

**MASTERING BARBECUE: TONS OF RECIPES, HOT
TIPS, NEAT TECHNIQUES, AND INDISPENSABLE
KNOW HOW**

Lennette Marrie Gause

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Brazil: During a churrasco a Portuguese word for grilled meat or for barbecue the meat is usually skewered, set above charcoal embers and roasted. Photo by Matthew Benson.

Learn more about what parts are available for Neat Techniques grill Grilling a long winter, both dormant and active grills require a little love to keep them fired up through another season. Be sure you're grill is in great shape and ready to go with these simple tips!