

## Easy & Delicious Smoked Ribs Using a Gas Grill

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*Dated: Jun 29, 2009*

*Learn how to easily cook or grill smoked barbecued ribs, chicken and other foods inexpensively using any type of outdoor gas grill. "Turns every outdoor cook into a gourmet chef!"*

Barbecue Industry News

Wednesday - June 25, 2009

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On Saturday June 20th, at the Central Market BBQ Cook-Off in Shoreline, WA, a significant milestone was achieved for the outdoor gas grill, the 'FlavorDome Grill Smoker', the 'Rib-O-Lator', and those who love to backyard barbecue.

For the first time ever in team competition, the 'FlavorDome Grill Smoker' [www.flavordome.com](http://www.flavordome.com) was matched up with the 'Rib-O-Lator' [www.ribolator.com](http://www.ribolator.com) on a gas grill, taking 1st Place in the rib category at the BBQ Event. This was the first major WIN for both the 'Rib-O-Lator' and 'FlavorDome Grill Smoker'.

Of the over 40 teams registered in the RIB category - the winner was Bob Garnache, who smoked his way to the 1st Place Championship for RIBS using the 'FlavorDome Grill Smoker' and his patented 'Rib-O-Lator' on a standard outdoor "gas" grill. Beating out all the other teams who used the traditional style of barbecues and smokers. The judges were very impressed with the flavor of the ribs. The superb balance of smoke flavor, seasoning and sauce, and the nice penetration of smoke in the meat. The ribs were juicy and tender with a firm texture and deep rich color, making for an excellent presentation. The judges were absolutely amazed to learn the ribs had been prepared using a 'gas grill'.

Whereby, the 'FlavorDome Grill Smoker' has won numerous awards in the 'patio class competition for gas grills', this is the first major event the 'FlavorDome Grill Smoker' was paired up with the 'Rib-O-Lator', which captured a Big WIN for both. Taking 1st Place in 'head-to-head' team competition against traditional barbecues and smokers.

This 'WIN' signals a major break through in team BBQ competition events for the gas grill. And, a BIG WIN for those who own and use a gas grill as their primary source for outdoor grilling, barbecuing and smoking.

Be sure to check out the 'Rib-O-Lator' at: [www.ribolator.com](http://www.ribolator.com) You'll, undoubtedly, want to get one to use on your gas grill.

It is a 'Winner'!

And, for smoke on your gas grill, you'll want to see and learn more about the 'FlavorDome Grill Smoker' at: [www.flavordome.com](http://www.flavordome.com)

Good smoke makes for great barbecue.

This is certain, the gas grill when fitted with the 'FlavorDome Grill Smoker' and the 'Rib-O-Lator' make up an award winning championship team. A team you can own, call your own and use anytime at home for

mouthwatering barbecue.

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