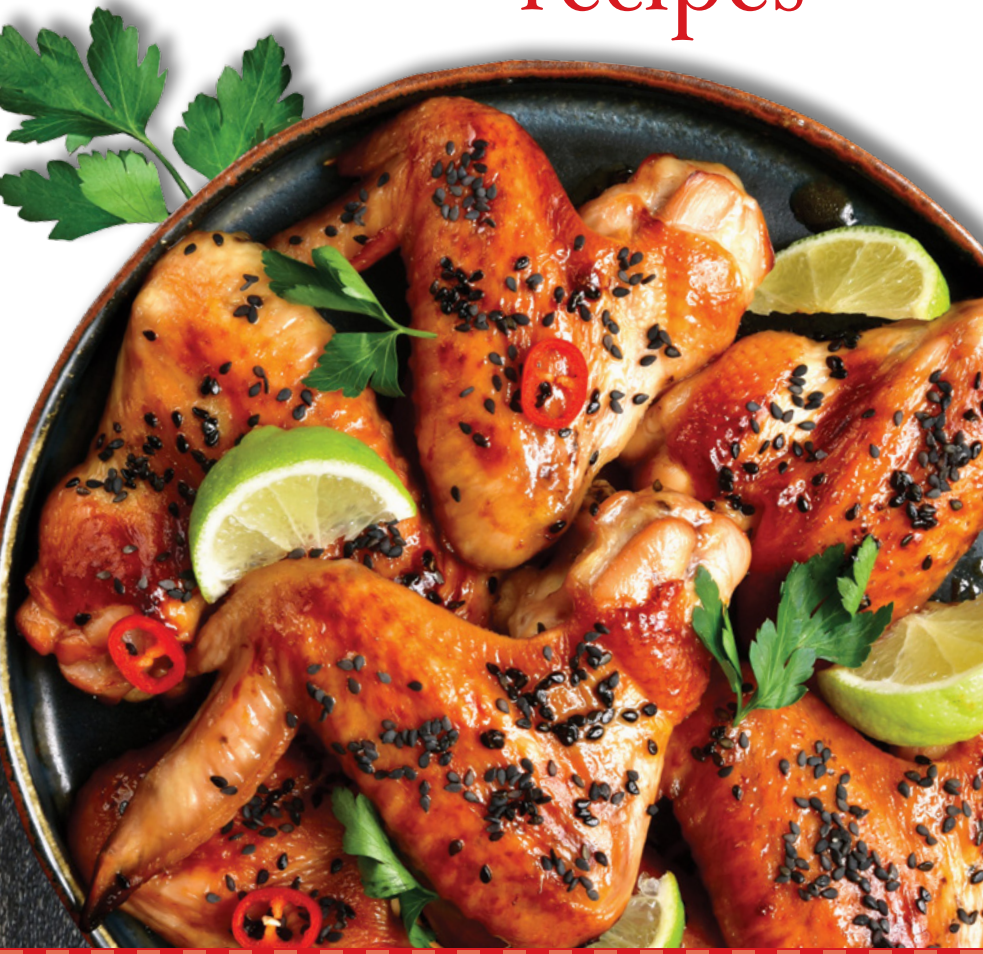
Chef express

NorCal Community Media

game day recipes



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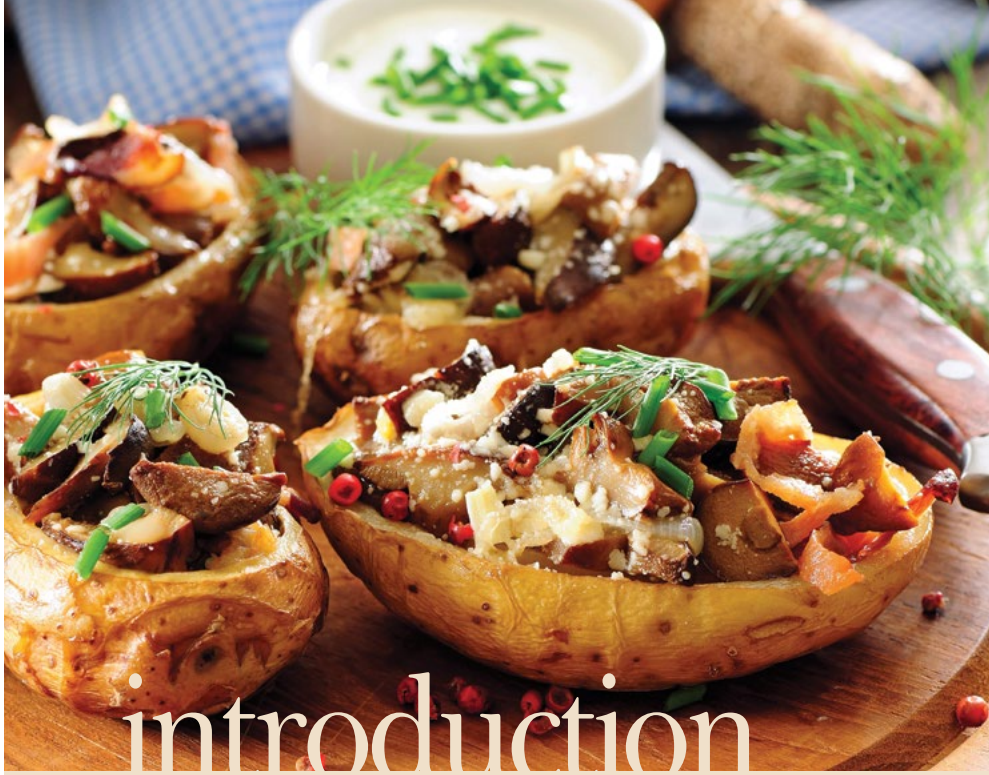


introduction

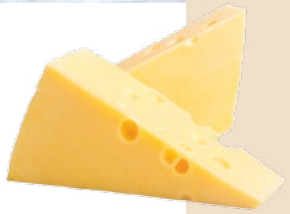
Game day is finally here! One of the greatest aspects food and sports have in common is they never fail to bring us together. Our Game Day cookbook features truly savory recipes centered around eating, drinking and spending time with loved ones while tailgating at home. From quick snacks and sweet bites, to succulent meats and seafood, the following pages will help you hit a home run in the kitchen for the ultimate game day party.

game day recipes

The key to an unforgettable tailgating experience at home is choosing recipes that can be cooked while entertaining your guests, nothing too difficult.

- Before the party takes off, make sure your grill is working properly, and fire it up with charcoal, wood chips, or a propane tank.
- Remember to prep and marinate your meat, mix dips and chop vegetables so that everything is grill-ready before the crowd arrives.
- If your party is outside and the weather is hot, try to stock an outside cooler with plenty of ice and drinks.
- While grilled meat and seafood may be your guests' favorite, it is always a good idea to have some vegetarian and vegan options, such as pizzas or veggie kabobs.
- Set up a viewing spot for watching the game, a social space where guests can go and chat, and a food area to place your dishes.
- Check that your TV and speakers are functioning correctly, and if hosting outside, move a TV to the backyard or to your garage.
- To make your game day party extra-special, you can use embossed cups, or use any old pennants, banners or tickets from games you have gone to, to decorate the table. And if you want to go really big, you can switch up your blankets and pillows for something more spirited.

All of the recipes included in this cookbook are aimed at anyone, at any culinary skill level, wishing to create mouth-watering game day feasts any day of the week, year-round! And what's more: each recipe offers easy-to follow, step-by-step instructions to guarantee you win over your favorite crowd.



Difficulty scale

■□□ | Easy to do

■■□ | Requires attention

■■■ | Requires experience

herb & garlic sausage

■□□ | Cooking time: 40 minutes - Preparation time: 20 minutes

ingredients

> 4 herb and garlic sausages
> 4-6 inch long baguettes
> 4 leaves lettuce
> 1 medium tomato, sliced

Red Onion Relish

> 2 tablespoons olive oil
> 2 medium onions, sliced
> 2 teaspoons malt vinegar
> 1 tablespoon sugar

