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Liver Dog Food Recipes

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If you are looking for liver dog food recipes, look no further. It is very important that you know that liver all the time can be too much for any dog if you are feeding them the meat unmixed, but if you make your own food or treats it can be very healthy. Liver is a puppy favorite and many of the special dog recipes online can help you make some tasty treats for your favorite pup. You will always want to run any new recipe you find by your vet before making to be sure it is safe.

Liver Chip Cookies

Liver dog food recipes that will make your pup drool. This liver chip recipe is simple and easy to make. For the Liver chip cookies you will need:

- Whole wheat flour – 2 cups
- Melted butter – 1/3 cup
- 1 egg
- 6 tablespoons of water

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□ Dried liver – $\frac{1}{4}$ cup

Add the water, butter and egg into a large bowl and mix together well. Slowly add and mix the whole wheat flour till mix is even. Blend in the liver chunks and then pour into a greased baking pan. Bake at 350 degrees for 20 to 25 minutes. Allow to cool and then cut and serve, then store the left-overs in an air tight container.

Liver Brownies

For some gourmet liver dog recipes you will need a bit more time to cook. These lovely liver brownies are well worth the love and time. You will need to have the following ingredients:

- Liver – 1 lb
- Non-rising corn meal – $\frac{1}{2}$ lb
- Old fashion oatmeal – $\frac{1}{2}$ lb
- 1 can of salmon or mackerel with broth
- Chicken broth, beef broth or water – 1 cup
- Minced garlic – 1 tablespoon
- 1 egg
- Pinch of salt

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□ Parsley flakes – $\frac{1}{4}$ cup

You will want to add the liver, fish, egg, broth or water, garlic, salt, and parsley to a blender or food processor. Blend the mixture till smooth and creamy. Mix the corn meal and oatmeal in a large bowl and add the liver mixture into it. The batter should look like brownie mix and you can add more broth or water if you need to. Pour the mix onto a greased cookie sheet and bake at 250 degrees for 1 $\frac{1}{2}$ to 2 hours. While still warm, cut into squares of desired size. Make sure to freeze what you will not use in a week or less to keep fresh. Store the others in an air tight container.

Dehydrated Liver Treats

If you are looking for liver dog food recipes that are really simple and cheap, here is one for you. Dehydrated liver treats are simple and easy to make. Get a pound of beef liver at the local butcher and cut into inch slices. Simply place the meat into the dehydrator for twenty-four hours and then allow to dry for another twenty-four hours. You will have liver jerky that your dog will beg for.

Brad Weston writes dog food related articles for the Good Dog

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Food Recipes website at <http://www.gooddogfoodrecipes.com>

IFB Microwave Oven Price

Microwave Oven is the electronic kitchen appliance that eases your cooking tasks with great efficiency. It uses radio waves to heat and cook the food. These waves produce the heat in between the food molecules resulting in proper cooking or heating. You are allowed to cooking, roasting, baking, grilling, and reheating the food and so on with minimal consumption of efforts and time. These microwave ovens are the complete solution to your kitchen.

Microwave ovens help you to prepare elaborative recipes without harming the original taste and aroma along with natural nutrient composition of the food. The controls and features are easy to use and safe for the children as well. IFB is the India-based kitchen and home appliances manufacturing company including machine tools, washing machines, microwave ovens, dishwashers, cooking appliances etc.

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IFB has wide and ultra-modern microwave ovens range to offer you great comfort and convenience. You are free to choose the best one from this offered array to cook various kinds of delicious dishes. IFB microwave oven serves you and your family delicious, hygienic and healthy dishes with rich aroma. This microwave oven not only cooks the food with great perfection but also consumes minimum oil, electricity, manual efforts and time.

The IFB microwave ovens have been occupied with number of functional and rich features like Hygienic cooking, Speed Defrost, Child Lock and Auto Menus along with lots of basic attributes. IFB microwave oven price is one more factor that attracts the huge cost and quality conscious crowd. There is wide array of exclusive and highly-featured IFB microwave ovens having integration of advanced and sophisticated technology and features at very best price.

