



Zach's Spice Company Library of Formulas

“Barbequing vs. Grilling”

Barbequing

Barbequing is a slow cooking method using indirect heat and smoke to slowly cook larger pieces of meat. Texans typically use beef brisket, ribs, or chicken halves that are seasoned by a rub and slow cooked over low heat. There are several good websites that explain the finer techniques of championship barbequing.

Zach's offers excellent barbeque rubs for seasoning the meat before it is put on the pit. These products have been used by barbeque cooking teams for years and are proven winners. Everyone has his or her favorite. While each product can be used on any meat, each is listed as to the original purpose for which it was developed. Meat rubs are most effective when the meat is seasoned and left overnight for total flavor penetration.

Grilling

Grilling is cooking over direct heat, which helps sear the meat and quickly cooks it. Grills are great for cooking steaks, chops, hamburgers, and other types of food where fast cooking is desirable.

Zach's offers many products for a variety of food types. Some of the seasonings can be used on a variety of different foods. Just use your imagination.

FAJITAS

Fajitas is a fun style of eating featuring grilled beef or chicken with condiments of guacamole, sour cream, pico de gallo, and flour tortillas that has become very popular in restaurants serving Mexican and Southwestern cuisine. It is easy to do at home for entertaining friends.

STEAKS

A good steak doesn't require a heavy seasoning to make it great. Zach's seasonings are made to enhance the flavor, not mask the flavor of your meat. Simply sprinkle the seasoning lightly on the meat before grilling, and sprinkle again just before removing from the grill. The spice flavor comes through without overpowering the flavor of the meat.