

Planning The Perfect Barbeque Party

No barbeque would be complete without guests and proper outdoors weather. Plan ahead of time, checking with your potential guest for scheduling conflicts and issues. Finding a date and time that is suitable for everyone should not be too far as long as you everyone enough advanced notice. Alternatively, be sure to check the weather for that type of year. If you live in a climate that cannot be predicted, then you may want to have a backup plan just incase unusual weather comes. You cannot predict things like rain and thunderstorms ahead of time, but you can make sure that you hold you barbeque during the time of year that will be pleasant to your guests. A barbeque in cold weather may hold more negative memories of trying to keep warm rather than good memories of family and friends.

Barbequing has been around since early cavemen figured out that food tasted great after being cooked on an open fire. Perhaps one of the main memories attached to a family barbeque is what was on the menu that day. Barbequing opens a whole array of types of foods available. The type of foods you serve should largely depend on your crowd and the event in which you are celebrating. With the wide range of possibilities, you are sure to find at least a few items that will please your crowd.

Make sure that you prepare ahead for your barbeque. 12 to 24 hours before you plan on beginning the party, make sure to thaw, prepare, and marinate the meat you will be cooking. Once you have the meat stored away, soaking up the marinate, then you must start thinking about what types of side dishes you will be having. If you want a completely tradition barbeque, you may want to stick with traditions sizes. Traditional barbeque sides include potatoes and potato salad, baked beans, and coleslaw. Your traditional condiment bar should include pickles, relish, and onions. These foods are typically severed at barbeques because they are easy to prepare and store until the event happens. You may want to cook other items, but any barbeque is complete with just the items listed above.

A themed barbeque may present more opportunities to hold a festive event. With a themed event, you can splurge on the atmosphere and decorations. Matching tablecloths, napkins, and plates can be found at any local store. You can also match your décor to the party. For example, a luau could simply be creative colored utensils, leis, and Tiki torches, all of which are extremely cheap. You can even reuse the Tiki torches later!

Your party area should be set up before guest arrive. It only takes a few minutes to get everything ready, but the reaction you get from your arriving

guests may make you feel like you were preparing and decorating all day. Depending on the situation, you may or may not want to have the food already cooking on the grill. The smell will surely be inviting if you start cooking ahead!

Barbeque Recipe

Ingredients:

5 pounds pork spareribs
1 cup water
1/3 cup butter or margarine
2 tablespoons fresh lemon juice
1/4 cup dry mustard
1/4 cup chili powder
1 tablespoon sugar
1 tablespoon paprika
2 teaspoons salt
1 teaspoon onion powder
1 teaspoon garlic powder
1/4 teaspoon cayenne pepper

Instructions:

Place spareribs on broiler pan. Cover with foil. Roast at 400 degrees F. for 1 1/2 hours.

Meanwhile, combine remaining ingredients in medium saucepan; mix well. Bring to a boil. Reduce heat; simmer for 30 minutes. Brush sauce on ribs. Broil 5 inches from heat for 7-10 minutes on each side. Serve ribs with additional sauce.

PPPPP

(Word count 618)