

Holmes Smokehouse Grilling tips

May is National Barbecue Month -

1. Keep it Hot! Otherwise food will stick – Coals should be white takes about 30 minutes
2. Grill safely – Have sand, hose nearby or fire extinguisher. Always BBQ on solid Ground.
3. Have everything nearby – Don't run into the house for tongs
4. Keep it clean – Last week's unclean grates are not good marinade for this week
5. Grease your grates
6. Leave an unheated space on your grill
7. Keep it simple- Do not re-invent the wheel
8. Sauce later – Saucing too soon causes meat to burn
9. Food Safety – Clean/ Check temperatures/
Keep raw meats separate from cooked meats

Holmes Smokehouse Guide to Stretching your Budget

1. Buy supplies when they are on sale – Use coupons/ online /paper
2. Marinade overnight - helps tenderize meats and break down the muscles in the meat make it more tender
3. Buy Bone in Breast versus Boneless breast – Much juicer more flavorful product
4. Use plenty of vegies – Corn, squash, zucchini, mushrooms, Kebabs / Healthy great option and fresh now in season
5. Have plenty of sausage- goes great and complements any meal
6. Never shop when you are hungry have a list and stick to it
7. Buy in Bulk – Cook now freeze and reheat when needed
8. Portion control – 8 once per adult 6 per kid