

## **10 Tips to Add Flavor to Your Backyard Barbecue**

For convenience, marinate your meats and vegetables in resealable bags. Just place the food in the bag, add your marinade, close and shake gently. Marinate for at least an hour before cooking.

Try marinating your food in bottles Italian or oil and vinegar salad dressing. This is simply delicious with fish or chicken.

When cooking lamb, chicken, or pork, add some lemon, grapefruit, or orange peels to the coals in the last few minutes of grilling.

You can baste beef and poultry with spaghetti sauce during the last ten minutes of cooking. This adds a delicious flavor.

Just before you remove your meat from the grill, brush on marinades made with honey, brown sugar, preserves, or jelly. A bit unusual, but the results are simply amazing.

For safety's sake and as a last minute special touch, heat left over marinade to a rolling boil then simmer for 5 minutes before serving the marinade as a sauce.

Try adding aromatic wood chips, soaked in water, to your coals while grilling meat. Choose from peach, apple, cherry, mesquite, or what ever your preference.

The enhance lamb; add rosemary springs to the coals when the lamb is nearly done. For seafood try fresh thyme, and for meats served and basted with BBQ sauce, sprinkle oregano, fresh basil, or both over the coals for an extra burst of flavor. When steak and hamburgers are on the menu, bay leaves placed on the coals will give your meat a tantalizing flavor.

If you are smoking your meat, a few whole, unpeeled garlic cloves placed in the fire will lend something extra to the meal.

You backyard barbecue just doesn't get much better than this!