

B.A.R.B.E.C.U.E SUGGESTIONS

KEBABS

For delicious kebabs use Blade, Braising, Topside, Top Rump or Skirt.

Cube meat and marinate for around 6 hours or overnight. Place on bamboo skewers (soaked in water for 30 mins) and barbecue.

Marinades:

Rosemary, garlic and lemon: 2 handfuls of fresh rosemary, pounded; 6 cloves of garlic, crushed; 10 tbsp olive oil; 3 lemons – peeled with a potato peeler, halved, juiced and skin squashed. Mix well with meat.

Teriyaki-style: Combine equal quantities of soy sauce and rice wine vinegar (or cider vinegar) with plenty of grated garlic, a dash of sesame oil and a good pinch of sugar. Mix well with meat.

STEAK SANDWICHES

Slice Blade, Braising, Topside, Top Rump or Skirt thinly, or beat thinly with a rolling pin. Flash grill for a couple of minutes over a very hot barbecue and serve in a baguette with salad leaves and some horseradish, mustard or mayo.

B.A.R.B.E.C.U.E BEEF

Unroll a brisket, topside or top rump joint and lay out on a roasting dish. Season with pepper, olive oil, garlic cloves and any fresh herbs of your choice. Cover with foil and place in a very low oven (or Aga) (100°C) for about 8 hours. When you are ready, flash fry the joint on a barbecue for a couple of minutes each side. Cut into slices and serve – delicious.