Like, IFB 17PMMEC Solo microwave oven (17ltrs/Rs.4, 300), IFB 20PG2S Grill microwave oven (20ltrs/Rs.6, 000), IFB 28SGR1S Rotisserie microwave oven (28ltrs/Rs.9, 900), IFB 30SC2 Convection microwave oven (30ltrs/Rs.13, 500) and many more.

If you are truly looking for precise information about

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microwave oven price in India or other quality rich products under the flagship of various brands you just need to logon naaptol where you can make a fair comparison of the features and price of the available products and get you the benefits of best online deals with discounts.

Devika Rajpali is a well known author and has written articles on Bosch microwave oven price, Electronic Appliances and slr camera comparison, Sony Digital Cameras, Lg microwave oven price in India ,mobiles, online shopping and many other subjects.

More Dutch Oven Cooking Articles

Pressure Filter – Pressure Sand Filter

pressure filter consists of a pressure vessel-this could be either vertical or horizontal-fitted with a set of frontal pipe work and valves, graded silica quartz sand supported by layers of graded under bed consisting of pebbles and gravels, a top distributor to distribute the incoming water uniformly

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throughout the cross section of the filter, and an under drain system to collect filtered water.

Raw water flows down wards through the Pressure filter bed and as the suspended matter- which has usually been treated by addition of a coagulant like alum- is retained on the sand surface and between the sand grains immediately below the surface. There is steady rise in the loss of head as the filter process continues and the flow reduces once the Pressure sand filter drop across the filter is excessive.

The Pressure sand filter is now taken out of service and cleaning of the filter is effected by flow reversal. To assist in cleaning the bed, the backwash operation is often preceded by air agitation through the under drain system. The process of air scouring agitates the sand with a scrubbing action, which loosens the intercepted particles. The filter is now ready to be put back into service.

Picture Low Flow Pressure filter (FRP Vessel) and High flow custom Vessel (MS Vessel)

Advantages and Features

1. Efficient Turbidity and TSS Removal

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2. Filter up to 20 30 Microns
3. FRP, CS, MSEP, SS Vessel available
4. ASME Pressure Vessel is also available
5. Standard and effective silica quartz sand media
6. Low Pressure drop across the vessel
7. Air scouring available for high flow Pressure filter filter vessel
8. Automatic Valves are provided as per customer need
9. Manual, Semi Automatic and Automatic features are provided

If the Pressure sand filter in the filter drops then this indicates that the filter is not getting sufficient pool water through the circulation system. This could be due to blocked skimmers and sumps inside the pool, restricted suction pipes in the balance tank, or the suction pipes from the pool are blocked off or restricted. Also the isolating ball valves could be partially turned off or blocked with debris, or even a blocked filter basket in the pump to a blocked pump chamber or impellor inside the pump, or finally a restricted inlet to the multiport fitted to the Pressure filter.

Further investigation will be needed to find the reasons. If the plantroom is below water level, make sure you can isolate the pool totally including any returns and that the ball valves are installed in the correct direction. If the pump

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appears to be the problem and you need help with your investigations, please use the Contact Page to book an appointment for a PSP engineer to visit.

To obtain more information on the PSP Pool Owners Club, please visit the Members Page. The information on this page will be added to the appropriate section for members future searches.

Water is pushed through a bed of Pressure filter sand and removed through a set of lateral tubes at the bottom. The filter area of a sand filter is equal to the area of the filter itself. For example, a 24 filter will have 3.14 sqft of filter area. Only the top 1 of sand is actually used to filter the water. The principle behind this Pressure filter is that water is pushed through the filter sand, somewhat like an espresso machine. Dirty water goes in the top and clean water exits out the bottom. As the filter sand becomes plugged with debris from the pool, the pressure increases on the filter and the water flow drops.