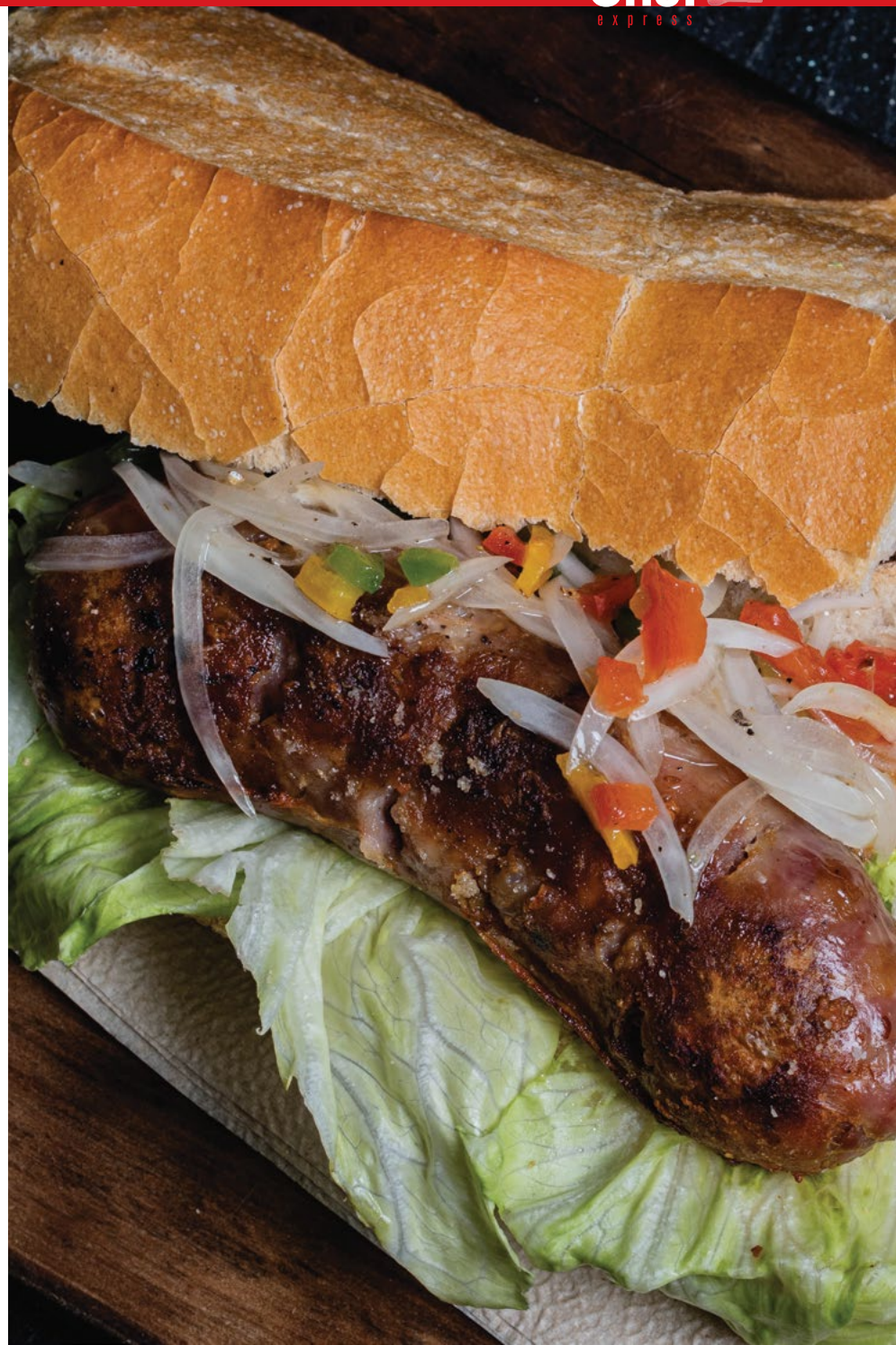
method

1. Prepare and heat barbecue. Place sausages on hot, lightly oiled barbecue grill or flatplate. Barbecue, turning frequently, 10 minutes or until well browned and cooked through. Cut sausages in half, lengthways.
2. Split baguettes in half horizontally and toast under preheated grill each side until golden. Place lettuce and tomato on each baguette base, followed by sausage. Top with Red Onion Relish. Cover with remaining baguette tops. Serve with grilled peppers, if desired.
3. To make Red Onion Relish: Heat oil in medium pan, cook onions over medium-low heat 15 minutes, stirring frequently, until very soft but not browned. Add vinegar and sugar, cook a further 10 minutes. Serve warm or at room temperature.

