

Cooking

on the

Grill

KEVIN O'NEILL / STAFF ARTIST

## Website has everything you ever wanted to know about barbecuing

**M**onday is America's 235th birthday. Independence Day is a good time to reflect on our nation's birth, the wisdom of the founding fathers and the bravery and sacrifices of the soldiers of the revolution.



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InSites

It's also a great time for a cookout. The weather's hot, the days are long, and it's a three-day weekend. If you're content to burn some hotdogs over a pile of charcoal, then you don't need a website for help.

If, however, you take your grilling seriously, you may want to visit Barbecue'n On the Internet at [barbecueen.com](http://barbecueen.com).

This site is beefed up with loads of juicy tidbits covering all aspects of outdoor cooking. Whether you're a beginner or a seasoned pro, you'll find useful information to help you put on a successful cookout.

### What's the difference?

Most people use the terms barbecue and grilling as synonyms, but according to Smoky, the site's outdoor cooking expert, there are three types of outdoor cooking:

**Grilling:** cooking small cuts of meat and vegetables quickly over high, direct heat (350 degrees) while frequently turning the food. Anyone can do this.

**Barbecuing:** cooking larger cuts of meat more slowly with indirect heat (around 212 degrees). Requires more experience than grilling.

### Tasty trivia

- Three out of four U.S. households own a barbecue grill
- A majority (57%) of grill owners own an LP gas grill while more than half (54%) also own a charcoal grill
- Men are more apt (61%) than women (39%) to barbecue
- Ownership of LP gas grills is especially high per household in the Northeast
- The most popular foods for the grill are hamburgers, steak, hot dogs and chicken breasts
- Americans eat 20 billion hot dogs a year – that's 70 each
- More hot dogs are eaten in July than any other month of the year, which is why it is designated National Hot Dog Month
- On July 4 alone, the biggest hot dog day of the year, 155 million hot dogs will be consumed

SOURCES: BARBECUEN.COM, OCREGISTER.COM

**Smoking:** cooking with low, indirect heat (90-110 degrees), allowing the smoke to pass over the meat. Best left to professional chefs.

Down the left side of the page is a menu listing 48 sections of the website. That's too many to bother naming in this column, let alone explaining each one. Basically it's a full-course meal of beginners' tips, recipes, equipment, FAQs, barbecuing history and more.

There's a bigger serving of information about outdoor cooking on this site than most people

will ever be able to digest. But buried among all the entrees for the true aficionados are some appetizers for the weekend griller.

### Needs more seasoning

The site is plump with ads and works as it should, but because of the writing and design it comes off as being only half-baked. It's obvious they're going for a "down home" feel with the writing, using phrases like "finger lickin'" and "best dern barbecue." There's nothing wrong with using language to give the site a personality, but grammatical errors are sprinkled liberally on many pages.

While advertising is a necessity to nourish many websites, the designer has control over the placement and size of the ads. Every page on this site is filled with ads on the initial view. You have to scroll down the depth of a full page to view the actual content. This is at first confusing and quickly becomes annoying.

There are also some technical issues, such as bad links and poor quality photos, that keep the site from being well done. Links to YouTube barbecue videos, Facebook and Twitter pages and an e-newsletter garnish the site.

Despite these issues, Barbecue'n On the Internet has some tasty morsels in it. There's lots of good advice for those who like to cook, as well as lots of delicious-sounding recipes. It's also a good source for unique, and amusing, barbecue equipment.

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