

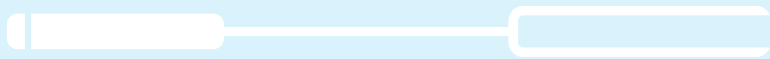
FIRE UP *THE*
GRILL



 *Delicious*



B B B Q



recipes

 FROM 3 BESTSELLING QUADRILLE AUTHORS 

Hardie Grant
QUADRILLE

Introduction

The sun is out, and after a year of separation, what better than to come together over a smoky grill and a table of food?

For some fresh BBQ inspiration this summer, we've selected a few of our favourite recipes from masters of the grill **James Whetlor**, **Claire Thomson** and **Genevieve Taylor**.

With dishes suitable for everyone around the table, there are delicious options for vegans, vegetarians and meat eaters, so lay out a spread and dive in!

Whether you're preparing something smoky and spicy, or fresh and light, we want to ensure your BBQ is packed with flavour, so we've paired these recipes with quality products from Belazu Ingredient Company. You can find a shopping list with everything mentioned at the back of the booklet.

Hopefully these irresistible recipes will get your summer off to a great start – if you're hungry for more you can find the cookbooks each recipe was taken from at the back.

HAPPY GRILLING!

SHOW US WHAT YOU MAKE

 @quadrillebooks  @quadrillefood  #quadrillebbq



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COOKING ON THE BIG GREEN EGG

by James Whetlor

 @jameswhetlor | @biggreenegguk

Photography by Sam Folan



PORK OR OX CHEEKS

The sticky, gelatinous nature of the cheeks makes this a special recipe. You could add pecan smoking chips to the lit charcoal if you want.

- | | | |
|--|--|--------------------------------------|
| 1 tsp ground cumin | 1 tbsp lard or dripping (or use vegetable oil) | 1 tsp sugar or honey |
| ¼ tsp ground allspice | 1 whole ancho, pasilla or guajillo chilli, de-stemmed and deseeded | 2 bay leaves (or avocado leaves) |
| ¼ tsp ground cinnamon | 1 tsp pumpkin seeds | Salt and freshly ground black pepper |
| Pinch of ground cloves | 4 garlic cloves, thinly sliced | To serve |
| 1 tbsp ground ancho or pasilla chilli (or use sweet paprika) | Juice of 1 orange | Soft tortillas |
| 1 tsp ground chipotle (or use hot smoked paprika) | 2 ripe tomatoes, roughly chopped | Quick pickled red onion |
| 1kg/2lb 2oz pork or ox cheeks, each cut into 4 pieces | 1 tsp red or white wine vinegar | Charred salsa |
| 1 small onion, root trimmed off | | Hot sauce |

Mix the ground spices together in a small bowl, then rub half of them, along with 1 teaspoon of salt, into the cheeks and marinate for 1 hour, or overnight in the fridge (bringing them to room temperature before cooking).

Place the cheeks and onion on the grill, close the lid and cook for 1-1½ hours until the cheeks are coloured and the onion is soft.

Place the remaining ingredients, including the remaining spice mixture, in a cast-iron pot and put into the EGG for 20 minutes towards the end of the cheeks' cooking time. Peel the cooked onion and blend to a coarse purée.

Once the cheeks are coloured, add them to the pot along with the onion purée and enough water to almost cover the cheeks. Close the lid and cook for about 1-1½ hours until the cheeks are tender and falling apart (the internal temperature should be about 95°C/203°F), topping up with water if it starts to dry out.

Remove from the EGG, remove the bay leaves and cheeks and put to one side. Blend the contents of the pot to a smooth sauce, adding a drop of water if needed, as well as salt and pepper to taste.

Return the cheeks to the pot, cover and rest for 20 minutes, then pull the meat into large shreds and stir through the sauce to coat. While the meat is resting, use the EGG to heat through the tortillas. Top the tortillas with shredded meat, pickled red onion, charred salsa and hot sauce.