In order to clean the filter, you just run it in reverse and dump the waste water; this is referred to as backwashing the filter. Once the filter is backwashed, you move to the rinse mode and that repacks the sand and then back to filter. This has to be done manually every few weeks. From a hydraulics

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standpoint, a backwash valve is typically the most inefficient piece of equipment you can add to a swimming pool system. Should the sand ever become really dirty, it is easily and inexpensively replaced. In terms of particle size filtered out, sand is the least effective method it can allow smaller particles to pass back into the pool.

Pressure filter offered by us is used for water purification processes for different types of water like river water, lake water, bore well water filtration and others. For delivering optimum performance, these pressure sand filter consist of a pressure vessel that can be either vertical/ horizontal-fitted with a set of:

- Frontal pipe work and valves

The Benefits of Diabetic Socks

Anyone with diabetes knows that it can lead to a gamut of other medical issues. Foot ailments are among the most common associated with diabetes. Because diabetes raises blood sugar levels, the risk of foot ulcers increases drastically as does

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poor circulation, loss of sensation and delayed wound healing. Providing your feet with the proper support and comfort can, and in most cases does, make all the difference for those suffering from diabetic foot problems. Wearing diabetic socks is the easiest and most convenient way to keep your feet healthy and safe.

Diabetic socks are specifically designed to control moisture and as such reduce the risk of infection and bacterial growth. Many socks are also made with anti-microbial materials for added protection. Diabetic socks, like the Physician's Choice brand, are also made with out seams so they prevent pressure and blistering caused from wrinkles. Proper prevention is key in maintaining healthy feet because diabetes can cause delayed healing and increased foot pain.

The elastic nature of a diabetic sock provides added support for the arch and foot while simultaneously adding compression to prevent swelling. Such support is crucial to maintain good posture and joint health. A good sock will fit snug without being restrictive or too tight. Socks that are too tight can restrict blood flow to the foot and cause further problems. For those with edema, an extra wide sock would better fit your needs. Check out Men's Diabetic Socks for an example.

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Made of cotton blends, diabetic socks are softer and more skin friendly than regular socks and are hypoallergenic and breathable. They also tend to be thicker to provide added cushioning, and the toe space tends to be wider. Such factors are important as even the slightest aggravation or discomfort can turn into a serious issue for those suffering from diabetes. Millions of Americans suffer from diabetes every year, but combined with good exercise and foot care, Diabetic socks can make living with this disease easier and more comfortable for anyone.

Article Source: http://ezineseeker.com/?expert=Monica_McGuire

Choose Vegetarian Tasty Recipes: Live Much Better Because Of It

Whether or not you might be a seasoned chef or someone who has by no means place with each other an edible meal, look at expanding your know-how of cooking by adding vegetarian tasty recipes. Chefs of great restaurants and moms of hungry

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households will get pleasure from getting more meals to cook, and also the clients and children who consume the food will likely be pleased too.

Exploring vegetarian quality recipes is fantastic simply to spice up the kitchen with something new. No cook dinner likes to get bored by preparing the exact same foods over and over. It's usually fun to attempt new components or methods of generating the foods you love and it may be just as fun to experiment with vegetarian excellent recipes you've got never attempted before.

Fantastic vegetarian excellent recipes could be discovered in numerous areas. Search on the net, in cookbooks, or at local wellbeing food stores for strategies. If you have pals that happen to be cooking great dishes attempt swapping vegetarian recipes with them. Occasionally restaurants will even share vegetarian recipes with their customers for small or no charge.

Stopping into a nearby health foods save is really a good way to obtain all with the substances and spices you will will need to start cooking vegetarian excellent recipes to perfection. Staff at these shops are typically knowledgable

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resources that you could make use of and learn from.

Incorporating vegetarian excellent recipes into any eating plan will deliver range and give balanced eating options. A lot of studies recommend that switching a minimum of some of your weekly diet plan to vegetarian tested recipes can be beneficial to your health. Let your tastebuds take pleasure in new factors that are very good for your entire body. Vegetarian quality recipes will typically include many from the vitamins, minerals, and sources of nutrition that each entire body needs. Rather than meat, vegetarian tested recipes are stuffed with healthy protein substitutes so that you just don't miss out on items you need.

