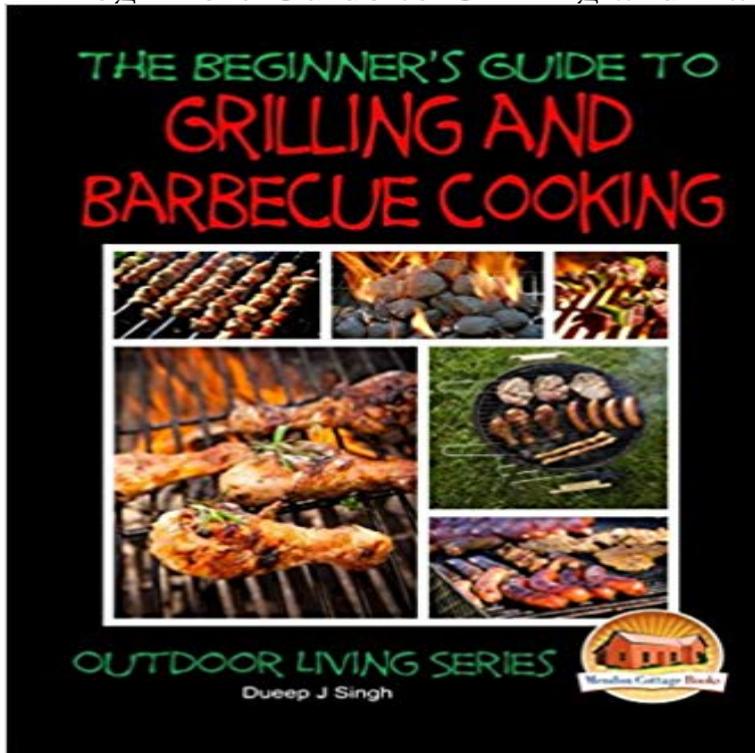


# A Beginners Guide to Grilling and Barbecue Cooking



A Beginners Guide to Grilling and Barbecue Cooking Table of Contents Introduction Choosing the Best Grill Tips before You Begin Barbecuing/Grilling Self-Lighting Charcoal? Firing up your Charcoal Cooking on the Grill Techniques Other Methods and Substitutes for Tandoori Cooking Cooking Times Grilling and Roasting Preparing Mince meat Kebabs Barbecued Gammon Rashers and Pineapple Barbecued Sausages Chicken with Honey Conclusion Author Bio Introduction Nobody in the world today can take the credit for being the first civilization where their ancestors first thought up the technique of grilling and barbecue cooking. It is certain that this technique spread all over the world, simultaneously, when men began to look for more and easier ways in which they could cook the meat they had hunted throughout the day. All they had to do is make a fire in their camp and roast the pieces of meat on pieces of charcoal. Then one day a man must have really gotten impatient with just waiting for a couple of pieces to cook to either perfection or to charred consistency, and skewered some more pieces on a bamboo skewer or thin piece of metal and, lo and behold, barbecue cookery came into existence.

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