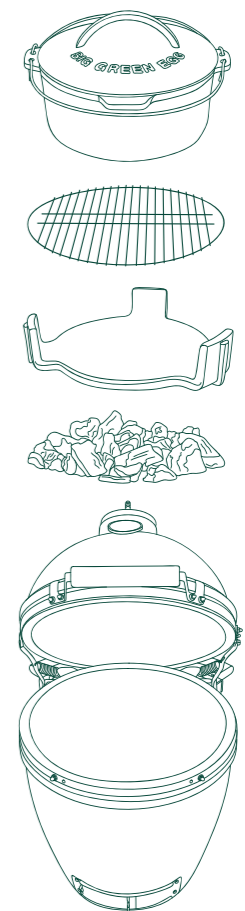
SERVES 4-6

EGG SET UP

Indirect set-up; convEGGtor in legs-up position with the stainless-steel grill on top of the convEGGtor legs. You'll need a Dutch oven.

TARGET TEMP

120-140°C / 250-285°F



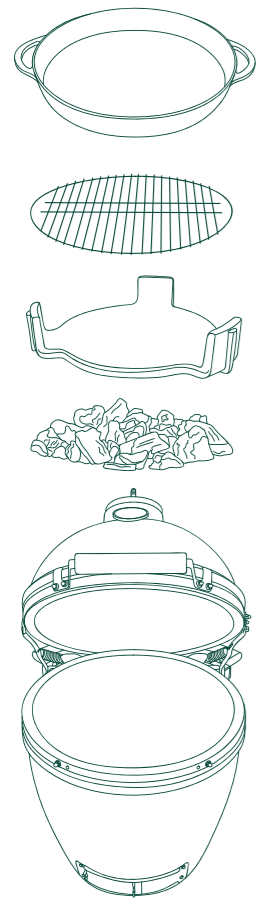
SERVES 4-6

EGG SET UP

Indirect set-up; convEGGtor in legs-up position with the stainless-steel grill on top of the convEGGtor legs. You'll need a skillet.

TARGET TEMP

120-140°C / 210-285°F



BUTTER-BATH CHICKEN

with Piri Piri

Not much to say about this other than it's chicken cooked in butter. What more do you need? It's absolutely delicious. Go to the effort of using the brine - it locks in the chicken's juiciness. Serve with cornbread and hispi cabbage (page 9).

- | | | |
|--|---|---|
| 10 bone-in, skin-on chicken thighs | 1 tsp chilli powder, or more or less to taste | 6 garlic cloves, peeled and squashed |
| 1 quantity brine (page 62) or 50g/1/5 cup salt dissolved in 500ml/2 cups water | 1 tbsp paprika | 2 bay leaves |
| | 1 tsp ground cumin | 1 tbsp honey |
| | 250g/generous 1 cup butter, melted | 2 tbsp piri piri sauce (or use BBQ sauce) |

Submerge the chicken in the brine and leave for 1-4 hours, then remove and pat dry.

Rub the spices all over the chicken, then put in a skillet with the melted butter, garlic and bay leaves, making sure the ingredients come no more than halfway up the pan. Put on the grill, close the lid and cook for 1 hour.

Remove the chicken from the butter and coat it in the honey and piri piri sauce, then cook on the grill for 20-45 minutes until deeply coloured, turning a few times; the internal temperature should be 75°C/167°F. Place back in the skillet and rest for 10 minutes before serving.



SERVES 4 AS A SIDE

EGG SET UP

Direct set-up with no surfaces in place.

TARGET TEMP

180–210°C / 355–410°F

HISPI CABBAGE

with Jalapeño Buttermilk & Ancho Dressing

As you are going to the effort of making the ancho chilli dressing, I suggest making loads. It keeps very well.

