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How to Barbecue with the Use of Big Green Egg by

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Grilling with the use of a big green egg and other types of grilling pans in various kamado grill reviews are widely used all across the world. Big green egg is among the leading grills that's used in different countries. This comes in various forms and one popular form is the ceramic grill. Green egg is among the popular products in Kamado that is popular for their egg grills and other kamado grills too.

Kamado cooker and all types of grilling pans has two methods in grilling your food that is direct and indirect heat. You can use ceramic grills which are often used and seen in green egg grill or the metal grills as well. Direct heat cooking will cook your food that's placed directly over the hot coals or the lava rocks. Indirect way of cooking is great for delicate foods that sometimes take a longer time to cook particularly for large cuts in poultry and meats. To make sure that your food is grilled properly with using indirect heat the grill should be covered nicely.

You should know how to check the temperature on your coals particularly if you utilize direct method in grilling with your kamado grill. If you use gas grill in grilling just remember to take note on the heat settings. Charcoal is frequently ready when almost all of the coals are coated with ashes. You can check the temperature on your charcoal just by holding your palms down directly over the coals and count in seconds until it is too hot to bear. If you can bear the heat for five seconds then the temperature of the coal is still low. The grill temperature is high when you can just stay on top of the grill for less than 2 seconds.

Check the coals just by observing the coals. If the ash coating in the coals thickens with a red glow less visible then the temperature is low. If there is a visible red glow even through the ash coating then the temperature is high. If you intend to grill under indirect method then you need to place equal amounts of briquettes in every sides with an empty space at the center.

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Komodo Kamado is the best cooking, most efficient and aesthetically perfect outdoor cooker on the market, as any a [Kamado grill review](#) Would say. Kamado is a Japanese word for an earthenware cooking vessel. There are many Kamados on the market, the a [Big Green Egg](#) is also a Kamado. About 8 years ago, I started on the Komodo Kamado project. We took the product in a radically new direction from all the other companies by using the worlds most durable materials for high temperature containment, refractory cements. We then took it one step further by adding two layers of actual insulation. This along with casting the straps into the body, making it self opening, using the finest methods of fabrication and only 304 stainless steel put Komodo Kamado into a class of it's own. While in the same category it's like comparing a Model T to a new luxury car in both performance and user's experience.

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