

## May Is National Barbecue Month

### *John McLemore — a QVC and Paula Deen Favorite Cook — Offers 10 DADGUM Good! Barbecue Cooking Tips*

COLUMBUS, Ga., May 13, 2011 — As May is National Barbecue Month, John McLemore has culled 10 BBQ Tips from his book “DADGUM, That’s Good!” Kickbutt Recipes for Smoking, Grilling, Frying, Boiling and Steaming (\$24.95, Concept, Inc., see Video Press Release: <http://vimeo.com/15455021>).

- 60,000 copies have already been sold to QVC, where John has legions of fans.
- Paula Deen – in her foreword to the book – said, “I can’t think of anything that has made my cooking life easier than John’s awesome Masterbuilt products ... John has set a new standard of cooking with this book.”

John McLemore, a Southerner through-and-through, was born an entrepreneur and accidentally became a cook. John and Don, brothers and owners of Masterbuilt cooking products, often tested their products by making family recipes. During this testing they realized they had created a simple method of cooking what most people consider very difficult recipes. With the publication of “DADGUM, That’s Good!” anyone can cook these great recipes with ease.

10 BBQ Cooking Tips from John McLemore, author of “DADGUM That’s Good!”

1. Coat grill rack with non-stick spray or vegetable oil before preheating to prevent food from sticking.
2. When grilling fish (except salmon), grill with the skin side down or on aluminum foil.
3. Salmon is rich in natural omega oils; you can pop it on the grill without oiling. Start by grilling the salmon skin side up, allowing the natural fat under the skin to be drawn into the filet, keeping it rich and moist.
4. If you’re grilling scallops, use fresh ocean scallops. These should be a pinkish tan or ivory color, not unnaturally white.
5. When grilling BBQ ribs, pork butt, or tenderloin, cook unwrapped for 50 to 75% of the time to infuse smoke and flavor. The remaining time wrap with heavy aluminum foil to retain moisture and tenderness.
6. When choosing an inexpensive steak, opt for flank steak rather than skirt steak, which can be tougher. They’re usually marinated before being grilled.
7. Chicken thighs may be one of the cheaper cuts, but they do great on the grill! Thighs are more flavorful and the extra fat in the skin makes them better suited to grilling.

8. Grilling vegetables in aluminum foil, with oil, prevents them from falling through the grill gates.

9. You can leave the husk on the corn. Once you see the shape of the kernels burning through the husk, your corn is ready.

10. Grilled Caesar Salad – ? Sure – the Romaine lettuce ends will char, but it stays remarkably crisp and sweet, with a char-grilled flavor.

<http://dadgumthatgood.com>

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