

A Gourmand's Guide to the Art Behind One of Summer's Sublime Pleasures:

Barbecue!



Did you properly winterize the system last fall? (Did you even shut it down?)

Did you clean it out thoroughly?

Did you order and inventory the necessary parts to start it up this spring?

Were there any plans to upgrade the system that haven't been completed yet?

Are you getting a new system?

You have discussed the pros and cons of different systems with your peers. You have read as much as you could find written by people who should know. You are ready.

No, I'm not talking irrigation! I'm talking barbecue!

The grill is clean. The weather is right (for those of you who even bother to shut down for the winter). The anticipation of this moment has reached its peak. FIRE IT UP!

(continued on page 24)

What is barbecue?

For some, the joys are simple: burgers, brats, hot dogs and the usual (or sometimes, unusual) array of condiments. Start the charcoal, get 'em hot, and start cookin'. This is as good as it gets.

For others, the experience borders on religion. Which is better, charcoal or gas (bottled or natural)? Which wood chips add the best flavor? Which cuts of meat lend themselves best to the process? How should they be prepared (prior to getting anywhere near the grill)? How long and at what temperature do you cook?

And how about the SAUCE?

Barbecue sauce...which is the best? Talk about varietal studies and ratings! Open Pit, K.C. Masterpiece, Sweet Baby Ray's, homemade...

Okay, okay, you know what you like and how you like to do it. But here is some food for thought. According to Lenard Ruben, formerly at Scottsdale's Phoenician Resort, "barbecue" is meat slow-cooked for hours over relatively low heat. The finished product should fall off the bones. His recipe for beef short ribs calls for cooking the ribs for four hours at 225 degrees on the grill, then placing them in a flat pan and basting them with sauce for another hour covered with foil on the grill. Talk about anticipation...

So you know you can do ribs more quickly than in five hours. It's the sauce that's the secret. When told that Ed Braunsky also preferred Sweet Baby Ray's, Luke Strojny commented, "Great minds think alike!" (Scary, huh?) But one sauce is not the answer for all meats. Most beef and rib sauces have a vinegar ingredient, while most sauces for chicken use a lemon ingredient. Doctoring your favorite bottled sauce with

RealLemon can give you a really tasty sauce for chicken. And for those of you who would like to make your own sauce, but don't know where to start, here is an example.

- (1) 26-32 oz. bottle tangy ketchup
- 12 oz. bottle chili sauce
- 1 tbsp. horseradish sauce
- 1 tbsp. Worcestershire sauce
- 1 tsp. brown sugar
- 4 oz. sweet pickle vinegar (left over from jar of pickle slices works well)

Mix and put most of the mixture back in the ketchup squeeze bottle for refrigeration.

If using with chicken, substitute lemon juice for sweet pickle vinegar.

Cooking style is an individual thing, but indirect heat up until you

apply the sauce, then direct heat to taste, works well for me. However, meat preparation can make you or break you. Ribs would not be the same without following several key procedures. Be sure to remove the fine skin on the bottom or underside of the ribs. Then rub chili powder on the top side of the slab, and chili powder and cayenne red pepper on the underside. Rub it in with wet hands. Now the ribs are ready for the grill.

Wood chips of various types on the coals can add that special flavor. Experiment with several.

Now it's finally time to kick back with your favorite beverage, some potato salad and your favorite people for a relaxing time. As you move through the upcoming season, you are going to need as many of these opportunities as you can get!



MAY WE HELP YOU?

At GolfVisions, we are always pleased to talk with superintendents about projects of any size.

Some of our recent construction/renovation projects include:

- Hodge Park (D.A. Weibring Golf Resources), Kansas City, MO
- Jackpot Junction (Rees Jones Design), Morton, MN
- Los Lagos (Von Hagge, Smelek & Baril), Edinburg, TX
- The Glenview Club (Dave Esler), Golf, IL
- Broken Arrow Signature Par 3 (Dave Esler), Lockport, IL
- Idlewild C.C., Flossmoor, IL
- Brown Deer G.C., Milwaukee, WI

GolfVisions is available to assist you at your facility in the year 2000.

Call Tim Miles, Sr., Tom Jauch or Doug Long for information.

GolfVisions



3000 Dundee Road, Suite 302 * Northbrook, IL 60062
Phone: 847-412-9990 * Fax: 847-412-9996 * www.golfvisionsllc.com

GolfVisions is a member of the
Golf Course Builders Association of America and the GCSAA.