

This Report is brought to you by...

The WOW Experience

Overdelivery is our Specialty!

Where Vision and Value Go Hand in Hand with Information and Opportunity!



Other Companies Make Promises -- We Make Dreams Come True!
We Offer QUALITY CONTENT in Every WAY, TYPE and FORM

- Exclusive WOW Private Label Releases
- Private Label Products
- Public Domain Products
- Master Resale Rights eBooks
- Master Resale Rights Software
- Bestselling Audio eBooks by Top Authors
- Non-Fiction Audio eBooks
- Exclusive WOW Affiliate Products
- Resale Rights Products
- Exclusive WOW Private Label Reports
- eBook to Audio Conversion Software
- Resale Rights Generation Software



And, of course, if you want it all tied up in a neat website package, with *all the work done for you*, we have our NEW [Niche Empire Builder Software](#) – the Niche Real Estate Business Builder's Dream Come True!

Niche Empire Builder

The Complete Done-it-For-You Niche Real Estate Business Builder's Dream Come True!

www.the-wow-empire.com

The WOW Content Club

Your Full Spectrum Content Provider

If Content Is King,
The WOW Content Club is the Kingdom
You Have Been Searching For!



www.wow-content-club.com

WOW Profit Packs

Help Yourself to Hundreds of Brand New, Blockbuster Products at Bargain Basement Prices!



www.WOWProfitPacks.com

Enjoy this Free Niche Report, compliments of WOW Enterprises
For Many More Free Reports, simply click on the links below.

www.TheWOWExperience.com

www.NicheEmpireBuilder.com

www.WOW-Content-Club.com

www.WOWProfitPacks.com

BBQ Barbecue Recipes



Prepare that
Lip-Smacking
Grill of Yours!

Barbecue Recipes:

Prepare that Lip-Smacking Grill of Yours!

Do you love barbecuing? Are you planning to barbecue something? Hmm...if your answer to these questions is “yes”, then you are a part of an ancient tradition. But in what sense? Well, barbecuing has long been a part of the ancient practices. It is actually the oldest form of cooking known to man. People of the early days cook their foods outdoor with the open fire as their first stove. They do this by compiling logs and burning it until they produce embers and putting their meats directly over the embers or impaling it on sticks that are held over the dying coals. It is actually from this tradition that the idea of barbecue was developed.

There are a lot of things to be considered for that barbecue season of yours. You can prepare and grill your favorite meat or that yummy seafood of yours. You can even grill your favorite veggies if you wish. Surprised? Well, that’s true. If you think that only meats can be grilled, then it’s now time for you to change that kind of perception. The truth is vegetables can be barbecued.

If you are not new to barbecuing, then I bet you’d love to know some of the hottest barbecue recipes of today. Well, don’t worry coz I’m here to give you all that you want. From meat barbecues, to seafood and even to vegetable barbecues.

Are you ready? If so, then let’s begin.

Chicken and Pork Barbecue Recipes

As you may know, grilling chicken and pork is the most primitive style of cooking. Many people even think that barbecuing is all about it. Well, there is more to barbecuing chicken and pork meats, but before we deal much into that topic, let us first consider some of the favorite chicken and pork barbecue recipes. Consider the following:

Chicken Kabobs Mexicana

Featured in AllRecipes.com, this barbecue recipe is all about chicken, hence the name. According to some reviews, this can serve up to four people and is easy to prepare. Well, to begin, here are the ingredients:

2 tablespoons of olive oil
1 teaspoon of ground cumin
2 tablespoons of chopped fresh cilantro
1 lime juice
Salt and ground black pepper to taste
2 skinless and boneless chicken breast halves (cut into 1 inch cubes)
1 small zucchini (cut into ½ inch slices)
1 onion (cut into wedges and separated)
1 red bell pepper (cut into 1 inch pieces)
10 cherry tomatoes

Procedures:

Mix the olive oil, cumin, lime juice and chopped cilantro in a shallow dish. Season the mixture with pepper and salt. Add chicken and mix well. Cover and place in the refrigerator. Leave it there for at least an hour. After an hour, preheat the grill for high heat. Proceed by threading the chicken, zucchini, onion, tomatoes and red bell pepper onto skewers. Brush the grill with oil and arrange the skewers on hot grate. Cook the chicken for about 10 minutes or until the meat is cooked through. Turn it to cook evenly.