Serves 4

tip from the chef

Relish can be made up to 1 day in advance.



barbecued hot dogs

■□□ | Cooking time: 10 minutes - Preparation time: 20 minutes

method

1. Prepare and heat barbecue. Make 4 diagonal cuts in each frankfurters, slicing halfway through. Brush frankfurters with oil, and cook on hot lightly oiled barbecue flatplate 7-10 minutes or until cooked through.
2. Split rolls lengthways through the center top; line with lettuce leaf. Place Creamy Slaw on lettuce, and top with German mustard. Serve immediately.
3. To make Creamy Slaw: Finely shred cabbage; finely chop spring onions. Combine mayonnaise with mustard. Place all ingredients in medium mixing bowl and toss to combine thoroughly.

Serves 6

ingredients

- **6 large thick, spicy frankfurters**
- **1 tablespoons oil**
- **6 hot dogs rolls**
- **6 small leaves lettuce**

Creamy Slaw

- **3½ oz/100 g red cabbage**
- **3½ oz/100 g green cabbage**
- **2 spring onions**
- **½ cup whole egg mayonnaise**
- **1 tablespoon German mustard**

tip from the chef

Top hot dogs with ketchup, mustard and your favorite sauces.

burger with the works

■□□ | Cooking time: 10-15 minutes - Preparation time: 40 minutes

ingredients

- 1½ lbs/750 g lean ground beef
- 1 onion, finely chopped
- 1 egg
- ½ cup fresh breadcrumbs
- 2 tablespoons tomato paste
- 1 tablespoon Worcesterchire sauce
- 2 tablespoons chopped fresh parsley
- salt and cracked pepper, to taste
- 3 large onions
- 1 oz/30 g butter
- 6 slices cheddar cheese
- 6 eggs, extra
- 6 rashers bacon
- 6 large hamburger buns, lightly toasted
- 6 leaves lettuce
- 2 tomatoes, thinly sliced

method

1. Prepare and heat barbecue. Combine ground beef, onion, egg, breadcrumbs, tomato paste, Worcestershire sauce, parsley, salt and pepper in large bowl. Mix with hands until well combined.
2. Divide mixture into 6 portions. Shape each portion into round patties ½ in/1,5 cm thick. Cover and set aside. Slice onions into thin rings. Heat butter on hot barbecue flatplate. Cook onions, turning often until well browned. Move onions towards outer edge of flatplate to keep warm. Brush barbecue grill or flatplate liberally with oil.
3. Cook meat patties 3-4 minutes each side or until browned and cooked through. Move patties to cooler part of barbecue or transfer to plate and keep warm. Place slice of cheese on each patty (the heat of the burger will be enough to partially melt the cheese). Heat a small amount of butter in a large frying pan. Fry eggs and bacon until egg's are cooked through and bacon is golden and crisp. Remove from heat. To assemble burgers: Place toasted bun bases on individual serving plates. Top each with lettuce and tomato. Place cooked meat patty on top, followed by cooked onions, bacon, and egg. Place remaining bun halves on top. Serve with potato chips, if desired.

Serves 6

barbecued spare ribs

■□□ | Cooking time: 30 minutes - Preparation time: 15 minutes

method

1. Trim spare ribs of excess fat and sinew. Cut racks of ribs into pieces, so that each piece has three or four ribs. Combine tomato sauce, sherry, soy sauce, honey, garlic and ginger in a large pan; mix well.
2. Add ribs to mixture. Bring to the boil. Reduce heat and simmer, covered, 15 minutes. Move ribs occasionally to ensure even cooking. Transfer ribs and sauce to shallow non-metal dish; allow to cool. Refrigerate, covered with plastic wrap, several hours or overnight. Prepare and heat barbecue 1 hour before cooking.
3. Place ribs on hot lightly oiled barbecue grill or flatplate. Cook over the hottest part of the fire 15 minutes, turning and brushing with sauce occasionally. Sprinkle ribs with sesame seeds. Serve with barbecued corn on the cob and potato salad, if desired.

