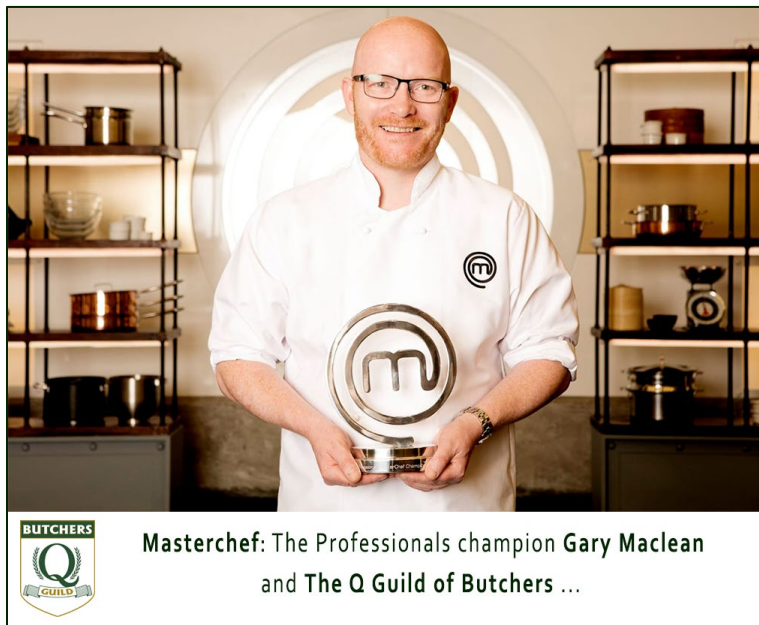




Gary Maclean - QGuild

BBQ RECIPES – 8TH JUNE 2021



All BBQ recipes are fully demonstrated on
Gary Maclean – BBQ Showcase.mp4
in QGuild Back Office

Smokin, spiced caramelized onion burger with rosemary and garlic potato wedges and celeriac ranch slaw

Ingredients:

800g	Ribeye cap beef mince
1 tsp	Liquid smoke
100g	Caramelized onion
1 tsp	Cajun spice
1	Egg
4	Quality buns (toasted)
2	Beef tomatoes (sliced)
2	Red onion (sliced)
2	Large Dill pickle (sliced)
1 jar	Relish
2	Gem lettuce

Method:

1. The first thing you need to do is make the burger mix, normally when you make burgers there is a certain amount of skill and practice in getting the seasoning correct, the great thing with adding liquid smoke and caramelized onion to the mix the seasoning is done, give the burger an amazing flavour.
2. In my opinion I think burgers should be pressed, butchers have a pressing machine at home you can recreate this pressing by using a plastic lid or a pastry cutter. Find a lid that's about 12cm wide x 3cm deep. Place the lid onto the work surface and then take a large piece of cling film and cover the lid. Then take some of your mixture and press it into the cling film covered lid. Get as much of the mixture into the lid as you can then fold over the cling film, upturn the lid and push down onto the work surface and press the burger. Remove the burger from the lid and the burger is already covered in cling film.
3. To cook the burger heat up a griddle pan or BBQ, add a little oil then place the burger into the grill, the secret is to not to touch the burger or turn it over until it has a chance to brown.
4. Once cooked you can now start to build the burger, I like to build the burger up in as many layers as possible. This will make every mouth full different.

Ranch slaw

Ingredients:

½	Head green cabbage
½	Head purple cabbage
1 large	Carrots
250g	Ranch dressing
8 tsp	Apple cider vinegar
2 tsp	Sugar

Method: *continued over >>>>>>*

Smokin, spiced caramelized onion burger – cont.

Method:

1. Shred the cabbage and place into a bowl.
2. Cut the carrot into match sticks
3. Mix the carrot and the cabbage together.
4. Add the cider vinegar, ranch dressing and sugar.
5. Add seasoning and mix well.

For the Garlic and rosemary wedges

Ingredients:

500g	Frying potatoes (Maris pipers, red rooster)
4 cloves	Garlic
2 sprigs	Rosemary
	Seasoning
30ml	Oil for cooking

Method:

1. To make wedges is very easy, the first thing is to preheat your oven to 180°C Fan assisted 200°C without Fan
2. Next cut the potatoes in half then cut the halves into 4 or 5 wedges, place onto a large tray.
3. Next add the sprigs of rosemary, with the garlic cloves crush them slightly in their skins and place onto the tray.
4. Drizzle over some oil, season with salt and cracked black pepper.
5. Pop the tray into the oven and set the timer for 20 minutes.
6. After 20 minutes the potatoes should now be ready to turn over.
7. Pop them back in the oven for another 10 to 15 minutes until cooked. This may take longer depending on the size of the potato and your oven.
8. Enjoy.

