

Sizzlin' chance to win

BY JASON PURDIE

READERS of our weekly food page have the chance to win a new barbecue, thanks to the makers of the European Outdoorchef BBQ.

During the next three weeks, we're calling on the region's outdoor cooking maestros to submit their best recipes, tips and advice.

Cooking outdoors is arguably one of the finer and most relaxing culinary pastimes available to the mad foodie.

And, thanks to amazing influences such as celebrity chef Ainsley Harriott, it's not just about steaks, lamb chops and sausages anymore.

This week I've dug out two of my favourite ways to spruce up the barbecue table.

Making your own sauces takes no time at all, it is a sure-fire way to impress your friends and add a touch of class to your gathering.

So grab the coupon that appears on this page, and attach it with details about your favourite recipe, ingredients, tips or shortcuts.

During the next three weeks, this page will take on a distinctly BBQ feel as we road-test reader suggestions, using a European Outdoorchef BBQ.

After three weeks, this writer will choose the best contribution and our lucky winner will get a brand new barbecue for their efforts.

The winner will be announced on this page on March 13.

So share your ideas and you could be spending the remainder of summer cooking on a new European Outdoorchef BBQ.



Too easy BBQ sauce

4 tablespoons of Worcestershire sauce
4 tablespoons brown sugar
2 tablespoons red wine vinegar
2 tablespoons tomato paste
2 tablespoons olive oil
3 tablespoons tomato sauce
Healthy dash of Tabasco
2 garlic cloves, peeled and crushed

Put all ingredients into a saucepan and put over low heat. Bring to a simmer and stir for a couple of minutes. Allow to cool. Unused sauce will sit well in the fridge for a few days.

Bloody Mary sauce

1kg of ripe tomatoes, peeled and chopped
2 tablespoons of tomato paste
1 large onion, peeled and chopped
1 teaspoon of cumin, toasted and ground
1 teaspoon of salt
Juice of half a lime
Half cup beef stock
4 tablespoons vodka
1 tablespoon of Worcestershire sauce

Put all the ingredients into a food processor. Pulse until the sauce is combined, but not smooth. Put the mix into a saucepan. Heat, simmer for five minutes. Serve with steaks.

Win this great BBQ
just by sharing your recipes tips and advice.

The Advocate, along with Outdoorchef, is giving away this great kettle BBQ to the best reader recipe or tip received.



Entries close on March 8. To be in the running, write down your favourite BBQ recipe, tip or advice, clip it to this coupon. Put your entry in an envelope marked 'Outdoorchef Giveaway' and either drop it to the Advocate offices in Burnie, Ulverstone or Devonport; or post it to PO Box 84, BURNIE, 7320. The winner will be judged by Jason Purdie and announced on this page, Saturday, March 13.

For rules and conditions go to:
<http://competitions.theadvocate.com.au>

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Tuesday



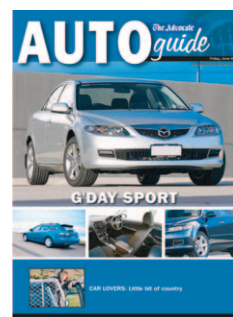
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Saturday



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