

Barbecue Tips from San Diego's Top Grill Masters

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It's time to dig into the scrumptious charred flavors of summer

BY MICHELLE STANSBURY |

The primal act of cooking over fire is a truly satisfying way to feed your friends and family—but fire is an unpredictable heat source that can be difficult to conquer. Combine that with a multitude of barbecue distractions, you've got a recipe for disaster. Burnt tri-tip? Try again.

To help you with that, some of San Diego's most talented chefs and grill masters have shared their secrets to BBQ success with us. From seafood to steaks and veggie options, here are some recommendations for sensational summer grilling.

Ribs You Can't Ruin

Kevin Templeton and Rich Sweeney



When cooking ribs, Kevin Templeton, executive chef of [barleymash](#) and consultant for [The Smoking Gun](#), recommends using bacon fat in the recipe, which will help make the ribs fall off the bone tender. “After you’ve added seasoning to your ribs, you can spread the bacon fat evenly, on both sides, wrap the ribs in aluminum foil, and grill over low heat for approximately an hour.” Templeton uses hardwood smoked bacon fat which adds a smokey element to the ribs.

Edible San Diego features barleymash

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