1 large green hispi cabbage, about 1kg / 2lb 2oz	4 garlic cloves, unpeeled	150ml / 5/8 cup buttermilk
200ml / generous ¾ cup olive oil, plus extra for rubbing	6 ancho or pasilla chillies, de-stemmed and deseeded	Small bunch of coriander (cilantro), roughly chopped
1 banana shallot, unpeeled	75ml / 5 tbsp red wine vinegar	1 tsp ground cumin
	2 jalapeño chillies, halved lengthways	Juice of 1 lime
		Salt and freshly ground black pepper
		Pumpkin seeds, to serve

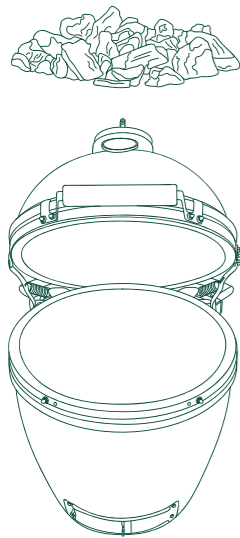
Rub the cabbage lightly with olive oil and season generously with salt, ensuring that all sides are well coated. Make a well in the centre of the coals using a tool, and carefully add the cabbage, then bury the cabbage completely by covering it with the surrounding hot coals. You can grill something on top at the same time if desired. Close the lid and maintain the temperature at about 200°C / 390°F.

The cabbage should be completely charred and black on all sides and tender in the centre after about 10 minutes. Check by piercing with a cake tester or paring knife. If it's not done, continue roasting in the coals for 5 more minutes. If you are preparing the cabbage ahead, wrap tightly in foil once cooked.

Add the shallot, three of the garlic cloves and the ancho or pasilla chillies to the coals for 5 minutes until fragrant, then peel the shallot and garlic and pulse very briefly in a blender. Stir through the olive oil and vinegar, adding salt to taste, and put to one side.

Roast the jalapeños skin side down on the coals for 5 minutes, then scrape off any black skin, remove the seeds and roughly chop. Blend the jalapeño with the buttermilk, half the coriander, the remaining garlic, the cumin, lime juice and salt and pepper to taste.

Cut the cabbage through the core into quarters and remove the core from each piece. Spoon the jalapeño dressing onto a serving platter, arrange the cabbage wedges on top and season lightly with salt, then spoon over the ancho dressing. Sprinkle over the pumpkin seeds and remaining coriander to serve.



TRIPLE TOMATO

SALAD:

Slow Roast, Raw & Dressing

This salad is great as a lunch with some good bread, or as a side dish for fish or chicken. A little cheese crumbled on the top is a nice variation. Smoked ricotta would be perfect, but feta is good too.

600g / 1lb 5oz ripe tomatoes	2 tbsp red wine vinegar or Chardonnay vinegar	400g / 14oz cherry tomatoes (a mixture of colours can be nice)
3 tbsp olive oil	2 sprigs of oregano or basil, leaves finely shredded	Flaky sea salt and freshly ground black pepper
1 small garlic clove, finely chopped		

Cut the tomatoes in half (not the cherry tomatoes) and season generously with salt.

Once you have finished cooking on your EGG, place the halved tomatoes cut side up on the grill, close the lid, snuff it out by closing both vents, and leave to slow-roast for 8 hours or until the following morning.

About 30 minutes before serving, chop and blend 100g / 3½oz of the slow roast tomatoes with the olive oil, garlic and vinegar, then season to taste with salt and pepper and fold through the oregano or basil.

Chop the cherry tomatoes and lay them on a plate with the remaining cooked tomatoes, then coat with the dressing and serve.

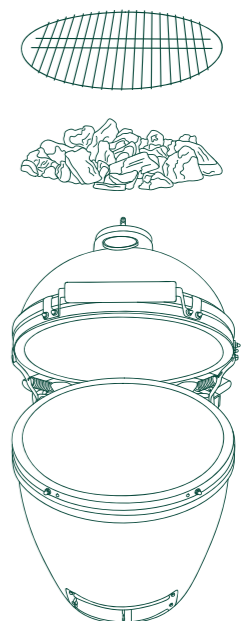
SERVES 4

EGG SET UP

Direct set-up with the stainless-steel grill in place.

