Gray Street Primary School
BBQ Master Class

- Beef and bacon burgers with caramelised onion, lettuce, cheese and chutney
- Tikka chicken kebabs with tatziki sauce and roti bread
- Persian lentil salad
- Charred vegetable salad with Dijon mayonnaise
- Hugh’s potato salad

Recipes

Beef and bacon burgers with caramelised onion, lettuce, cheese and chutney

Burgers

200g bacon – chopped
1 x large onion – chopped
500g beef mince
2 tspn dried oregano
2 x cloves of garlic
2 tbspn Worcestershire sauce
2 tbspn BBQ sauce
Salt and cracked pepper

Gently fry off onion, bacon and garlic for 5 mins. Take off heat and add oregano.
In a bowl put mince, Worcestershire, BBQ sauce and season with salt and pepper. Add fried ingredients and mix thoroughly with hands, working the mince very well. Form into burgers a bit smaller than a tennis ball, approximately 180 grams each, and rest in fridge for 10-15 mins.
Oil and salt burgers. Cook on medium heat for approx 15 mins, turning regularly. Rest for 5 mins in a warm spot.

Caramelised Onion

2 x onions – sliced
1 x bay leaf
1 tspn brown sugar
Oil
Salt and pepper

Put oil in pan, heat and add onion, stirring until soft. Add bay leaf and sugar and 2 tbspns water. Cook out by stirring until water is gone. Season with salt and pepper.

To put together – slice rolls in ½, brush with oil and put in a little amount of garlic on each half. Put on BBQ plate. Top with lettuce, tomato, caramelised onion and chutney. Place cheese slice on each burger and put on tomato, close the roll and go for it!
**Tikka chicken kebabs with tatziki sauce and roti bread**

**Chicken kebabs**

10 x bamboo skewers – soaked in water for 15 mins  
650 g chicken thigh  
¼ cup oil  
Tikka marsala paste  
1 x tin coconut cream – small  
Fresh coriander – chopped ¼ bunch  
Salt and pepper  
1-2 pkts Roti bread

Dice chicken into 1 cm pieces and pack well onto skewers. Season with salt and pepper and place in fridge.  
Mix ½ the oil, ½ tin of Tikka paste and tin of coconut cream together, add coriander, salt and pepper. Brush the skewers with the paste, oil BBQ plate and place on skewers, Cook on medium hear, turning and basting with the paste continually for approx 15 mins

**Tatziki sauce**

250 ml plain yoghurt  
1/3 continental cucumber – grated and squeezed  
1 heaped tspn Garlic – or less to taste  
Cracked pepper  
2 tbspn chopped parsley

Mix all ingredients together and put aside. Warm roti bread on BBQ hot plate or single in microwave for 10-15 seconds and stack up on a plate.  
Put tatziki in centre of roti in a line. Put skewer on top and fold around Roti. Holding firmly, pull out skewer. Enjoy!

**Persian lentil salad**

1 cup McKenzie’s French Style Lentils  
3 – 4 cups of water  
1 bay leaf  
1 tin of whole baby beetroots, drained and cut in half  
½ red onion – finely sliced  
½ cup chopped Italian parsley  
½ cup chopped coriander  
1 clove of minced garlic  
salt and pepper to taste  
3 tbspns quality olive oil  
1 tbspn seeded mustard  
2 tbspns fresh lemon juice  
½ cup Goats fetta or Danish fetta

Rinse lentils with water in a sieve and discard discoloured lentils before cooking. No soaking is required.  
Place 1 cup of lentils and bay leaf into a saucepan with 3 cups of water. Bring to the boil and gently simmer for 20 to 25 mins or until the lentils are tender. Add more water as required. Drain off any excess water and remove bay leaf.  
In a serving bowl, lightly toss the dressed lentils together with the red onion, baby beetroots, parsley and coriander. Top with crumbed fetta. Serve warm with crusty bread.
Charred vegetable salad with Dijon mayonnaise

Charred vegetable salad

Thinly sliced; Pumpkin
Sweet potato Zucchini Capsicum Eggplant

Put sliced vegetables in a bowl and add oil, salt and pepper and herbs. Toss together and cook on char plate of BBQ, turning with a lifter or scraper. Pile on a tray as they are cooked and keep warm. Alternate the vegetables as you place them on a plate or platter to form a neat pile and sprinkle with toasted almonds.

Dressing

150 ml good quality mayo
1 tbspn Dijon
2 tbspn water

Combine all ingredients and whisk together well. Add a little more water if too thick. Pour around and over salad. Enjoy with your burgers!