

Great Grilling

Tips From The Masters Of Barbecue

(NAPSA)—From Brooklyn to Albuquerque, Seattle to Sarasota and everywhere in between, few things say summer in America the same way that barbecue does.

To help you maximize your outdoor cooking experience, here are some tips:

Cooking Low And Slow

While there are exceptions, barbecue is about cooking low and slow—at a low temperature in a leisurely manner using indirect heat. This is different from grilling—think steaks, hamburgers or hotdogs—on a grill that's much closer to the coals.

If you're cooking brisket or pork shoulder, the temperature should be about 225° F, and you will want to let it go for several hours because the fatty and connective tissue in these cuts need time to cook until tender.

Learn From Those Who Know

Mastering the art and craft of barbecue is easier with expert guidance. Even Kansas City's legendary Arthur Bryant learned about barbecue from his brother Charlie, who learned his craft from a man named Henry Perry, known in Kansas City as "The Barbecue King."

Fortunately, you don't have to travel through time or across the country to learn from a barbecue master. Tune in to the new season of barbecue competition TV series "BBQ Pitmasters," now airing on Destination America.

At each stop, contestants cook dishes from St. Louis pork ribs to Texas brisket and Carolina pulled pork and everything in between—all in an effort to find out who truly is the best of the best when it



Becoming a real barbecue master means spending time learning from those who have spent years perfecting their craft, like Myron Mixon.

comes to barbecue. The contestants will be competing for \$50,000 and the title of Kingsford BBQ Pitmasters Grand Champion.

Viewers will learn the secrets of the craft, both from the contestants and the judges, such as Myron Mixon, who is considered a BBQ legend and one of the most awarded men in competitive BBQ. He is also a previous winner on the series.

Your Destination

Destination America is a TV network that celebrates the people, places and stories of the United States. Its original series cover such diverse subjects as American food favorites; mysteries and legends; heroes and innovators; and iconic landmarks and natural wonders.

To learn more and discover whether Destination America is available in your local area, visit www.destinationamerica.com.