At the very least, it will cause a buildup of unwanted grease and juices on your grill, which will make cleanup harder.

Once the meat is on the grill, try not to open the lid to many times. Each time you open the lid, you change the temperature in the grill. The constant change in temperature and the air flow will cause your meat to dry up quickly.

Remember that the higher the heat is not always the better. While it is ok to quickly cook food, turning the heat up will just cause the meat to dry up and potentially burn.

While using tin foil or aluminum foil will make cleaning easier, it will cause your food to have more of a fried taste than a grilled taste.

Dangerous Mistakes

Never, under any circumstance, should you leave a grill alone when it is in use. Grilling does have fire involved, and accidents can happen. Fire spreads quickly, so being aware of your grill could mean the difference between a small fire that is quickly extinguished, and a visit from the fire department.

Never place a hot grill against a wall, even if the fire is already completely out. A hot grill can heat up an exterior wall to the point of combustion. Also, do not put the grill cover back on until you are sure that the grill is completely cool.

Your grill should be cleaned after each and every use, no exceptions. While no one likes cleaning the grill, it is essential for the life and safety of your grill. If you allow your grill to sit dirty, not only are you causing a potential fire and health hazard, but you are ultimately making it harder on yourself when it does come time to clean your grill.

Make sure that your grill is completely cold before cleaning it. Spraying oil and cleaning agents on a hot surface could cause it to ignite. Be careful, because the grill may seem cool, but may still be hot in certain areas. You do not want to sustain a burn.

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