Acquire a take a look at your overall health and on the foods you've been eating. Including a couple of vegetarian recipes into your diet can quickly strengthen how you feel and may be part of an total well being prepare that will increase your lifestyle. Because couple of points are as crucial as main a nutritious lifestyle, consider your time in studying new ways to eat greater. Vegetarian recipes are just 1 of many points that you can contemplate. And opposite to common belief, vegetarian tested recipes are full in the style and enjoyment of a lot of other foods you eat. The biggest difference is

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always that they're much much better for you personally.

For more information on health food recipes visit the author's website today.

Related [Vegetarian Recipe Articles](#)

Take Pleasure In Cooking With Recipes From Restaurants

You will be shocked and amazed at all the sinfully rich and delicious meals and side dishes that are out there, that are amazingly quick and easy to prepare. This means that you will not run the all too common disaster scenarios that you hear about and will still manage to have a wonderful meal that is enjoyed by all.

The trick is in choosing a one of the recipes like meat dish and dressing it up with the more decadent side dishes. Incredibly rich side dishes that are simple to prepare are greater in number than meat dishes that require little culinary effort. You should also keep in mind the audience for

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your special occasion. Sometimes a family favorite makes the occasion seem much more special than an all out effort for chicken cordon bleu or veal Marsala. There is no point in going to an extreme effort to create a culinary masterpiece if it is going to be riddled with picky children proclaiming that they do not like this or that about your meal.

Another great idea when it comes to cooking for special occasions is get those recipes from America's favorite restaurants. You will be amaze how easy to make them at home. Those dishes can be the base and with a little imagination, you can make them your own.

Imagine the KFC Original Chicken Recipe or the Olive Garden Lasagna with own twist.

The event and to allow you more time to enjoy the event rather than dealing with the details of meal preparation. The greatest gift you can really give yourself when cooking for special occasions is the time necessary in order to enjoy these special occasions. This is not to say that there isnt some cooking that will need to be done.

Foods that can be prepared ahead of time and reheated just

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prior to serving are often the best when it comes to cooking for special occasions. There are all kinds of appetizers, entrees, and desserts that will work perfectly in this particular instance. For special occasions I recommend that you get special yet easy to made restaurant recipes You can often find them by performing a simple Google search online just look for Recipes from restaurants or Kopycats recipes . The important thing is that you do not get so caught up in the idea of cooking for special occasions that you forget to actually enjoy the occasion.

Some of us do thrive in high stress situations. The key for those who prefer to do all the meal preparation when cooking for special occasions at the time of cooking is planning properly and allowing plenty of time for possible hiccups in the process. Mistakes occur when people feel rushed and hurried in their culinary efforts.

Another common mistake that is made when cooking for special occasions is cooking outside of your comfort zone. When you are preparing a challenging recipe it is best if you do this during a time when you are not going through the stress of potential visitors or insuring the best possible of circumstances. In other words, it is best to challenge your

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culinary talents when you do not have a vested interest in success.

Special occasions are a great time for friends and family. The hope is that you will have many special occasions throughout your life. Do not waste too much time and energy fretting over cooking for special occasions. Instead, put all of your effort into enjoying those occasions. Get the recipes from restaurants and plan your next special occasions

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Healthy Recipes Can Taste Good Too

If you can recall the last time you sat down to a healthy meal it may be that what you remember is a plate of food that looked good but lacked flavour and you may also recall that it was somewhat of a disappointment. The bottom line is that if you are looking for healthy food, you will of course want it to taste good and be packed full of flavour and goodness. These days people cry out for healthy alternatives to fast

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food, takeaways and ready meals that taste as good and luckily, some of the top cooks and chefs have answered the call.

