



Episode 10: Outdoor Kitchens

Question

We are interested in creating an outdoor kitchen / living area in our backyard. What are some of the things we should be looking for?

Curtis in Peterborough

Answer

Outdoor kitchens are becoming more and more popular nowadays. Features and benefits are endless, but below are the main points we recommend when creating outdoor living areas.

1. Fridge: You'll want to create an area for a fridge. The fridge becomes very useful in the summertime for beverages and other foods that need to be kept cold. Please note: most fridges sold in Canada can NOT be left outdoors during winter months.

2. Charcoal Cooker: Charcoal cooking is the fastest growing segment in BBQ'ing nowadays because of health reasons (cooking on charcoal IS healthy), cost of propane / NG, and most important – food taste and quality. So make certain you leave room for a charcoal cooker.

3. Sink: A small sink or area to clean dishes and wash food will help make your outdoor living space more enjoyable.

4. BBQ: You will want a specifically designed built-in BBQ for your outdoor kitchen. Make sure your BBQ has a double walled lid to retain heat, enough BTU's to properly sear meats and a dual-cooking surface which allows you to properly cook a variety of foods at the same time.



5. Weather resistant construction. We typically use stone with steel studs installed on a concrete pad (such as the outdoor kitchen on display at our showroom in Peterborough).

For questions on this episode, please email: tvtps@friendlyfires.ca.

Alex Soubliere
Friendly Fires