**Foreword**

Barbecuing when it's cold outside? Even in the snow? Yes! Grilling is even even more fun together in the cold around a warm fire than just barbecuing.
You obviously already know that barbecuing does not only consists of bananas with melted chocolate sprinkles in aluminum foil and sausages with colored sauces. You can make really good food with an open fire. And relaxing with a drink after eating at the flames. And possibly a thick sweater. Because only barbecuing when the sun shines? No way!
So pull the grill out of your shed and give him a prominent place in your garden or on your balcony. Make in the middle of winter and autumn the most delicious things and serve with tasty drinks to your friends. Some smoky music and sultry looks, and you understand why real cooks have fiery eyes when they fire the barbecue. Also, no éspecially when it snows.

Charlotte Fielmich

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