

Tough one to judge

BY JASON PURDIE

THIS writer should have known he was being a sucker for punishment as the self-appointed judge of our Outdoorchef BBQ competition.

It was a grand idea at the time: let's give away a barbecue in return for the best recipe received during the course of the competition.

The breadth and diversity of recipes made picking a winner damned near impossible and I am sure, like all good competitions, there'll be some debate about the outcome.

We have received and published some outstanding suggestions during the past few weeks.

Some tried and true, some innovative takes on what you can do over a grill.

To whittle them down I used these criteria —
 ■ Ease. I thought about recipes that would be fun to try on a lazy day on the back deck, that wouldn't leave you tearing your hair out.

■ Creativity. How fresh was the idea behind the dish.

■ Cost/convenience. How much it cost and how easy it was to put together the ingredients for the dish.

On that balance of things, we're delighted to announce the winner is Sue Wise, of Ulverstone, for her brandy orange fruit kebabs.

Sue says they are a favourite during her family's annual New Year's Day get-together.

I reckon the idea of dessert on the barbecue was positively tantalising and this represents a relatively simple way of impressing those at the table.

So congratulations to Sue and thank you to every avid outdoor maestro who sent in their ideas.

Thank you also to Outdoorchef for providing the prize for this great giveaway.

We'll follow up with some more great barbecue recipes in coming weeks.

Brandy orange fruit kebabs

THREAD bite-sized pieces of strawberry, banana, kiwi fruit and pineapple on pre-soaked wooden skewers. Baste liberally with brandy orange

baste and cook on medium heat for about five minutes, turning often. Baste each time you turn the kebabs. Baste will caramelise. Serve as is or with ice cream.

Make the baste by combining half cup of orange juice, two teaspoons of lemon juice, quarter cup of leatherwood honey, two tablespoons of brandy, grated rind of one orange and a pinch of cinnamon.

If preparing the kebabs the morning before dip the fruit pieces in sugar syrup (three tablespoons of sugar and four tablespoons of water boiled with a strip of lemon peel) before threading onto skewers.



Mouth-watering last hurrah

WHILE we're on the subject of best barbecue tucker, here's a recipe for mouth-watering marinated lamb to try out in the last few weeks before the barbie goes into hibernation.

Chilli and paprika lamb with tabbouleh and salad

- 1 clove garlic (crushed)
- 1 tsp dried chilli flakes
- 1 tbl sweet paprika
- 2 tsp ground coriander
- 1 tsp ground cumin
- 1 tbl finely chopped fresh mint
- 2 tbl hot water
- 1 butterflied lamb leg

TABBOULEH:

- 1 cup (40g) burghul
- 2 cups coarsely chopped fresh flat leaf parsley
- 1 cup coarsely chopped fresh mint

- 1 cup coarsely chopped fresh coriander
- 3 medium tomatoes seeded, chopped coarsely
- 1 med red onion chopped finely
- 2/3 cup lemon juice
- 2/3 cup olive oil

METHOD: To make the tabbouleh, cover the burghul with cold water in a small bowl and stand about 10 minutes or until burghul softens, drain. Using hands, squeeze out excess water then combine burghul in medium bowl with herbs, tomato and onion. Combine juice and oil in screw-top jar, shake well and drizzle over tabouleh, toss gently. To prepare the lamb, combine garlic, spices mint and the water in a medium bowl. Add the lamb, turn to coat in mixture. Cook on a heated and oiled grill plate until browned on both sides and cooked as desired. Cover and stand for five minutes. Serve with tabouleh and a salad. Serves 4.

■ Recipe courtesy of Clover Country Meats, North Motton.



Getting Married?

The Advocate's bridal magazine *Cherish* is now available, get your copy from any of our front counters.

Or contact The Advocate on 6440 7401 and we can post you out a copy.

 **The Advocate**