Serves 4-6

- **2¼ lbs/1 kg pork spareribs**
- **2 cups tomato sauce**
- **½ cup sherry**
- **2 tablespoons soy sauce**
- **2 tablespoons honey**
- **3 cloves garlic, crushed**
- **1 tablespoon grated fresh ginger**
- **sesame seeds, for garnish**

tip from the chef

They can be eaten easily with the fingers if they are separated into individual ribs. Serve ribs with other pre-dinner finger foods next to a dipping sauce, such as barbecue or tomato, and a generous supply of napkins.

citrus chicken drumsticks

■□□ | Cooking time: 20 minutes - Preparation time: 20 minutes

ingredients

- > 8 chicken drumsticks
- > ⅓ cup orange juice
- > ⅓ cup lemon juice
- > 1 teaspoon grated orange rind
- > 1 teaspoon grated lemon rind
- > 1 teaspoon sesame oil
- > 1 tablespoon olive oil
- > 1 spring onion, finely chopped
- > fresh parsley, for garnish

method

1. Wash drumsticks and pat dry with paper towels. Trim any excess fat and score thickest part of chicken with a knife. Place in a shallow non-metal dish.
2. Combine juices, rinds, oils and spring onion in jug, pour over chicken. Store, covered with plastic wrap, in refrigerator several hours or overnight turning occasionally. Drain chicken, reserve marinade. Prepare and heat barbecue 1 hour before cooking.
3. Cook drumsticks on hot lightly oiled barbecue grill or flatplate 15-20 minutes or until tender. Brush occasionally with the reserved marinade. Serve immediately.

Serves 4

tip from the chef

This dish is best cooked just before serving..

buffalo chicken wings

Cooking time: 10 minutes - Preparation time: 25 minutes

method

1. Wash wings thoroughly and pat dry with paper towels. Cut tips off each wing; discard. Bend each wing back to snap joint and cut through to create two pieces. Combine pepper, garlic salt and onion powder. Using fingers, rub mixture into each piece.
2. Heat oil to moderately hot in deep heavy-based pan. Cook chicken pieces in batches 2 minutes; remove with tongs or slotted spoon and drain on paper towels.
3. Transfer chicken to non-metal bowl or shallow dish. Combine sauces, butter, sugar and tabasco and pour over chicken; stir to coat. Refrigerate, covered, several hours or overnight. Prepare and heat barbecue 1 hour before cooking.
4. Place chicken on hot lightly oiled barbecue grill or flatplate. Cook 5 minutes, turning and brushing with marinade Garnish with parsley. Serve with Ranch Dressing.

Ranch Dressing: Combine mayonnaise, cream, juice, chives, salt and pepper in bowl, mix well.

Serves 4

ingredients

- 8 large chicken wings (2 lbs/900 g)
- 2 teaspoons black pepper
- 2 teaspoons garlic salt
- 2 teaspoons onion powder
- olive oil, for deep frying
- ½ cup tomato sauce
- 2 tablespoons Worcestershire sauce
- ¾ oz g butter, melted
- 2 teaspoons sugar
- tabasco sauce, to taste

Ranch Dressing

- Chopped parsley, for garnish
- ½ cup whole egg mayonnaise
- ½ cup sour cream
- 2 tablespoons lemon juice
- 2 tablespoons chopped chives
- salt and white pepper, to taste

tip from the chef

Wings can be prepared up to 2 days in advance.

