

Queology Simplifies Tailgating with Authentic BBQ Party Packs

Written by Australian Business

CHARLESTON, SC, September 28, 2013 **/24-7PressRelease/** -- As a provider of top-notch, award-winning barbecue, Charleston's

[Queology](#)

knows how much football fans love their ribs and wings come game day. While many may gear up for football season by planning elaborate tailgate parties, the

[USDA](#)

recently released a series of tips to help the public stay safe and enjoy great food when pre-gaming. Understanding how vital the tailgate party is to football lovers everywhere, Queology is making things easier by offering local consumers affordable and delicious party packs--a must-have companion for enjoying the game.

While barbecue is a tailgate staple, the tips outlined by the USDA raise awareness that preparing these food items safely can be a challenge for some. For instance, the article reminds the public, "Always marinate food in the refrigerator, not on the counter. If some of the marinade is to be used for basting during smoking or as a sauce on the cooked food, reserve a portion of the marinade. Don't put raw meat and poultry in it. Don't reuse the marinade from raw meat or poultry on cooked food unless it's boiled first to destroy any harmful bacteria."

Noting that some individuals may choose to prepare their own meats, the USDA also reminds individuals that it is not a good idea to partially cook food before the game to finish while tailgating. In a recent press statement, Queology comments, "The food safety tips for tailgaters from the USDA are essential for all consumers to follow. Preparing barbecue--and meat in general--for game day consumption can be a cumbersome task for some, and it is important to make sure that everyone enjoying the food can enjoy a high-quality product that is safe and delicious. Avoid the stress and order one of our party packs for tailgating--or any other occasion."

According to the USDA, those who order food ahead of time should take caution to transport it carefully and at the right temperatures. For instance, the organization recommends, "Keeping food at a safe temperature between home, a store or restaurant, and the tailgate location helps prevent foodborne illness."

Those looking for stress-free, yet high flavor barbecue for tailgating in Charleston are invited to place an order with Queology for one of their fresh, packaged and ready-to-go party packs that feature award-winning ribs, wings and more.

ABOUT:

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Located in the coastal city of Charleston, South Carolina, [Queology](#) remains a top favorite among adventurous diners looking for exceptional Lowcountry barbeque. Established by founding members Russ and Matt, this restaurant was built on their efforts to popularize the brand by participating in several cooking competitions since 2001 throughout the southeast. Today, serving up more than 25 years of experience, the team is equipped to serve moist and tender meat that continues to win over diner taste buds on a regular basis. Prized among both visitors and locals, this barbecue restaurant delivers a wide range of unforgettable dishes. Simply put, this Market Street venue is a staple for all those that love to eat meat in the way it was meant to be served--sweet, savory and smoky.