

#FOOD & RECIPES

How to prepare for a BBQ party



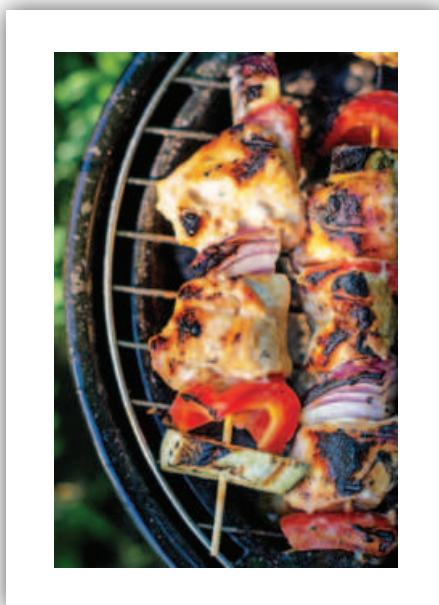
Unlike western countries, barbecue or BBQ parties are held all over the country in the months of December, January, and February. Nothing in Bangladesh completely captures the spirit of winter like a barbecue with your closest friends! You could simply buy some burgers and hot dogs, invite some friends over, and call it a BBQ party, or you could go a little further with some essential preparation and a carefully considered menu and surprise your guests with your culinary prowess. Here are just some things you can do to up the barbecue-host game.

Plan your party

A guest list is the first thing any decent barbecue party needs. A BBQ party can only be successful if all participants work together and share the party's expenses and duties. Spread the expense and the love all at once! Nowadays, using Facebook to plan an event is the simplest option. Make a private gathering, then invite your guests. Choose a day that will be manageable for everyone, preferably a weekend, or a holiday.

Make sure you have enough propane or charcoal

Make sure you have three times the amount of fuel or charcoal needed to cook dinner in the propane tank or on the charcoal grill, respectively. You do not want to leave the party in the middle of cooking for charcoal or gas and allow the meat on the grills cool.



Ask guests to bring side dishes

Ask your guests to bring side dishes; don't feel shy about it. Chances are high that you will be treated to various options. People love to show off their prized dishes! Besides, you do not want to prepare 5 kg of baked beans, mounds of potato salad, and dozens of devilled eggs while cleaning up the house, yard, or rooftop.

Put up decorative outside lights

It will get dark outside during your rooftop or yard party. Have tiki torches or other decorative lighting on hand. The sky is the limit regarding fairy lights or RGB LEDs!



They look great, and you can keep them up all winter.

Tips for BBQ day

Clean first, cook second: To prevent grilled meals from sticking, clean the grill grate well before each usage. Allow the grate to heat for 15 to 20 minutes before scrubbing it with a wire brush.

Dress for the weather: Never underestimate the heat of the grill. Grilling mitts and an apron that covers your clothes will keep you safe.

Use proper tools: If you have ever attempted turning over steaks or drumsticks



on a hot grill with a dinner fork, you know how crucial it is to invest in a good set of long-handled grilling equipment.

Keep it cool: Keep raw meat, fish, and poultry on ice until ready to grill.

Fanning the flame: Keep a small desk fan to help the charcoal burn faster and more efficiently.

Bug repellent: Make sure you have applied mosquito repellent.

Bug Light Zapper: Install a bug light around the BBQ area to keep them away.

— LS Desk
Photo: Collected