TARGET TEMP

200–220°C / 390–430°F





HOME COOKERY YEAR

by Claire Thomson

 @5oclockapron

Photography by Sam Folan

Kofte

600g (1lb 5oz) minced (ground) lamb or beef

1 tsp cumin seeds, toasted and ground

½ tsp ground cinnamon

1 tsp Turkish chilli flakes (Urfa, in this case), or another chilli flake if necessary

½ tsp salt

1 small onion, coarsely grated (shredded)

½ small bunch of flat-leaf parsley, leaves picked and finely chopped

1 tsp dried mint

freshly ground black pepper

Mix the minced (ground) lamb or beef with the spices, the ½ teaspoon of salt, and the onion, parsley and mint, then knead for 1 minute, until completely combined.

Form the mixture into 8 sausage shapes, then refrigerate until ready to cook. (You can cook them like sausages, just as they are, or thread them onto skewers – I prefer skewers because it makes them easier to move about on the grill.)

Get the grill hot. Place the kofte on the heat and grill, turning often for 10 minutes, or until cooked through and beginning to char nicely.

Baharat Chicken

1 tsp ground black pepper

½ tsp ground cinnamon

¼ tsp ground green cardamom seeds

1 tsp cumin seeds, toasted and ground

1 tsp coriander seeds, toasted and ground

small pinch of ground cloves

2 tsp sweet paprika

2 tbsp olive oil

2 lemons

½ tsp salt

8 chicken thighs

In a big bowl, mix all the spices with the olive oil, the juice of ½ lemon and the ½ teaspoon of salt. Add the chicken and coat well. Allow to marinate for at least 1 hour, or for up to 8 hours refrigerated.

Get the grill hot.

Grill the chicken, turning often, on the barbecue for 15–20 minutes, or until cooked through and nicely charred (the internal temperature should read 74°C/ 163°F on a meat thermometer). Slice the rest of the lemons into wedges to serve with the chicken or kofte.





Aubergines with Honey & Mint

2 aubergines (eggplants), cut into 1cm (½in) slices and sprinkled with salt

good olive oil

big pinch of salt, plus more to season

2 tbsp runny honey

freshly ground black pepper, or chilli flakes

½ small bunch of mint, leaves picked and roughly chopped, to serve

Allow the salted aubergines (eggplants) to sit in a colander for 5 minutes to release some liquid, then pat dry with a clean kitchen cloth. Drizzle the aubergines with olive oil and sprinkle with a big pinch of salt and grill for 3–5 minutes, until soft and nicely browned at the edges.

Lay the aubergines on a platter in a single layer and spoon over the honey. Season well with salt and pepper, or use chilli flakes, and add the chopped mint to serve.

Whole Herb Tabbouleh

60g (2¼oz) coarse bulgur wheat

200ml (7fl oz) boiling water from a kettle

2 little gem lettuces, leaves shredded

1 cucumber, peeled, deseeded and thinly sliced

1 large bunch of flat-leaf parsley, leaves picked

1 large bunch of mint, leaves picked

1 small bunch of dill, chopped large juice of ½ lemon

2 tsp sumac

4 tbsp good olive oil

¼ tsp ground cinnamon (optional)

salt and freshly ground black pepper

Soak the bulgur wheat in the boiling water for 30 minutes, or until the grains are tender and the water has been absorbed. Drain any excess water away.

In a large bowl, mix the lettuce, cucumber and herbs together. Add the bulgur and stir through.

Make a dressing by mixing the lemon juice, sumac, olive oil, cinnamon (if using) and a good amount of seasoning in a small bowl. Toss the dressing through the salad and set aside ready to serve.

Broad Bean Hummus & Fresh Podded Broad Beans

400g (14oz) broad (fava) beans, podded

1 clove of garlic, finely chopped

juice of ½ lemon, plus more to taste

30g (1oz) tahini sauce

½ bunch of dill, roughly chopped

chilli flakes (Turkish Aleppo or Urfa), optional

salt and freshly ground black pepper

2 tbsp good olive oil, to serve

Cook the broad (fava) beans in well-salted water for 5 minutes, until tender, then drain and refresh in cold water and drain again. Shell the broad beans, leaving any tiny ones unpeeled (any smaller than a fingernail are good as they are). Reserve about 2 tablespoons of the tiniest beans to garnish.

