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Grilling is fun and easy. The thing that you need to do is to master the basics in grilling for you to have an simple and fun time in grilling. Don't worry if you commit any mistakes in grilling especially if this is your first timelike being said in any kamado grill review. You need time to get your food in perfect grilling condition. The first thing that you need to have is a grill and you can find grills in the market anywhere like big green egg that is a ceramic grill.

Ceramic grills are one perfect way to get all your grilling time done and one of the manufacturers of this kind of grill is the Kamado grill which features the big green egg. You can use charcoal for these types of kamado grills. Charcoal grilling for your egg grill could be challenging especially for novices but when you get to master the fundamentals like the type of charcoal that you should use or the total amount of briquettes to light and the arrangement of your food when you grill will ensure that you will have perfectly grilled food that you always wanted.

There are many factors that greatly affect your grilling on your kamado cooker such as total quantity of briquettes to use, the size of your grill, the food that you'll be cooking, its cooking time and weather condition. As a general rule use 30 pieces of briquettes on your green egg grill in every pound of meat. Keep in mind a 5 pound bag of briquettes contain only 90 pieces so just remember to buy enough briquettes to cover for the entire barbecue party and to your green egg grill as well. The briquettes should cover and extend for about 2 to 3 inches beyond the area where you cook your food in your green egg. Place all your briquettes neatly on the kamado pan. Stack all of them up for lighting or remove them and place in a chimney starter to avoid any untoward accidents.

The weather also plays an integral part on your grilling since windy or cold weather will require more briquettes so that you can reach the right cooking temperature. Stack your charcoal in a pyramid method when you light them up. Soak the entire charcoal with half cup of lighter fluid.

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- About Author:
Komodo Kamado is the best cooking, most efficient and aesthetically perfect outdoor cooker on the market, as any a Kamado grill review Would say. Kamado is a Japanese word for an earthenware cooking vessel. There are many Kamados on the market, the a Big Green Egg is also a Kamado. About 8 years ago, I started on the Komodo Kamado project. We took the product in a radically new direction from all the other companies by using the worlds most durable materials for high temperature containment, refractory cements. We then took it one step further by adding two layers of actual insulation. This along with casting the straps into the body, making it self opening, using the finest methods of fabrication and only 304 stainless steel put Komodo Kamado into a class of it's own. While in the same category it's like comparing a Model T to a new luxury car in both performance and user's experience.

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