



BBQ RECIPES

Summer Grilling Inspiration
from Quadrille Books

Introduction

Welcome to our BBQ Booklet!

With all this time spent at home, and the sunshine coming out, when's a better time to get creative with your grill? We've selected out a few of our favourite recipes from grilling masters **DJ BBQ**, **Genevieve Taylor**, and the team behind *Wingman's*, **Ben and David**. We've included a whole range of dishes, with irresistible options for meat lovers and vegetarians alike.

To help you on your way to a BBQ packed full of flavour, we've partnered these recipes up with some quality ingredients from Belazu Ingredient Company, you can find a shopping list at the back of the booklet.

We hope you enjoy these recipes; if you want more, the cookbooks are also listed at the back.

HAPPY GRILLING!

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one

MAINS

Courgette and halloumi sliders with tomato and tahini

I make these with slices cut from a fat courgette, cutting the halloumi into similar-sized pieces so that they layer up neatly for sandwiching into mini slider rolls.

Makes 6 little sliders

Fire up your barbecue ready for direct grilling, or preheat a cast-iron griddle pan on the hob over a high heat.

Brush the courgette slices all over with the olive oil and crushed garlic, seasoning with a little salt and pepper. Lay them on the grill bars or on the griddle and cook on the first side until lightly charred and starting to become tender, about 8-10 minutes depending on the heat you have. Turn over the slices and top 12 of them with the halloumi, allowing the underside to cook and the halloumi to become soft and warm.

While the courgette is cooking, make the sauce. In a small bowl mix together the sun-dried tomatoes, tahini, lemon zest and herbs. Season with salt and pepper. Spoon this mixture on to the slices of courgette that have no halloumi on them, allowing them to warm up for a couple of minutes or so.

Assemble each stack by layering up the slices in buns, finishing with a final halloumi piece. Squeeze over some lemon juice and add a drizzle of chilli sauce, if you like.

1 fat courgette (zucchini), cut into 18 slices about 5mm (¼ inch) thick
 1 tbsp olive oil
 1 clove of garlic, crushed
 250g (9oz) pack of halloumi, cut into 12 pieces
 4 sun-dried tomatoes, finely chopped
 4 heaped tsp tahini
 zest of 1 lemon, juice reserved
 1 tbsp marjoram or oregano leaves, chopped
 salt and freshly ground black pepper

To serve

6 mini slider rolls, sliced
 chilli sauce (optional)



Photography by Jason Ingram

Harissa potato, halloumi and asparagus with coriander and lemon oil

Waxy salad potatoes, such as Charlotte, work brilliantly on a barbecue or griddle, but you do need to simmer them until tender before grilling. Here they are skewered up with ever-popular halloumi and asparagus and coated in spicy harissa. I used rose-petal-infused harissa because I love it, but any regular harissa paste will be great too.

Makes 6–8 skewers

Bring a pan of lightly salted water to the boil and add the potato halves. Cook until just tender when pierced with the tip of a sharp knife, about 10 minutes, depending on how big they are. Add the asparagus for the final 30 seconds or so, just to blanch it very briefly. Drain the potatoes and asparagus and put back into the pan. Add the halloumi fingers and harissa and stir gently until evenly coated, taking care not to break up the cheese or potatoes. Thread everything alternately on to the skewers and set aside while you heat up the grill.

Heat up your barbecue for direct grilling, or preheat a cast-iron griddle on the hob. Cook the kebabs over a medium-high heat for about 15 minutes, turning once until evenly charred.

While the skewers are cooking, make the coriander and lemon oil by putting everything into a jug and whisking together with a fork, seasoning to taste with a little sugar, salt and pepper.

Once cooked, transfer the kebabs to a plate and drizzle over the coriander and lemon oil.

