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Backyard Touch

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(FORMERLY BEACHCOMBER)

Backyard Touch hosts BBQ masters class

By Andrea Lefebvre

There is a lot more to barbecuing than just throwing meat on a grill. Really good barbecue takes patience, the right grill and, most importantly, time.

On April 26, a handful of lucky Halton Hills residents will learn to barbecue like a pro from genuine barbecue professionals: Team Cedar Grilling.

The team - made up of Daryl Maybanks, Mike Adams and Ballinafad's Steve Adams - is the cream of the barbecue crop. They are the 2006/2007 Canadian Barbecue Grand Champions and have represented Canada at various international events, like the Jack Daniel's World Invitational Barbecue Championships in Tennessee and the Best of the Best Invitational Barbecue Championships in Georgia.

The barbecue class, hosted by Backyard Touch in Georgetown, will also feature four other competitive barbecue teams.

Team Cedar Grilling will be teaching a group of 24 people how to barbecue in the traditional low and slow style. The team will coach participants as they make their award-winning pork backribs on Primo ceramic charcoal barbecues.

Bob Graham, the owner of Backyard Touch and organizer of the event, had a sneak peak at the recipe Team Cedar Grilling will be using at the event and he says it's delicious.

"I couldn't endorse something without trying it first!" he says. "The ribs are unbelievable."

The ribs, which are cooked slowly at a low temperature, take more than six hours to prepare and cook.

Graham says they are well worth the effort. "When cooked slowly, the meat is tenderer," he says.

While a good recipe and the right ingredients are important parts of good barbecuing, having the right grill is key.

Participants at the class will be cooking on Primo ceramic charcoal barbecues, the same type of grill used by Team Cedar Grilling. The barbecue students will learn how to prepare and light the coals - skills that have been lost and neglected in the age of gas barbecues.

Graham says charcoal grills are a little more work to get started, but they heat up just as quickly as gas barbecues and offer a better flavour.

Better flavour is what the event is all about. Participants will learn a new barbecue recipe and old school techniques, which will make their next backyard barbecue the best ever.

"There's a trend of going back to charcoal," says Graham. "We're going back to the campfire!"



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