

Answer Key

Each question is worth (5) points each.

1. What is the difference between grilling and barbequing?
Grilling is hot and fast, barbequing is low and slow
2. When the Spanish came to the New World, they came across the people of the West Indies cooking meat over a fire on a rack called what?
Barbacot
3. Kansas City boasts more than 90 barbeque restaurants.
4. What is the most basic fuel of barbeque?
Wood
5. How many BTU's can wood pellets put out?
8,500
6. What does BTU stand for?
British Thermal Unit
7. How long can a pound of wood pellets burn?
1 hour
8. 100% Wood charcoal is also called what?
Lump Charcoal
9. What kind of gadgets does the barbeque industry use?
Tongs, Marinaters, Meat Thermometers
10. What kind of smokers has the barbeque industry developed a market for?
Decked out expensive smokers