Southern Pork Oven Barbecue

Ingredients:

2 pounds pork
1 teaspoon ginger
2 tablespoon sugar
1 teaspoon salt
1 teaspoon pepper
1 teaspoon red pepper
6 tablespoons red wine vinegar
1 teaspoon celery seed
1 teaspoon dry mustard
¼ cup Worcestershire sauce
2 cups of water

Directions:

Preheat the oven to 300 degrees Fahrenheit. Trim the pork roast fats as much as possible. Place the meat in a large pan. Add the remaining ingredients and cover it. Place it inside the preheated oven and cook for about 6 hours. But, be sure to turn the meat every hour. Once cooked, remove the meat from the oven and let it cool. When cool, pull the meat apart and put back in sauce. Simmer on top of the stove to reduce the liquid. You can serve this either as simple as it is or on top of rolls.

Note: You can find the same recipe at PepperFool.com.

Seafood Barbecue Recipes

So, two of the common barbecue recipes are already mentioned. Now, let us turn to something that is beyond the basic – seafood barbecues.

Let's start with fish barbecue recipes.

Italian Style Trout

Ingredients:

4 trout (boned, butterflied and heads removed)

4 tablespoons butter

¼ cup of coarsely chopped black olives

2 tablespoons of pernod (licorice flavored liqueur)

2 tablespoons of olive oil

1 tablespoon of chopped parsley

1 chopped small shallot

1 teaspoon of salt

1 teaspoon of chopped chives

½ teaspoon of black pepper

1/8 teaspoon of black pepper

Procedures:

To begin, sprinkle the fish on both side with the salt, including 1 teaspoon of pepper and the pernod. Cover and let it stand at room temperature for about 30 minutes. Blend the shallot and olives together. Process the blend until they finely chopped. Add the butter, chives, parsley and the remaining 1/8 teaspoon of pepper. Blend it thoroughly. Ready the grill and preheat it to high heat. Stuff the butterflied trout with the olive mixture and fold closed. You can secure it with a toothpick if you wish. Put the trout on the grill and cook on each side for about 8 minutes. Once cooked, serve!

Hibachi Teriyaki Tuna

Ingredients:

2 pounds of sliced tuna (yellow fin)

1 cup soy sauce

1 cup sake

½ cup dry white wine

1/3 cup of sugar

1 tablespoon of lemon juice

1 tablespoon of tomato paste

Procedures:

Prepare the ingredient and mix all of them together, except the tuna. Pour the mixture over tuna. Marinate it for about 30 minutes. Preheat the grill. Drain the marinade into a saucepan and bring to a boil. Remove from heat. Grill the tuna slices for 2 to 3 minutes for each side. Once grilled, place the sliced tuna on a serving dish and pour the sauce over top.

So that's it! Well, you can find both of these mentioned fish barbecue recipes and even more at About.com.

Let's proceed to the shellfish.

Thai-Spiced Barbecue Shrimp

Ingredients:

3 tablespoons of fresh lemon juice

1 tablespoon of soy sauce

1 tablespoon of Dijon mustard

2 cloves garlic, minced
1 tablespoon of brown sugar
2 teaspoons of curry paste
1 pound of medium shrimp (peeled and deveined)

Procedures:

Mix the lemon juice, soy sauce, mustard, garlic, brown sugar and curry paste together in a shallow dish. Add the peeled shrimp and cover it. Set it aside or place it in the refrigerator for about an hour to marinate. Preheat the grill. Once hot, oil the grate just lightly. Then, thread the shrimp into the skewers. You can also place it in a grill basket if you want. Transfer the marinade to a saucepan and boil for a few minutes. Then, grill the shrimp for about three minutes each side. For better results, baste it occasionally with the marinade.