teriyaki chicken wings

■□□ | Cooking time: 13 minutes - Preparation time: 15 minutes

ingredients

- > 8 chicken wings
- > ¼ cup soy sauce
- > 2 tablespoons sherry
- > 2 teaspoons grated ginger
- > 1 clove garlic, crushed
- > 1 tablespoon honey
- > black sesame seeds, for garnish
- > fresh parsley, for garnish
- > chili slices, for garnish

method

1. Wash chicken wings and pat dry with paper towel. Trim any excess fat from wings, and tuck tips under to form a triangle.
2. Place wings in shallow non-metal dish. Combine soy sauce, sherry, ginger, garlic and honey in a jug; mix well. Pour over chicken. Store, covered with plastic wrap, in refrigerator several hours or overnight. Prepare and light barbecue 1 hour before cooking. Lightly brush two sheets of aluminium foil with oil. Place 4 wings in a single layer on each piece of foil; wrap completely.
3. Place parcels on hot barbecue grill or flatplate 10 minutes. Remove parcels from heat; unwrap. Place wings directly on lightly greased grill 3 minutes or until brown. Turn wings frequently and brush with any remaining marinade. Garnish with sesame, chili and parsley. Serve with lemon wedges, if desired.

Serves 4

tip from the chef

Chicken can be marinated up to 2 days in advance. Cook just before serving. Marinade can also be used on beef or pork.

garlic king prawns

■■□ | Cooking time: 5 minutes - Preparation time: 10 minutes

method

1. Remove heads from prawns. Peel and devein prawns, leaving tails intact (reserve the heads and shell for fish stock, if you like). Make a cut in the prawn body, slicing threequarters of the way through the flesh from head to tail. To make Marinade: Combine juice, oil, garlic, ginger, thyme and rosemary in jug; mix well.
2. Place prawns in bowl; pour on marinade and mix well. Cover and refrigerate several hours or overnight. Prepare and light barbecue 1 hour before cooking.
3. Cook prawns on hot, lightly greased flatplate 3-5 minutes or until pink in color and cooked through. Brush frequently with marinade while cooking. Serve immediately.

Serves 4

ingredients

> **1 lb/500 g king prawns**

Marinade

> **2 tablespoons lemon juice**
> **2 tablespoons sesame oil**
> **2 cloves garlic, crushed**
> **2 teaspoons grated fresh ginger**
> **5 sprigs thyme**
> **5 sprigs rosemary**

tip from the chef

These shrimp are delicious by themselves or as an addition to any recipe that calls for shrimp, like pasta, bruschetta or wraps.

barbecued
corn on the cob

■■□ | Cooking time: 1 hour - Preparation time: 15 minutes

ingredients

- 3 tablespoons mayonnaise
- 2 tablespoons fresh lime juice
- ¼ teaspoon chili powder
- ¼ teaspoon cumin
- ½ teaspoon salt
- ½ teaspoon cracked black pepper
- 6 large cobs fresh corn
- 1-2 tablespoons olive or vegetable oil
- 2 oz/60 g butter
- salt to taste
- chopped cilantro, for garnish

method

1. Prepare and heat barbecue. In a small bowl, stir together the mayonnaise, lime juice, chili powder and cumin. Season with salt and pepper.
2. Brush the corn with oil and cook on the hot lightly greased barbecue grill 5 minutes, each side, until corn is soft and cobs are flecked with brown in places. Using tongs, lift the corn onto the flatplate and moisten each with a square of butter. Sprinkle with salt. Serve at once with mayonnaise mixture, garnished with cilantro.

Serves 6

tip from the chef

If you want, you can grill corn with the husks still on: this will help trap some of the moisture and give you a half-steamed, half-grilled cooking process.

individual bacon pizzas

■□□ | Cooking time: 15 minutes - Preparation time: 40 minutes

method

1. Cut bacon into ¾ in/2 cm strips. Cut onions into wedges. Heat oil in pan, add onions, cook stirring over high heat until onions are lightly browned.
2. Divide pizza dough into 4 portions roll each portion on a floured surface to form a 5 in/13 cm circle. Place circles on oven trays, lightly brush with extra oil, top with onions, cheese and bacon. Bake in moderately hot oven about 25 minutes or until base of dough is lightly browned.
3. Sprinkle with basil just before serving.
4. Pizza Dough: Combine yeast, sugar and water in a small bowl, cover, stand in warm place about 10 minutes or until frothy. Sift flour and salt into bowl, stir in yeast mixture and oil, mix to a soft dough. Turn dough onto floured surface, knead about 5 minutes or until smooth and elastic. Place dough in oiled bowl, cover, stand in warm place about 1 hour or until doubled in size. Knead dough on lightly floured surface until smooth.

