Consider These 4 Outdoor Cooking Options

If you are planning on creating an outdoor cooking space, you first need to decide how you would like to cook your food. Your outdoor kitchen can have just one method of cooking, or you can use a variety of different cooking methods. These are just four of the most popular options!

**Barbecue Grill**

A natural choice for cooking meals in your outdoor kitchen is going with a barbecue grill. The great thing about full-size outdoor kitchens is that it doesn’t have to just be a traditional standing grill, but one built-in to the custom kitchen. It is right in the countertops, allowing you to have grilled food and the natural char flavor, with a grill that appears more like a stovetop. You can still choose between the basic types of grills, including gas, charcoal, or electrical.

**Smoker**

If you want to have a smoked flavor to your meats and other foods, you should consider adding a smoker to your outdoor kitchen. These do take longer to cook food, since the point of a smoker is to smoke the food under lower heat for longer periods of time. However, you get tender and juicy meat that falls right off the bone has a smoky flavor you can’t get any other way.

**Fireplace or Fire Pit**

Using real fire is a definite option for cooking food in your outdoor kitchen. This gives it a natural flavor similar to when you’re camping. The first way you can use fire is by placing an outdoor fireplace in the kitchen area. There are a variety of outdoor fireplaces to choose from, based on the size and layout of your patio kitchen. It is not only great for cooking, but can also make it feel more like a cozy living room setup for night evenings with your family.

You can also use a fire pit in your outdoor dining space. These provide an even better place to cook food over a real fire, just like you in the middle of a campground. You can set the fire pit in the middle of the dining area so that you are cooking your food while enjoying time with friends and family. To use a fire pit for cooking, you can either place a grate on top of it or use skewers or a rotisserie over the fire.

**Outdoor Oven**

There are ovens that can be used in your outdoor kitchen, though they might cost a little more than these other cooking options. However, this gives you the option of mastering your brick oven skills or even installing a fun pizza oven for this space.