END

Low and slow BBQ Beef short rib BBQ glazed and Corn on the cob

Ingredients:

1.5kg	Beef short ribs
1	Onion , roughly chopped
4 tbsp	Chipotle paste
2 tsp	Smoked paprika
1 tsp	Cayenne pepper
400g can	Chopped tomato
100g	Tomato ketchup
100g	Barbecue sauce
100ml	Malt vinegar
100g	Brown sugar
100ml	Bourbon or whisky, optional
5ml	Liquid smoke, optional

Method:

1. The day before, put everything but the ribs into a food processor and blitz to a sauce.
2. Put the ribs in a food bag, pour over the sauce and rub all over. Marinate in the fridge overnight.
3. Pre-heat your oven to 160°C/140°C fan. Tip the ribs and marinade into deep tray, top with enough water to cover the ribs and then cover with foil. Cook for 4 hrs until tender.
4. Once cooked, remove the ribs from the tray, pour the cooking liquor into a pot boil until the sauce is thick and reduced.
5. Tip this back over the ribs and toss to coat. The ribs can now be cooled, then chilled for up to 48 hrs before finishing, or frozen. BBQ when needed.

END

Char Siu Pork belly Skewers with Furikake sesame vegetables

Ingredients:

1.5 kg	Pork Belly, skinless
50g	Ginger, peeled and finely chopped
4	Garlic cloves, finely chopped
4 tbsp	Tomato ketchup or Chilli bean paste
4 tbsp	Hoisin sauce
4 tbsp	Caster sugar
2 tbsp	Dark soy sauce
2 tbsp	Rice vinegar
2 tbsp	Sunflower oil

Method:

1. To make the char siu marinade mix all your ingredients together.
2. Put the pork in a food bag and pour over the marinade ingredients and massage the bag to ensure that all the pork has been coated. to coat the pork. Marinade in the fridge overnight.
3. Pre-heat oven to 160°C/140°C fan.
4. Remove the pork from the bag and place it a deep tray, pour over the marinade.
5. Cover the tray with foil and cook the pork for 3 1/2 hrs, basting every 30 minutes.
6. Remove the pork from the tin and set aside to rest for 20 mins. Meanwhile, spoon away any fat from the tin and transfer the sauce to a small pan.
7. Allow to cool completely, before cutting into chunks.

Furikake Vegetables and finishing of the skewers

Ingredients:

2	Courgettes, large diced
1	Red pepper, large diced
20ml	Sesame oil
10g	Furikake Seaweed mix

Method:

1. To finish the skewers, mix your diced courgettes, and peppers with the seaweed mix and toasted sesame oil.
2. Skewer the pork belly intertwined with the vegetables, BBQ when needed.

END

Pan roast Leg of lamb marinated in Dijon honey mustard lemon, fennel seed and rosemary with salt baked baby potatoes and crème fraiche

Ingredients:

4 x 225g	Lamb leg steaks, bone in gigot
4	Garlic cloves
4tbsp	Honey
2tsp	Fennel seeds, toasted
1tbsp	Dijon mustard
2 x 10cm	Rosemary sprigs, finely chopped
2tbsp	Rape seed oil
	Salt and pepper
1	Lemon, juice and zest

Method:

1. Crush the garlic cloves to a smooth paste with a little sea salt.
2. Mix together the garlic, honey, mustard, rosemary, olive oil, lemon juice, fennel seeds and some freshly ground pepper in a shallow dish.
3. Add the lamb leg steaks, coat well and leave to marinate for at least 2 hours overnight is best.
4. Lift the lamb steaks out of the marinade and shake off the excess.
5. Season with salt and pepper. BBQ the lamb fillets for 5 minutes on each side, basting once or twice with the leftover marinade, until browned on the outside and slightly pink in the centre.

For the potatoes:

Ingredients:

1kg	Baby new potatoes
200g	Table salt
1 sprig	Rosemary
1 sprig	Thyme
30ml	Olive oil
100ml	Crème fraiche
20g	Chives, chopped

Method:

1. Pre heat the oven to 180°C
2. Chop the rosemary and thyme.
3. Coat the potatoes with olive oil and the chopped herbs.
4. Pour the salt onto a baking tray then place the potatoes on top.
5. Bake for 20 to 25 minutes until the potatoes are soft and have a crisp skin.
6. Mix the chopped chives and crème fraiche.
7. Cross the top of the potatoes, push up and top with chive crème fraiche.

END