

BBQ Quiz

What's the difference between barbecuing and grilling?

- They're the same thing.
- Grilling is on a low fire, while barbecue is on a hot fire.
- Barbecue is on a low slow fire, while grilling is hot and quick.

Where did the term "barbecue" originate?

- Caribbean cooks using a wooden platform to slow-cook meat
- Hawaiian luaus, complete with roast pig
- Southern plantations

There are four main styles of American barbecue named after the region they came from.

What type of meat characterizes Memphis barbecue?

- pork
- beef
- chicken

What side dish was an early staple with Southern barbecue?

- potato salad
- cornbread
- macaroni and cheese

What characterizes Alabama barbecue?

- a mustard-based sauce
- a molasses-based sauce
- a white sauce

According to standard etiquette, what should a guest NOT do at a barbecue?

- bring a side dish
- tend the grill if the host seems busy
- offer to help clean up

What type of smoke is advised for successful barbecue?

- thin, blue smoke
- thick smoke, white in color
- no smoke at all

True or False: Meat drippings that build up over time improve flavor of future barbecues.

- True: The more drippings, the better the meat will turn out.
- False: Dripping build-up only increases risk of grease fire.
- It doesn't matter -- the drippings will burn off over time.

Which tool can add extra flavor to meat when used during the cooking process?

- wood chips
- barbecue sauce
- different brands of coal

Which jazz musician recorded "Struttin With Some Barbecue"?

- Wynton Marsalis
- Miles Davis
- Louis Armstrong

BBQ Quiz ANSWERS

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