

# What is Barbecue & Why a Pellet Grill

So what the heck is barbecue? Technically speaking, barbecue is the method of cooking meat at a low constant temperature for long periods of time . . . . thus the phrase “low and slow” . . . in a closed chamber, using indirect heat produced by hardwood chips, logs, wood pellets or charcoal. **A Sweet Home pellet grill can sure do all of that. . . .**

Cooking at the Right Temperature: Temperature is crucial to barbecue. What’s most important is cooking at low constant temperatures. It must be done at temperatures between 185 and 250 degrees Fahrenheit. To maintain a fire as cool and constant as this demands diligence on most pieces of equipment. **It is easily accomplished on a Sweet Home pellet grill.**

Why barbecue using wood pellets? Cooking with wood pellets will impart to the barbecued food, the true flavor of the wood. Where as cooking with gas will impart no flavor at all, and cooking with charcoal risks imparting the flavor of the chemical or fluid used to light the briquettes. This is why pellet grills regularly win the barbecue competitions. These contests are based on taste and the food cooked with wood pellet grills . . . . **Simply tastes better.** **A Sweet Home pellet grill can sure do all of that. . . .**

Cooking on your Sweet Home pellet grill is very easy and the grill will maintain the exact temperature you set it at. When you use a gas grill you must keep an eye on the flame and adjust it regularly. When you cook with charcoal you must constantly adjust the amount of air to keep a constant temperature. **With your Sweet Home Digital Thermostat Control, just set the desired temperature and let it cook.**

You can char or sear the outside of your steak or burger for that caramelized sugar taste that everyone loves, and this occurs at 372°. **Your Sweet Home pellet grill has a temperature range of 150° to 500°**, so getting that dark brown sear you like to see on your meat is not a problem with a Sweet Home pellet grill.

**Your Sweet Home pellet grill’s accurate temperature** control lets you cook many things outside on your deck, patio or backyard that you would ordinarily relegate to the kitchen only. You can cook on your Sweet Home pellet grill breads, pizzas, vegetables, turkeys, hams, casseroles, meat loaf, and even cookies.