

Title:

9 Things You Need To Know About barbecues

Word Count:

332

Summary:

Its almost like a tradition but in the spring time of every year people in America blow the du

Keywords:

food, drink, recipes, barbecue

Article Body:

Its almost like a tradition but in the spring time of every year people in America blow the du

- 1) Barbecues originated in pig-pickin's, before the civil war it was common to throw parties a
- 2) ^Smoking~ has been used for over 6 millenia to safely cook and store food. The meat was tre
- 3) Barbecuing is not that common, well not barbecuing as we no it barbecuing is a length cooki
- 4) According to surveys done by the Barbecue Industry Association, half of all marshmallows co
- 5) One of the insanely easy ways to check your gas tank level, use bathroom scales.
- 6) The origin of the word barbecue is unclear. Some believe it came from the American-Indian w
- 7) To add a Smokey flavor to food cooked on a gas grill cooked or food that you cook inside th
- 8) Brisket, this incredibly dense cut of meat taken from a cow's chest, cooks in 1 to 2 hours
- 9) Kansas City, Missouri and Lexington, North Carolina both claim to be the barbecue capitals

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