Serves 4

ingredients

- **12 oz/340 g bacon**
- **3 small onions**
- **1 tablespoon olive oil**
- **1 tablespoon olive oil, extra**
- **1 cup/3½ oz/100 g grated mozzarella cheese**
- **¼ cup small fresh basil leaves**

Pizza Dough

- **2 teaspoons/¼ oz/7 g dried yeast**
- **½ teaspoon sugar**
- **¾ cup/6 fl oz/180 ml warm water**
- **2 cups/10½ oz/300 g plain flour**
- **1 teaspoon salt**
- **2 tablespoons olive oil**

tip from the chef

Recipe best made just before serving.

corn dogs on a stick

■□□ | Cooking time: 5 minutes - Preparation time: 10 minutes

ingredients

> 20 cocktail frankfurts
> 5½ oz/160 g/1 cup polenta (cornmeal)
> ½ cup/2½ oz/70 g self-raising flour, sifted
> 2 tablespoons sugar
> ½ cup/2 oz/60 g grated cheddar cheese
> ½ cup/4 fl oz/120 ml milk
> 2 eggs, lightly beaten
> 2 oz/60 g butter, melted
> oil for deep frying

Sauce

> ½ cup tomato sauce
> 2 tablespoons grainy mustard
> 2 tablespoons finely chopped dill pickles

method

1. Cut off points from wooden skewers.
2. Insert skewer into each frankfurt. Combine polenta, flour, sugar and cheese in bowl, make well in center. Add milk, eggs and butter; stir until well combined. Dip frankfurts into batter, deep fry in hot oil 2 minutes or until batter is brown. Drain on absorbent paper, serve with Sauce.
3. Sauce: Combine tomato sauce, mustard and dill pickles.

Serves 4

tip from the chef

This recipe is not suitable to freeze or microwave.

melting meatballs

■□□ | Cooking time: 8 minutes - Preparation time: 20 minutes

method

1. In medium bowl, mix ground beef, breadcrumbs, cheese, Italian seasoning and egg, using hands to mix well.
2. Divide into twelve equal portions. Wrap one portion of meat around each cheese cube, to make a ball. Repeat with remaining meat and cheese.
3. Heat oil in a frying pan and cook meatballs for 6-8 minutes or until golden brown and cooked through.

Serves 4

ingredients

- 1 lb/450 g ground beef
- ¼ cup/1 oz/30 g dried breadcrumbs
- ¼ cup/1 oz/30 g grated Parmesan
- 1 tablespoon Italian seasoning
- 1 egg, lightly beaten
- 3 oz/90 g mature Cheddar, cut into cubes
- oil for cooking

tip from the chef

While you can make meatballs out of any ground meat, fattier meats like pork, beef, and lamb will yield more tender meatballs.

pineapple & ham pizza

Cooking time: 20 minutes - Preparation time: 20 minutes

ingredients

- 3 cups/10½ oz/300 g grated mozzarella cheese
- 2 onions, thinly sliced
- 30 oz/850 g can pineapple pieces, drained
- 2 red peppers, thinly sliced
- 13¼ oz/375 g ham, finely chopped

Scone Dough

- 2 cups self-rising flour
- 1 oz/30 g butter
- ¾ cup milk

method

1. Divide dough in half, roll out large enough to fit 2 greased 12-inch pizza pans. Top with cheese, then onions, pineapple, peppers and ham. Bake in hot oven for about 20 minutes or until golden brown.
2. **Scone Dough:** Sift flour into bowl, rub in butter, add enough milk to mix to a firm dough. Turn onto lightly floured surface, knead lightly until smooth.

