

Extending The Barbecue Season; Outdoor Cooking Is Hot

(NAPSA)—An increasing number of Americans are discovering that backyard barbecues can be enjoyed practically anytime of year. Cool weather, however, often means less grilling and more cooking of substantial fare over low, slow heat.

To that end, outdoor cooks can use a ceramic, kamado-style cooker, like the Big Green EGG®. Its thick, heavy-duty ceramic walls insulate the cooker and retain heat far better than a stainless steel or other metal grill, so cooking is virtually unaffected by cold, wind, rain or other elements. Temperatures in the natural lump charcoal-fired cooker remain constant without needing to add fuel, even over long cooking times.

Here are four ways to enjoy year-round barbecuing:

1) Free up oven space by cooking a turkey outside. A turkey prepared in a ceramic cooker can be very moist and flavorful. For an added dimension of flavor, try adding smoking wood chips to the fire, rubbing the skin with a dry spice rub, injecting it with a flavorful marinade or brining it with a seasoned, salt-water bath.

2) Smoke your dinner slowly over a low, wood-infused charcoal fire. Smoking is well suited to cooking large and economical cuts of meat such as beef brisket, pork butts, ribs and turkeys, which need longer cooking at low temperatures to turn tender and suc-



Slow cooking in an outdoor ceramic cooker can make a good meal great.

culent. Choose your wood smoke enhancers as you would spices; each wood imparts a different flavor to foods, some bold, some mild.

3) The insulating properties of the ceramic cooker lock in moisture and natural flavors and create a distinctive texture with minimal shrinkage on venison, quail, duck and other game. Or, for enthusiastic anglers, it would be difficult to find a more satisfying way to prepare fresh fish or an easier way to smoke your favorite catch.

4) Create hearty soups and stews by cooking them slowly in a Dutch oven in the EGG®. They'll acquire a wonderful, rich, smoky flavor.

To learn more about cooking in a ceramic cooker and for barbecue recipes and tips, you can visit www.biggreenegg.com.