



## Backyard BBQ It's Party Time

A warm summer night is the perfect time for a backyard barbecue party for friends and family. Before you fire up the grill, however, there are a few steps you can take to assure your party will be a huge success.

### Get Moving

**Plan Ahead.** Select a date you feel will best accommodate your guests' schedules; don't choose major holidays like Labor Day if you know someone else is already hosting a party on that number one barbecue day of the year.

**Send out Invitations.** Establish the theme for your party with charming invitations. Send them via US mail or email, and follow-up with a phone call to anyone who hasn't responded by your RSVP date.

**Tidy Up.** Time to get your house, especially your backyard, in tip-top shape. Clear away any clutter, freshen up your patio furniture, clean your grill, and definitely mow your lawn. You might even want to repaint any faded woodwork like that little fence surrounding your pride-and-joy vegetable garden.

**Create a Menu.** Whether you are having traditional burgers and hot dogs or something more sophisticated, the menu should be set ahead of time, and the food preparation choreographed. The more advance preparation you do, the less you'll have to worry about on the day of the party. In other words, more prep now equals more fun for you later!

**Order Extras.** Arrange to borrow or rent whatever you don't have like extra tables, chairs, dishes and silverware (if you aren't using paper and plastic), and don't forget table cloths and napkins.



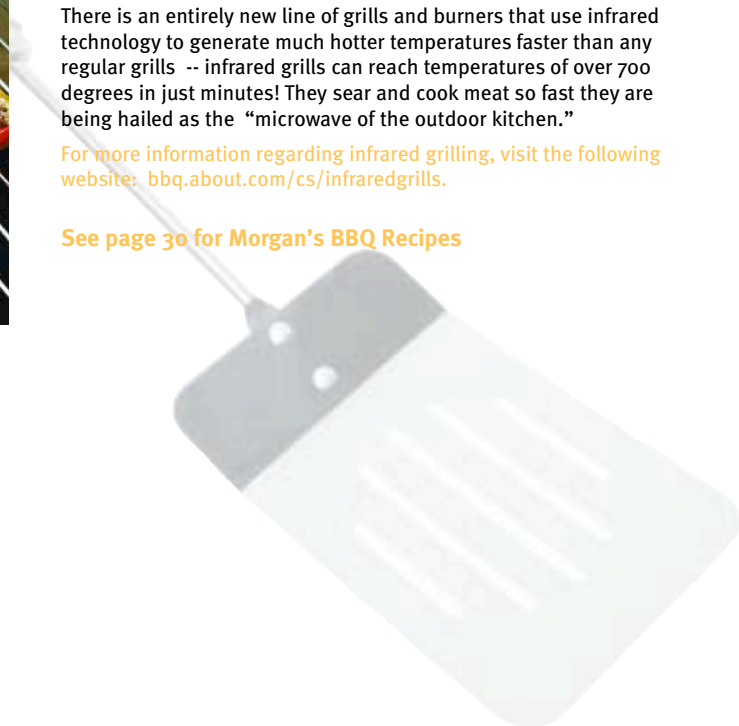
### What's New in BBQ Grilling?

Before you spend \$30 for a new portable Hibachi, \$400 for a Char-broil grill with rotisserie or \$4,500 for a built-in, stainless steel Viking grill, you backyard chefs will have to decide which type of cooking fuel you prefer: charcoal, propane, natural gas, wood pellets or electricity. Amazingly, that list just got longer.

There is an entirely new line of grills and burners that use infrared technology to generate much hotter temperatures faster than any regular grills -- infrared grills can reach temperatures of over 700 degrees in just minutes! They sear and cook meat so fast they are being hailed as the "microwave of the outdoor kitchen."

For more information regarding infrared grilling, visit the following website: [bbq.about.com/cs/infraredgrills](http://bbq.about.com/cs/infraredgrills).

See page 30 for Morgan's BBQ Recipes



### Party Day

**Set Up.** In the afternoon, presuming the weather is accommodating; organize the table(s) and chairs. Place linens (or paper tablecloths) and centerpieces on tables.

Colorful flowering plants in clay pots or shiny, new galvanized miniature buckets will look amazing. Position citronella candles with glass globes or Tiki torches in effective and safe locations. Not only will their scent keep insects away, but they will certainly add to the ambiance of the evening.

**Double Check.** Check to see that

everything – including the meat you've been marinating – is in order and ready to go. Veggies have been chopped and chilled. Desserts are nearly complete. Lay out the serving platters and utensils. Double check you have enough ice for party drinks and to chill beer, wine and other beverages. As time for the party nears, fire up the grill and begin putting out the side dishes on the serving table. Did you know you could use a wire colander to cover dishes and keep the bugs away? For an extra nice touch, write the names of each

dish on a small placard or Popsicle stick. That way your guests will know exactly what their choices are.

**Turn up the Music.** Whether you are using a home CD player or you are lucky enough to have live entertainment, before your guests arrive do a sound check. Then set the mood with some lively music like the sounds of Bob Marley or Brazilian Bossa Nova.

**Welcome Your Guests.** Then all you'll have to do is: Have fun. Be happy. Don't worry. Your backyard barbecue is bound to be a winner.