Banana Leaf Seafood

Ingredients:

6 finely chopped shallots
4 cloves of peeled and crushed garlic
2 tablespoons of sambal belachan
2 teaspoons of vegetable oil
1 teaspoon of curry powder
1 teaspoon of ground cumin
1 teaspoon of fresh lime juice
salt and pepper to taste
1 pound of squid (sliced into rings)
1 banana leaf

Procedures:

Mix the shallots, garlic, sambal belachan, vegetable oil, curry powder, cumin, lime juice, pepper and salt in a medium bowl. Add the squid, cover and marinate it in the refrigerator for at least 2 hours. Preheat the grill for high heat. Oil the grate if possible. Lightly grease the banana leaf and wrap the marinated squid in the leaf. Place on the preheated grill and cook for about 10 to 15 minutes. Set aside until the leaf is slightly charred and the squid turned opaque.

So, two of the sample seafood barbecue recipes are also given. Well, before you look for some, note that such mentioned recipes are also featured at AllRecipes.com, one of the largest sources of great, yummy recipes on the net.

Vegetable Barbecue Recipes

We've already turned to something beyond the basic. Well, now let us go farther than that. Let's consider veggies for barbecuing. Yes, you heard me right. There's a room for veggies on the grill. To give you some ideas of what to prepare, here are two vegetable barbecue recipes you can consider:

Grilled Asparagus

Also featured at RecipeGoldmine.com, here's what you'll need for this grilled veggie:

1 pound asparagus (washed and trimmed)

2 tablespoons of extra virgin olive oil

1 tablespoon of Mrs. Dash original seasoning blend

Directions:

To begin, place the asparagus in a large bowl. Drizzle it with olive oil and sprinkle the seasoning to taste. Toss to coat evenly, and place the veggies in a

grilling basket. Preheat the grill and cook the veggies over a medium-high heat grill for about 8 minutes. Be sure to turn the vegetables occasionally, until the asparagus is fork tender.

Here's another one from the same site:

Grilled Eggplant and Mozzarella

Ingredients:

1 large eggplant (cut into ½-inch slices)
Salt
½ cup of olive oil
3 tablespoons of balsamic or red wine vinegar
2 cloves of finely chopped garlic
1 teaspoon dried oregano
Salt and freshly ground pepper to taste
6 ounces of thinly sliced mozzarella cheese

Directions:

Sprinkle both sides of the eggplant slices with salt. Place the slices between the layers of paper towels and let it stand for about 1 to 2 hours. Rinse and pat dry. Mix together the olive oil, vinegar, garlic, oregano, salt and pepper. Place the eggplant slices on a grill over a moderate heat. Baste it with oil mixture occasionally. Turn and baste frequently until the eggplant slices turned lightly browned. The estimated time for turning is about 8 minutes. Once grilled, top the slices of eggplant with a slice of cheese. Grill it for about 2 minutes or until the cheese starts to melt.

There are a lot more vegetable barbecue recipes to consider. However, no matter what your style is, it is important to note that when grilling vegetables be sure to

keep an eye on the veggies on the grill. This is basically for the reason that vegetables are generally more delicate than the meats, such as those mentioned above. So if possible, avoid overcooking. Just follow what the recipes require you to do. And, for best results, you can consider smoking to enhance the taste. This is also true with grilling meats and seafood.

Having said all that, it is now clear that everything has a room for the grill. Everything may even taste better off the grill. However, to make all of these possible, experience and proper knowledge of what to do is very much important. Nothing could be simpler at first though, but if you want to create a perfect barbecue recipe, then you can do so. Start with the basics and go over it if you wish, but be sure that you are armed with the right barbecue ideas and recipes. This is basically where the importance of reading this article comes in.

So you're still with me now? If so, then congratulations and have a great time barbecuing!

You are invited to pass this report along to as many people as you like, provided that you make no changes to it and that you give it away for FREE.

If you would like **your own Private Label Version of this report** and hundreds of others just like it on hot, high interest niche topics – all of which come complete with 5 custom cover graphics – [click here to visit our Niche Reports Resource](#).



WOW: Where Vision and Value Go Hand in Hand with Information & Opportunity!

Please click below to check out all of our entrepreneurial friendly sites and products.

=> <http://www.The-WOW-Experience.com>

Always something NEW on the horizon. Always something for YOU to use to grow your business!
That's what WOW is all about. Your success is our ultimate goal and our reason for growth.