Blend the beans with the garlic and lemon juice to a smooth paste. Season with salt and pepper and add a little splash of cold water to get the right consistency (think hummus). Check the seasoning again, adding more salt, pepper and lemon juice to taste, if necessary.

Spoon the paste onto a plate and serve topped with the reserved tiny broad beans and chopped dill. Sprinkle with the chilli flakes, if using, and serve drizzled with the olive oil.

Chilli Tomato Sauce

2 tbsp olive oil

2 cloves of garlic, finely chopped

3 tsp Aleppo chilli flakes (or use another, if necessary)

1 tsp unsmoked paprika

½ tsp salt, plus more to season

250g (9oz) cherry tomatoes, halved

juice of ½ lemon

freshly ground black pepper

Heat the olive oil in a pan over a moderate heat.

Add the garlic, chilli flakes, paprika and salt and cook for 2 minutes. Add the tomatoes, lemon juice and a splash of water and cook for 10–15 minutes, or until the tomatoes have broken down to form a thick sauce. Season to taste, then leave to one side to cool.



FOOLPROOF BBQ

by Genevieve Taylor

 @genevieveeats

Photography by Jason Ingram

PORK, FENNEL & LEMON BURGERS WITH GRILLED AUBERGINE

100g (1 cup) fresh breadcrumbs
50ml (3 tbsp) milk
500g (1lb 2oz) pork mince (ground pork)
50g (3½oz) Parmesan, grated
1 egg
finely grated zest of 1 lemon
1 garlic clove, finely chopped
2 tsp fennel seeds, ground
a small bunch of flat-leaf parsley, chopped
1 large aubergine (eggplant), cut into 1.5cm (⅝in) thick discs
2 tbsp olive oil, plus a little extra for brushing
sea salt and freshly ground black pepper

To serve

4 ciabatta rolls, sliced open
a generous handful of rocket (arugula) leaves
tomato relish or chilli ketchup (optional)

Soaking breadcrumbs in milk is an Italian trick that helps keep pork mince tender. They can be a little delicate on the grill but chilling them before cooking helps hold them together.

Put the breadcrumbs into a mixing bowl, pour over the milk, then leave to soak for 10 minutes until the milk is absorbed. Add the pork mince (ground pork), Parmesan, egg, lemon zest, garlic, ground fennel seeds, parsley and a generous seasoning of salt and pepper. Mix with your hands until evenly combined then shape into 4 even-sized burgers. Chill in the fridge for 1 hour to firm up, or leave for up to 24 hours if you like.

When you are ready to cook, take the burgers from the fridge and brush on both sides with the olive oil. Fire up the barbecue ready for direct cooking. When hot, put the burgers on the grill bars, lower the lid and cook for 8 minutes on each side.

Pork mince is prone to sticking. Test the burgers are ready by sliding a metal spatula under a corner of one burger. If it comes away easily from the grill and has a deep caramelized crust, it's ready to turn. If it's stuck, leave it for a further minute or two before turning, then grill until cooked through.

Once the burgers are on the grill, brush the aubergine (eggplant) slices with a little extra oil, then lay them alongside the burgers to cook, turning them a few times until lightly charred and tender all the way through.

Toast the ciabatta rolls, cut-sides down, for a minute or two on the grill.

To serve, put some rocket (arugula) onto the base of the bun and top with a burger. Add a couple slices of aubergine, and top with a dollop of tomato relish or ketchup, if using, before adding the bun lid.

Serves 4
–
Direct
Cooking





HARISSA LAMB, PEPPER & DATE KEBABS

500g (1lb 2oz) lamb neck fillet,
cut into 1cm (1/2in) pieces
2 red peppers, cut into 2cm
(3/4in) pieces
2 tbsp harissa
200g (7oz) soft dates, cut in half,
stones removed
1 tbsp olive oil
sea salt and freshly ground
black pepper

To serve

1 lemon, halved
a handful of chopped mint, to garnish

You will also need 6 metal skewers.