500g (1lb 2oz) Charlotte (or other salad) potatoes, sliced in half lengthways
 1 x 250g (9oz) bunch of asparagus, each stalk cut into 3
 2 x 250g (9oz) packs of halloumi, cut into finger-thick wedges
 2 tbsp rose harissa paste, or to taste

For the coriander and lemon oil

75ml (⅓ cup) extra virgin olive oil
 a small bunch of coriander (cilantro), leaves finely chopped (save the stalks for another dish, they are full of flavour)
 zest and juice of 1 lemon
 ½–1 tsp caster sugar, to taste
 salt and freshly ground black pepper

You also need

6–8 kebab skewers, preferably metal ones

There are so many versions of this wing but one part always remains the same: mayonnaise! OK, hot mayonnaise used as a glaze sounds kind of weird but don't knock it until you've tried it. This wing is at its best on a BBQ, kissed by red-hot flames.

Be generous with dressing and you will thank us for it later.



Photography by Dan Jones

Grilled Wings with Stateside Sauce

For the sauce, add the mayonnaise to a bowl and pour in the cider vinegar. Stir in the lemon juice, Worcestershire sauce, grated horseradish, garlic granules and cracked black pepper.

Drizzle the wings with olive oil and season with the salt and peppers. Sprinkle over the dry spices and work them into the wings. Cook the wings over an indirect heat on the BBQ (grill) for 10–15 minutes. Char the lemon wedges.

Grab a pastry brush and coat the wings in the sauce and continue to cook for a further 10–15 minutes, basting every time they are turned over.

Serve with the blackened lemon wedges and extra sauce if needed.

SERVES 4

1.25kg (2lb 12oz) whole chicken wings
Olive oil
1 Tbsp sea salt
1 Tbsp white pepper
1 Tbsp black pepper
1 tsp smoked paprika
1 tsp dried oregano
1 tsp dried chilli (red pepper) flakes
1 tsp cayenne pepper
Lemon wedges, to serve

STATESIDE SAUCE

150ml ($\frac{3}{4}$ cup) full-fat mayonnaise
150ml ($\frac{2}{3}$ cup) cider vinegar
Freshly squeezed juice of 1 lemon
3 Tbsp Worcestershire sauce
Freshly grated horseradish, to taste
1 Tbsp garlic granules
2 tsp cracked black pepper

LAMB SHAWARMA BURGER

I've travelled the seven seas to bring you the world's tastiest burger. Yes, you are welcome, but really it was my pleasure. I got to skate, snowboard, surf all over the place and I met some incredible people along the way. I sampled the globe's delights and came away with this bad boy! Wooooooohooooooo... I want to go back on the road!

MAKES 4 BURGERS

OUTDOORS Kettle-style grill with lid, half & half technique

INDOORS Not recommended for the lamb – this works best on the grill to get a good char

- ½ boned-out butterflied lamb shoulder, around 1–1.5kg (2lb 4oz–3lb)
- 8 cherry tomatoes
- 1 tbsp olive oil
- 1 tbsp balsamic vinegar
- Sprig of thyme, leaves picked
- 4 ciabatta buns or flatbreads
- 8 baby gem lettuce leaves
- 1 small red onion, thinly sliced
- Pickled jalapeños or chillies
- 100ml (3½fl oz/scant ½ cup) natural (plain) yogurt
- Sea salt

SPICE MIX

- 2 tsp salt
- 1 tsp garlic granules
- ½ tsp ground turmeric
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp paprika
- ½ tsp cayenne
- ½ tsp ground cinnamon

This is a big one, so you need to get started early so you can blow away your friends and family with its deliciousness.

Trim off any gristle and flatten out the butterflied shoulder with a rolling pin. Using a sharp knife, cut the lamb into 10cm-wide (4-inch) pieces.

Stir all the ingredients for the spice mix together in a bowl, then rub it all over the lamb. Make sure the meat is evenly covered with the spice mix.

Good luck with this next bit – you will need a steady hand. Neatly stack the lamb pieces on a chopping board. Holding the pile of lamb secure with the finger and thumb of one hand: use a long and skinny sharp knife to pierce through the middle of all the lamb pieces, vertically from top to bottom.