Gone are the days when you have to sit down to a meal that is great for you in terms of calories, carbohydrates and fat but which gives you very little enjoyment, people are simply tired of settling for healthy recipes that lack great taste and fortunately, there are a wealth of resources available that will put you in touch with some of the best tasting healthy recipes around. These days you can perform a simple online search and tap into healthy recipes online that are simple to prepare, only require a few ingredients and can put smiles on the faces of everyone in your family; even the most fussy of eaters.

If you say you don't have time to spend several hours in the kitchen preparing healthy recipes but you want to be sure that you serve your family the best choices available, there are plenty of healthy recipes written with you in mind. The ingredients in these healthy recipes are chosen from naturally good vegetables high protein, low fat meat selections. You can wow your family and amaze your friends by preparing healthy recipes that are delicious and fast and in the time it takes

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to change from your work clothes into a cooking apron, you may be able to prepare healthy recipes for diners of all ages, even young children who can learn to avoid obesity by learning all about healthy foods from an early age.

Healthy recipes on the market today are budget conscious as well; in these trying economic times, many people simply cannot afford to invest in expensive seasonings and ultra high quality cuts of meat. Fortunately, there are many healthy recipes that are low budget, quick and easy to prepare, and taste simply fantastic. In fact, many of these healthy recipes taste so good, you'll wonder if they actually are healthy but know it's true because you've prepared them yourself.

For a whole array of quick healthy recipes, search online and find everything from a quick and easy lasagne recipe to healthy dinner party menus.

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The Advantages Of A Green Tea Copper Tea Pot

Kettles came a considerable ways in the copper mineral or metal kettles that have been usually utilized during the Nineteenth century. They'd to be taken care of carefully because they were often warmed up more than open up fire. These days, kettles tend to be, generally, warmed up on electric or perhaps gas stoves or they can be plugged straight into the walls.

One of the many benefits of the actual green tea kettle is you can effortlessly serve cooking food drinking water right into a pan, kitchen sink or even cup quickly and efficiently. Should you dissect h₂o in the weed, you could find yourself flowing water directly into the cup or pan and all sorts of over your counter. The steam from your kettle, usually, doesn't arrive anyplace around that person or perhaps palms. With a container, vapor can easily rise as well as burn off your face. If you are stirring when you put, the actual heavy steam from your weed might burn you.

Electric tea kettles are specifically great since they boil

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h2o in about 50 % of time with the range leading varieties and they're just as easily transportable. Electric tea kettles can either lay on the counter, or even when you have short space, they could be saved in a very cupboard or even strong drawer. Another benefit towards the electric tea kettle is the fact that you are able to go to be effective. In order to enjoy a hot cup of joe whenever you want during the day, it is possible to steam drinking water inside your electric powered tea pot and have a cupful of teas proper your table. Some types of electric green tea container are small enough to utilize perfectly in a office.

If you don't have one previously, take into account purchasing a teas kettle. The very next time you need to like a great cup of joe or immediate coffee or perhaps use a dish associated with instantaneous scorching cereal, your green tea kettle comes into play useful. You'll be able to put the drinking water swiftly as well as easily. Should you operate in an office and also crave the capability of having the ability to beverage a cupful of teas or instantaneous java your desk, then a great electric tea kettle can become your new favorite piece of office equipment.

Get More Info Here [Electric Kettles Cordless Electric Kettle](#)

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Whistling Kettles

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Vegan Protein Powders Simply the Best

The world of health and nutrition has many options to offer consumers. How do you know if what you are getting is really best for your body and health? Maybe you regularly work out, or just have a busy lifestyle and want to add some additional nutrition to your diet. You should be aware of the advantages that occur when you buy whole food vitamins and organic multivitamins. When taking and utilizing whole food vitamins into your daily diet, you can be assured that you are using the most absorbable substances, made with only organic and plant based ingredients.

