

This is flavour to die for

BY JASON PURDIE

WE ARE creatures of habit, each of us.

It is going to take a while to get used to new things, especially when you're still getting over things you have grown to love.

That includes my old barbecue, which served me well for quite a few years.

It was not a fancy barbecue by any stretch. I chose it because it had six burners, a hood and enough cast-iron in the grill to sink one or both of the Spirits.

It was almost all grill — apart for a small solid plate that was just enough to do a few eggs and onions or the like.

The cooking area was huge. You could comfortably cater a lunch for 30. If you were feeling particularly decadent it would roast a piece of meat, but this thing was as efficient as that oil rig that was leaking off the Western Australian coast.

Over the years the burners became blocked and would splutter. It developed heat points that were sought or avoided depending on what you were trying to do.

It became unique, but it was still my barbecue and I knew every nook and cranny.

Then, February last year, on its last legs, we did one final birthday lunch and took this much-loved bit of gear to the tip.

A long grieving process ensued. I couldn't look at other barbecues without thinking of her (it).

Then came the chance to road test the Outdoorchef kettle-style gas barbecue — the same as the one we are giving away.

At first it was a little odd. There is no weight in the "wire" rack on which the meat cooks and the food bakes far more than it sears.

It also is more scientific — with a large and smaller gas ring — depending on whether you want to barbecue roast or slow-cook the contents.

Finally, there is a funnel within the Outdoor chef which sits one way or another — distributing the heat around the kettle or concentrating it upwards towards the wire rack, depending on the style of cooking you have in mind.

The bottom line: It is good.

It is far more predictable than my last barbecue, but that is not such a bad thing.

It also produces *that* taste. That



Out with the old, in with the new — it wasn't easy for Jason to say goodbye to his much-loved barbecue (above) in February last year. But the grieving process ended after he tried out the impressive Outdoorchef kettle-style gas barbecue (below), which produces consistent results.



taste you only get when something is barbecued, which is to die for.

Next week we announce the winner of a brand-spanking new Outdoorchef barbecue and share their recipe with you.

Thank you to everyone who has entered so far and here's a few more suggestions from the entry box.

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YVONNE from Wynyard says marinate two chicken

Marylands with Masterfoods Portuguese chicken seasoning for several hours or overnight. Barbecue until the skin is crisp and slightly charred. Serve with peri peri sauce. Great with green salad or boiled new potatoes.

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SONNY from Smithton highly commends these smoky barbecue ribs. Combine a quarter cup of smoky barbecue spices, 1 cup barbecue sauce, 1 cup of tomato sauce, 1 cup of



passata sauce, quarter cup of brown sugar, quarter cup red wine vinegar, 2 teaspoons of Worcestershire sauce, quarter teaspoon tabasco.

Take 1.5kg of American-style pork ribs and put in a slow cooker with the combined ingredients and cook for five hours. Cool and refrigerate the meat in the sauces for up to two days.

Pre-heat barbecue to medium high and grill ribs using indirect

heat for 8-10 minutes, turning often while basting with some of the excess sauce. Serve ribs with the remaining sauce, barbecued corn on the cob and jacket potatoes.

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GINA from Smithton suggests half a mug of thickened cream, two tablespoons of barbecue sauce (or Worcestershire sauce, two tablespoons of tomato sauce, salt and pepper to taste. Whisk together and refrigerate.

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Anne Kaine, Burnie Show Society secretary



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