

# BBQ Checklist

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- One Week Before the BBQ
  - Check the weather forecast.
  - Make up a guest list and just call everybody up.
  - Plan the menu and make a shopping list.
  - See if you can allocate some of the work to your friends and family.
  - If you use a gas grill, check to see you have enough.
  - If you're using charcoal, make sure you have enough.
  - If you need to rent or borrow any equipment, make necessary arrangements.
- 2-3 Days Before the BBQ
  - Arrange food and beverages.
  - Keep raw meat away from other ingredients.
  - Purchase paper plates, napkins and towels, and plastic utensils.
  - Get any special decorations, tablecloths, meats, seafood or anything else you may need.
  - Prepare snacks and mixes and freeze them.
- The day before the BBQ
  - Get the ice you need for the drinks.
  - Pick up all the perishable and last-minute items you need.
  - Prepare your salads.
  - Marinade foods or apply rubs to foods as required.
  - Decorate for the party and arrange the tables.
  - Thaw any frozen items.
  - Check and clean BBQ and tools.
- The BBQ DAY
  - Set out the plates, utensils, and BBQ tools.
  - Prepare a couple of quick side dishes and a fresh salad.
  - Prepare vegetables and wrap in foil, if required.
  - Get the garden lights ready.
  - Set up a self-service drinks table.
  - Set up a large trash container in your cooking area.

- Bring out the patio heater to make sure no one gets cold.
- Heat your BBQ approx 20mins before you want to start cooking.
- Put some music on.
- Have fun!