Ingredients in whole food vitamins often include superfood powders, herbs, and mushrooms. These have the maximum possible nutritional value and content. They are not the ordinary vitamins you grab on a trip to the grocery store. Organic

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Multivitamins naturally help the body use its own sources to heal itself. There are no harmful additives like sugar, preservatives, flavors, or colors. Our bodies need pure nutrition such as those found in organic multivitamins. When you buy organic multivitamins, you enable your body to maintain better overall health. This in turn helps with energy levels and healthy digestion.

Natural protein is much better for your body than animal protein. Animal proteins are linked to disease, ageing, and poor health. Natural vegan and vegetarian proteins are easily digested and assimilated by the body. Entirely natural and organic, you may use these powders as a great supplement for extra protein in your daily diet. When you buy all natural protein, it should be entirely plant based. This is as absorbable as mother's milk. It also naturally enhances insulin and leptin functions within the body. Natural protein is a living substance, unlike animal protein, which causes acid accumulations in the body when digested.

Raw vegan protein is not heat treated. It is entirely alkaline, which means it does not add any acidity to the body. When you buy raw protein powder, you are getting highly digestible 85% protein that is gluten free. It is also

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hypoallergenic, which means you will experience no gas or bloating. A complete amino acid profile is provided in raw vegan protein, with zero sugar, and low fat. Vegan and raw protein powders give your body a supreme advantage for fat loss and gaining lean muscle mass. When you buy vegan protein powder, you help your body achieve optimum fitness levels. Immunity is strengthened, antioxidant functions are enabled, and good HDL cholesterol is built.

HolistikHealth.com is a forward thinking website and company that gives people access to the world's best supplements, such as all natural protein powder, so people can enhance and better their lives through natural nutrition. Visit holistikhealth.com to learn more about raw protein powder, vegan protein powder, and hundreds of other products.

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Tips to grill your beef

Do you attempt to grill your beef and expect to get perfect results? Were you successful in your previous attempts? Do not

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worry. Once you get a hang of it, it will be an easy task and you should not be finding it difficult anymore. You can try getting some tips from experts regarding grilling Angus and steak beef. This is very good for your health. Preparing these items requires lot of patience on your part and you need to have hands on experience to have the best of beef.

It is important to decide the kind of beef you want. If you prefer steak or angus, then make sure to choose a thick and well marbled slab of meat. These food items will need preliminary preparation such as trimming and boning. So what are the steps involved in grilling your beef? It is important to pre-heat the grill to the accurate level. You can choose either charcoal or the gas grill depending upon your comfort level. Remember that briquettes are required for charcoal grills to build up the flame.

You can coat the steak beef in olive oil and dip it in a container having pepper and coarse salt. Place it on the grill once the preliminary preparations are done. If you want to use a marinade, then you can soak the meat in it for 3 to 4 hours prior to grilling. However, most of the people do not prefer this option. Make sure you do not place it directly over the fire. If you are using gas grill, then turn on one side and

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leave the other side unlit.

A thicker steak is ideal to grill and it should be well marbled. This will make sure there is some fat content present throughout the steak which will make it juicier and tastier. Allow the beef to reach the normal room temperature before you start cooking. The cooking time is dependent on the thickness of beef. Avoid flipping the meat frequently and refrain from using forks. You can use tongs instead of forks or alternatively you can use your finger to test if cooking is done. Allow it to reach the desired doneness and remove the beef from grill. Do not worry if you have started cooking for the first time. Experience is the best teacher. You will learn lessons by making mistakes.

Make sure you buy the beef from a reputable shop. The quality should not be comprised under any cost. It is highly recommended to learn the tricks and lessons on grilling the beef. It will be very helpful when you have a team outing in the office or when you go on a vacation with your family members. Angus beef is preferred over steak beef by some people because of its taste. Healthy cooking habits will lead to better lifestyle. Health is wealth. Hence, prefer food items that are good to health and cooked in a hygiene

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atmosphere.

Rajkumar Jonnala is a Freelance writer works for company Beef.com provides highly-brandable Marketing Names along with an easy-to-use Website Builder allowing you to quickly launch a new marketing website for your ranch, association, or beef related business. What are Marketing Names you ask, and how will they help you?

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