Keeping the knife in place, take a long metal spoon and slide the handle down the flat side of the knife, so you can replace the knife with the spoon. Nice work! How does that feel? You are making a proper lamb shawarma. Pick up the end of the spoon and make sure the lamb is secure.

Place the lamb over direct heat on the grill. Once you get a good char on the meat, turn it, until the whole of the outside is cooked. Then move the lamb to the indirect side of the grill, and put the lid on to make sure the middle is properly cooked through or at least blushing – lamb is best served medium, this could take 30–45 minutes.

Recipe continues...



Photography by David Loftus

When it's cooked, the lamb needs to rest for about 10 minutes, which gives you plenty of time to roast your cherry tomatoes. Stick them in a small roasting tin (pan), drizzle with the olive oil and balsamic vinegar, then sprinkle with thyme leaves and salt. Put the tin on the grill, return the lid and roast until tender, about 15 minutes. If you're doing this indoors, make sure you preheat your oven to 200°C (400°F/gas mark 6) first.

Toast your buns and get ready for the build, as this is gonna be epic.

When the meat is ready, holding the spoon upright, carve downwards to slice the meat off it.

Bottom bun first, then 2 lettuce leaves per bun. Place a good portion of lamb chunks on the lettuce. Follow that with the red onions and pickled jalapeños. Drizzle some yogurt onto all this goodness, and top with the tomatoes and bun.

Right? Right! Do it, serve 'em up and enjoy. T-Bone Chops and I are stoked for ya. We really are, as this is a beast of a recipe.



Photography by David Loftus



two

SIDES

DIRTY CARROTS WITH MAPLE SYRUP AND CUMIN

Veggies love live fire just as much as meat. I know I bang on about dirty onions all the time, but they are such a staple in my cooking. So are these sweet and tasty charred carrots cooked **dirty style** (see TIP below). This is one of the easiest recipes to cook up when going dirty. Plus, you save room on the top-floor grill. I love using the coal bed for nailing lovely smoky char flavour on the veg.

TIP: For dirty cooking, you need a nice solid bed of coals. It's really important to make sure that the coals are kept in a tight slab so they don't burn away too fast. Blow over the coals to dust away the ash just before you place anything on them – so you don't have to brush ash off your food later. You will find it harder to get a char on the food, as there is not enough space for the oxygen to combust and create extra heat before it hits your food – you are just using the static heat from the actual coals.

 **SERVES 3-4**
as a side dish

 **BBQ SET-UP**
Dirty technique (see TIP)

12 large carrots, washed,
not peeled
4 tbsp maple syrup
2 tbsp balsamic vinegar
1 tbsp cumin seeds
Sea salt and black pepper

Get a nice coal bed cooked up and, once the coals start to ash, you are good to go. Place your carrots straight into the coals. Use a pair of tongs to snuggle the coals around the carrots so more surface area is being cooked by the coals.

Turn the carrots every 5 minutes to stop them from charring too much. After about 20–25 minutes, the carrots should be cooked – they should bend nicely but not be floppy. Once you have the bend, remove the carrots from the coals and place on a metal tray. Let them cool down before moving onto the next step as they will be too hot to handle.

Slice the carrots on the angle and lay them back in the tray. Drizzle the maple syrup and balsamic vinegar over the carrots and mix things up. Make it rain cumin seeds, flakes of salt and freshly ground pepper, and give the tray a lovely shake so all the carrots are seasoned.

Place the tray on top of the coals to caramelize the syrup. Keep stirring the carrots until the syrup starts to bubble, then remove and enjoy one of life's tastiest side dishes. Or this could be part of a main event for my veggie and vegan friends.

Grilled little gems, pesto, caramelised pine nuts

Grilling lettuce sounds unusual but it really works. Cooked briefly over a high heat, it takes on lots of lovely caramelised flavours and becomes somehow more of a substantial vegetable than a salad leaf. Try it.

Serves 4–6 as a side dish

Fire up your barbecue ready for direct grilling, or set a cast-iron griddle pan on the hob to heat up.

