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How to Barbeque Pork – Tips and Secrets

A great barbeque is indeed a great part of great summer outdoor fun. If you want to impress everybody with your pork barbeque, you can find many tips and secrets from the barbeque masters. Learning how to barbeque pork is not that difficult as well, even if it is your first time to try hands-on grilling. Here are some simple tips you can start with.

First things first, you must prepare your ingredients for your outdoor barbeque. If you want to learn how to barbeque pork, which is the most common meat that we all want to put on that grill, you need to first know how to choose the meat. Of course, if you want to impress them with the taste, you must also find a great meat. Even if you got the tastiest sauce, a tough meat will always ruin the recipe.

Remember that the first secret in making the best pork barbeque is a good quality meat. You can choose your meat with bone or without or you can choose that rib part. It is important to choose quality fresh ingredients for your pork barbeque and for your side dishes, and always make sure they are clean.



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Soaking your meat in a marinade for at least 30 minutes is important. Some may even soak them overnight with their secret sauces and spices. Marinades help make the meat become tender when cooked and they enhance the flavor, as the seasonings are absorbed more into the meat. The marinades can also be used to baste the meat before barbequing.

Choosing your fire in barbequing is also another thing to consider. You can use charcoal or briquettes but the latter may be a little difficult to light. Take note also that using charcoals needs patience and time in the preparation, so make sure you are starting with your barbeque a little early before everyone gets hungry. You can also use gas barbeque but, somehow, meat grilled on charcoal tastes better.

One thing you also have to remember in learning how to barbeque pork is that you need to have a close watch on it as the fats from the pork that drip on the fire may cause flames to flare up and this can char some parts of the meat. It is also important that the meat should not be cooked by flames but by the heat. One thing you can do when flames flare up is to spray or sprinkle it with water to extinguish the flames.

Another thing in learning how to barbeque pork is to make sure the meat is cooked, but not too much that it makes the meat dry or burnt. This will help you kill organisms that may thrive in raw meat and of course keep you out of stomach



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problems.

You can then occasionally turn the meat over to make them cook equally. Only brush the sauce on the meat 10 minutes before you get the meat out of the grill. This will allow the sauce to caramelize and prevent it from burning as well.

After you have learned some tips and secrets on how to barbeque pork and master its taste, you can then move on to making the best side dishes for your barbeque and preparing the best wine to go with it.

Carolyn Anderson loves to treat friends and family in a great barbeque. If you want to learn great secrets from the barbeque masters to help you win barbeque competitions or impress everyone with your bbq, check out Competition Barbeque Secrets. Another recommended resource is Copycat Cookbook, where you can find recipes from your popular American restaurants.

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