The dates are a little unusual here but they add a lovely hit of sweet stickiness. Make sure you get nice soft dates, which will grill best.

Put the lamb and pepper pieces in a bowl, add the harissa and a grind of salt and pepper and mix together. Cover and marinate in the fridge for 1–2 hours, longer if you have time

When you are ready to cook, fire up the barbecue ready for direct cooking (see page 9).

Thread the lamb, peppers and dates alternately onto the skewers and drizzle over the olive oil.

Lay the skewers on the grill bars directly over the fire and cook for 2–3 minutes on each side until the lamb is cooked and the peppers lightly charred.

Squeeze over the lemon juice and sprinkle on the mint just before serving.

Serves 6
–
Direct
Cooking

SMOKED NEW POTATOES WITH OLIVE, CAPER & BASIL DRESSING VE

1kg (2lb 4oz) new potatoes, scrubbed and quartered
1 tbsp olive oil
1 red onion, finely chopped
3 garlic cloves, roughly chopped
200g (7oz) cherry vine tomatoes, vines snipped to make bunches of 3–4 tomatoes
sea salt and freshly ground black pepper

For the dressing

4 tbsp extra virgin olive oil
a large handful of fresh basil, finely shredded
3 tbsp pitted black olives, chopped
2 tbsp capers, chopped
1 tsp caster (superfine) sugar

Think of this as a hot potato salad, a punchy side dish to all sorts of grilled dishes.

Fire up the barbecue ready for direct and indirect cooking so you can cook the potatoes away from the high heat of the fire. Add a chunk of smoking wood to the fire for extra smokiness.

Put the potato quarters in a roasting tin, drizzle with the olive oil and season well with salt and pepper. Set the roasting tin on the grill away from the coals to cook indirectly. Shut the lid and cook for around 45 minutes, stirring a few times and rotating the tin so the potatoes cook evenly.

If the potatoes are softening but not getting crisp, slide the tin closer to the heat. Don't worry if the potatoes break up a bit. You want them to be soft and tender throughout with a few irresistible crispy edges here and there. Halfway through the cooking time, add the onion and garlic to the tin and stir through.

At the same time, put the tomatoes onto the grill bars, directly over the fire, and roast for 15 minutes, or until they are soft and lightly charred in parts but not collapsing. Use a metal spatula to turn them once halfway through the cooking time.

For the dressing, whisk the extra virgin olive oil, basil, olives, capers and sugar in a bowl. Season with plenty of pepper and set aside.

Remove the cooked potatoes from the grill and spoon over the dressing. Top with the grilled tomatoes and serve warm straight from the tin.

Serves 4–6
as a side
–
Direct +
Indirect
Cooking



Product List



Smoked Chilli Ketchup



Rose Harissa



Early Harvest Arbequina
Extra Virgin Olive Oil



Smoked Paprika - Sweet



Red Wine Vinegar



Parmigiano Reggiano
Cheese 36 month



Tahini

Book List



Cooking on the Big Green Egg

Everything you need to know from set-up to cooking techniques, with 70 recipes

by James Whetlor

◆ <http://smarturl.it/BGEcookbook>



Home Cookery Year

Four Seasons, Over 200 Recipes for All Possible Occasions

by Claire Thomson

◆ <http://smarturl.it/HomeCookeryYear>



Foolproof BBQ

60 Simple Recipes to Make the Most of Your Barbecue

by Genevieve Taylor

◆ <http://smarturl.it/foolproofbbq>



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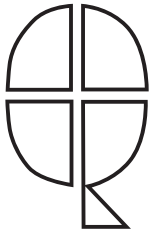


Belazu_Co



Belazu_Co

Belazu is a Mediterranean and Middle Eastern ingredient manufacturer that has supplied top restaurants and home cooks since 1991. The team is obsessive about the quality of their products and their recipes are made from only key, premium ingredients that are all grown seasonally, under the sun with no compromise on quality and no additives or fillers.



About QUADRILLE

Quadrille is one of the leading non-fiction book and stationery publishers in the UK, with a special focus on the areas of food and drink, craft, design, lifestyle and popular culture.

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