To make the pesto, put the basil into a food processor and whizz to chop. Add the tomatoes, garlic, Parmesan, olive oil and lemon juice and blend until smooth. Season to taste with salt and pepper. If you don't have a food processor, you can use a deep jug with a stick blender, or just chop everything really finely and mix together for a slightly chunkier pesto.

Set a small frying pan over a medium-high heat and add the pine nuts, sugar and smoked paprika. As the sugar begins to melt, stir to coat the nuts evenly, cooking for a few minutes until they are golden and caramelised. Transfer to a dish to cool.

When you are ready to cook, brush the lettuce generously all over with some of the dressing, working it into the layers on the cut sides. Place on the grill and cook for a few minutes, until softening and lightly charred, turning regularly.

To serve, transfer the lettuce wedges to a plate, spooning over the rest of the dressing, and sprinkle over the caramelised pine nuts. Tuck in while the lettuce wedges are still hot.

4 little gem lettuces, sliced into quarters through the root

For the pesto dressing

2 big bunches of basil, tough stalks trimmed
4 cherry tomatoes, chopped
1 clove of garlic, roughly chopped
50g (2oz) Parmesan, finely grated
100ml ($\frac{1}{3}$ cup) olive oil
juice of $\frac{1}{2}$ –1 lemon, to taste
salt and freshly ground black pepper

For the pine nuts

75g ($\frac{2}{3}$ cup) pine nuts
1 heaped tsp caster sugar
 $\frac{1}{2}$ tsp smoked paprika




Photography by David Loftus

WHOLE HARISSA ROASTED CAULIFLOWER

Cauliflowers are like badgers, they live underground and make good hats! Confused? Well if I can't caterain you, I'll at least confuse you! But seriously, this recipe is anything but confusing. It makes a tasty main event or side dish and is great for your vegetarian friends.

 **SERVES 6**
as a side

 **BBQ SET-UP**
Heat canyon
technique (see TIP)
Seasoned wood chunks

TIP: Heat Canyon

If you own a Weber-style kettle grill BBQ, they normally come with metal boxes or separators to help hold the coals to the side. Once you have your coals cooking, the cooked coals need to be placed on the opposite sides of the base of your cooker, allowing just enough room in the middle of the cooker for a drip pan. This technique is great for big joints of meat, whole fish and large vegetables. By putting the lid on top, you turn your outdoor grill into an outdoor oven. Playing with the pinwheels will help you to control your temperature. Suffocate the airflow to lower the temperature.

1 large cauliflower
100ml harissa paste
(shop-bought or
home-made)
Juice of 1 lemon
Handful of fresh mint
leaves, chopped
Sea salt and black pepper

Find the recipe to make your own Harissa paste in **FIRE FOOD pg 151**, or buy a jar pre-made. We've chosen **Belazu's Smoked Chilli Harissa** here.

Get your outdoor cooker to 150–160°C (300–320°F). Add your seasoned wood chunks to the coals. For more help on this, see *Controlling the Heat* on page 12.

Put a large saucepan of water on the direct heat and bring to a boil. Par-boil the cauliflower head for 4–5 minutes. Drain and place the cauliflower on a chopping board. Use a spatula to slather the head with the harissa paste. Go heavy for full-on spiciness or lightly for just a hint of a kick.

Place the cauliflower over the heat canyon on the indirect heat, and put the lid on the cooker. Hot roast for 45–60 minutes until the cauliflower goes dark red and tender.

When it's done, pull it off and slice into 2.5cm (1-inch) thick steaks. Squeeze lemon juice all over, season and finish with the chopped mint.



three **DESSERTS**



Photography by Dan Jones

RUM-GLAZED ROASTED PINEAPPLE

WITH COCONUT ICE CREAM

In the book **Wings and Things**, this recipe is made in a frying pan, but thanks to the dynamic duo behind *Wingmans*, we present to you the BBQ version!

If desserts could hug you back, I would be first in line with this one. It's rich and sweet but as light as a feather. Glazed pineapple is magical and takes the flavour to a different level.

Bring to the boil the coconut milk, cream and whole milk with the split vanilla pod and the desiccated coconut. Once hot allow to sit and steep for 30 minutes.

Mix the yolks with the sugar. Strain off the hot coconut mixture then discard the vanilla pod and excess coconut. Temper the yolk mix with a few spoons of the hot cream then return the yolks back to the sauce pan. Cook over a low heat until the mixture coats the back of a spoon.

Cool the mixture and churn in an ice cream machine until set. Store in the freezer.

Peel the pineapple and cut in to quarters. Remove the core and cut each piece in to three. Add to a pre-heated hot BBQ and colour on both sides taking care not to burn yourself. In a frying pan heat the sugar and a splash of water to make a caramel. Add the rum (watch out for the flames) taking care to avoid any spitting. Once the flames have died down add the butter. Once the pineapple is charred brush on the caramel glaze and continue to cook until dark and sticky.

Pile into a bowl with some crushed ginger biscuits and a huge scoop of coconut ice cream. Finish with a grating of lime zest.

SERVES 4

1 pineapple, peeled and cut into quarters
200g (1 cup) caster (granulated) sugar
50ml (scant ¼ cup) spiced rum
25g (1½ Tbsp) butter

COCONUT ICE CREAM

1 x 400ml (14fl oz) can of coconut milk
250ml (1 cup) single (light) cream
300ml (1¼ cups) whole milk
1 vanilla pod (bean)
65g (scant 1 cup) desiccated (shredded) coconut
6 egg yolks
135g (¾ cup) caster (granulated) sugar

GARNISH

Ginger biscuits (cookies), crushed
Lime zest



four

DRINKS



Photography by Dan Jones

BUFFALO BLOODY MARY

MAKES 1

50ml (¼ cup) vodka
25ml (5 tsp) Buffalo Sauce
 (see page 175)
Worcestershire sauce
Freshly squeezed lemon juice
Ice cubes
Pure tomato juice
Celery salt
Black pepper

TO GARNISH

Celery stick
3 cornichons
1 cherry tomato, halved
3 olives
Fresh red chilli
Crispy bacon rasher (slice)
25ml pipette of Buffalo Sauce
 (see page 175), optional

GLASS

Small glass cocktail jug

Add the vodka, buffalo sauce and 2 dashes of Worcestershire sauce to a cocktail shaker. Add a teaspoon of lemon juice and dry shake (no ice).

Fill the cocktail jug with ice, pour all contents from the cocktail shaker over and fill with pure tomato juice. Add a shake of celery salt and black pepper for seasoning.

Garnish with a long celery stick, cornichons, tomato halves, olives, red chilli and a caramelized rasher of bacon.

Add an additional pipette of buffalo sauce for extra goodness, if you feel like it!

LOTUS DREAM

Take 4 biscuits and sandwich them together in pairs with a generous amount of biscuit spread.

Add the remaining 8 biscuits and the rest of the biscuit spread to a blender along with the milk and ice cream and process until smooth.

Pour an unhealthy amount into a glass and devour with the biscuit sandwich.

SERVES 2

**12 speculoos biscuits (cookies),
such as Lotus**

5 Tbsp speculoos spread, such as Lotus

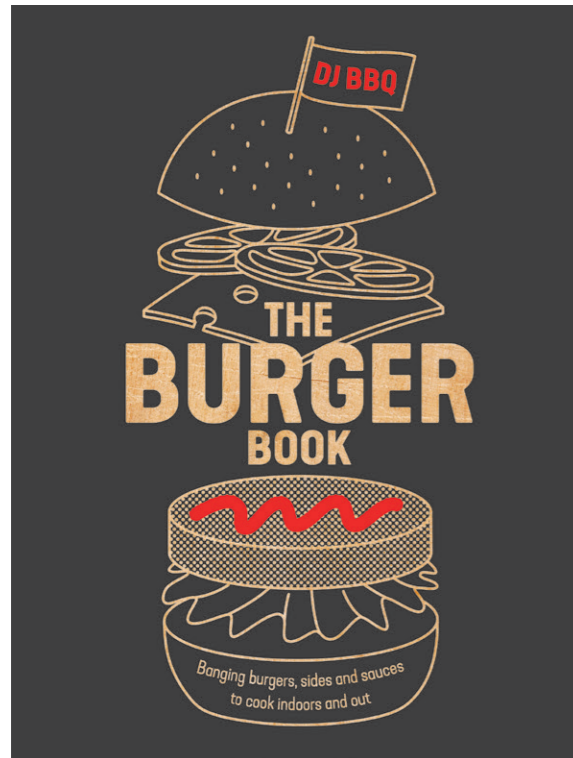
200ml (scant 1 cup) whole milk

6 large scoops of vanilla ice cream



Photography by Dan Jones

Book List

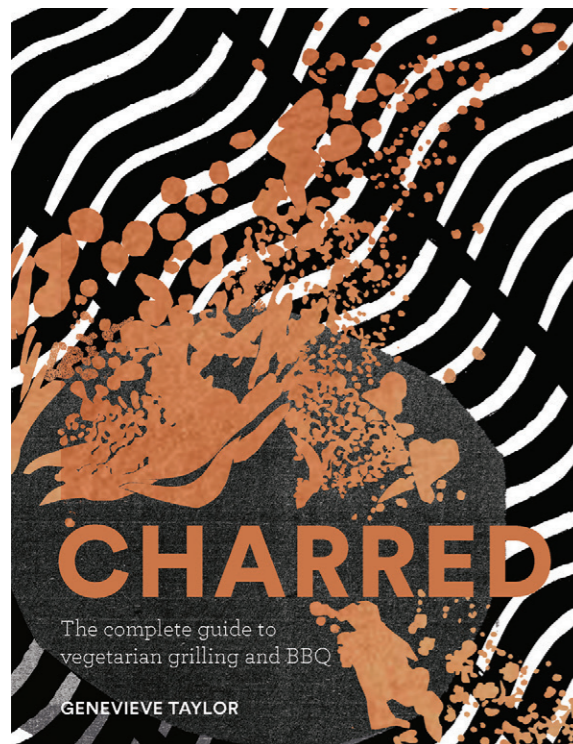


The Burger Book

Banging burgers, sides and sauces to cook indoors and out

Christian Stevenson (DJ BBQ)

► <http://smarturl.it/burgerbook>



Charred

The complete guide to vegetarian grilling and barbecue

Genevieve Taylor

► <http://smarturl.it/charred>



Fire Food

The Ultimate BBQ Cookbook

Christian Stevenson (DJ BBQ)

► <http://smarturl.it/firefood>



Wings and Things

Lip-smacking chicken recipes

Ben Ford and David Turofsky

► <http://smarturl.it/wingsandthings>

Product List



Pitted Nocellara del Belice

Large, pitted bright green olives from Sicily



Tahini

Skilfully roasted to release a rich, nutty, balanced flavour, our Tahini is then slowly double ground to create a creamy texture and a glossy finish



1.34 Balsamic Vinegar of Modena

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Parmigiano Reggiano Cheese 22 month

Authentic Parmigiano Reggiano or Parmesan cheese made in Italy



Smoked Chilli Harissa

Middle Eastern spice paste with fiery chipotle chilli



Traditional Genovese Pesto

Classic pesto with basil from Veneto Parmigiano Reggiano & pine kernels



Cornichons

Small and super crunchy — try them with a rustic pâté



Smoked Paprika - Hot

Hot Spanish Jeromin peppers are smoked over Extremadura holly oak



Rose Harissa

Spicy, sultry Rose Harissa is one of our best sellers, famous in restaurant and domestic kitchens all over the UK



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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

► <https://www.hardiegrant.com/uk/quadrille>

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