Serves 8

tip from the chef

This pizza has a scone base which is easy enough for children to prepare. Wholemeal self-rising flour can be substituted for white flour if preferred.

onion & pepper pizza

Cooking time: 20 minutes - Preparation time: 20 minutes

method

1. Divide dough in half, roll out large enough to cover 2 greased 12-inch pizza pans. Heat butter and oil in pan, add onions and peppers, cook, stir in garlic and oregano. Sprinkle half the combined cheeses over the bases; top with onion mixture, then remaining cheeses. Bake in moderately hot oven for 20 minutes or until golden brown.
2. **Thick Wholemeal Crust:** Combine sugar and yeast with water in bowl, cover, stand in warm place for about 10 minutes or until mixture is foamy. Sift flours and salt into large bowl, stir in yeast mixture, then oil. Knead dough on lightly floured surface for about 10 minutes or until dough is smooth and elastic. Place dough in lightly oiled bowl, cover, stand in warm place for about 45 minutes or until dough has doubled in bulk. Knead dough again until smooth.

Serves 4

ingredients

- 1½ oz/45 g butter
- 2 tablespoons oil
- 4 onions, sliced
- 2 red peppers, thinly sliced
- 2 green peppers, thinly sliced
- 1 clove garlic, crushed
- 1 teaspoon dried oregano leaves
- 4 cups/14 oz/400 g grated mozzarella cheese
- 1 cup/3½ oz/100 g grated parmesan cheese

Thick Whole Wheat Crust

- 1 teaspoon sugar
- 0.25 oz/7 g packet dried yeast
- 11/3 cups hot water
- 2 cups whole wheat flour
- 2 cups bread flour
- 1 teaspoon salt
- 2 tablespoons oil

tip from the chef

A healthy and flavorful vegetarian pizza for the whole family to enjoy! This pizza is also great cooked on the grill.

pepperoni & mushroom pizza

■□□ | Cooking time: 15 minutes - Preparation time: 40 minutes

ingredients

Pizza Crust

> 7 oz/200 g bread flour
> 0.25 oz/7g packet dried yeast
> ½ teaspoon salt
> ¾ fl oz/20 ml extra virgin olive oil
> 4¼ fl oz/125 ml water

Topping

> 7 oz/200 g mozzarella cheese, grated
> 3 tablespoons tomato sauce
> 12 slices pepperoni
> 6 white mushrooms, sliced
> extra virgin olive oil, to taste
> dried oregano, to taste

method

1. Preheat oven to 450°F/230°C. In a medium bowl, dissolve yeast in warm water. Let stand until creamy. Stir in flour, salt and oil. Knead until smooth. Turn dough out onto a lightly floured surface and roll into a round. Transfer round to a greased pizza pan. Let stand in warm place for about 30 minutes. Bake for 7 minutes. Set aside.
2. Spread prebaked pizza crust with tomato sauce, and sprinkle with mozzarella. Arrange pepperoni and mushrooms over mozzarella.
3. Drizzle pizza with olive oil and sprinkle with a little oregano. Bake for 5 minutes or until cheese is melted.

Serves 8

tip from the chef

If you like the spicy flavor of pepperoni, you are going to love this recipe for pepperoni and mushroom pizza.

sheet pan shrimp tacos

Cooking time: 40 minutes - Preparation time: 15 minutes

method

1. **Prepare shrimp:** preheat oven to 425°F. Pat the shrimp dry with a paper towel before transferring them to a large bowl. Add oil, lime juice, garlic, chili powder, cumin, cayenne (if using), and salt. Let shrimp marinate for at least 15 minutes.
2. **For slaw:** Combine cabbage, cilantro, oil, lime juice, and a pinch of salt in a medium bowl. Move slaw to the fridge while you prepare tacos.
3. Add onions to sheet pan and toss with 1 tablespoon of oil and 1 tablespoon water. Finally, add shrimp to sheet pan in an even layer. Roast until shrimp is cooked through, about 12 - 15 minutes.
4. To assemble tacos, lay down a layer of slaw in a tortilla, then add a mixture of shrimp, onions, and top with cilantro and avocado.

Serves 6

ingredients

For Shrimp

- 1 lb./450 g shrimp
- 1 tablespoon extra-virgin olive oil
- 2 tablespoon lime juice
- 2 cloves garlic, minced
- 2 teaspoons chili powder
- 2 teaspoons cumin
- ½ teaspoon cayenne (optional)
- 1 teaspoon kosher salt

For Slaw

- 1½ cup thinly sliced green cabbage
- ½ cup cilantro
- 1 tablespoon extra-virgin olive oil
- juice of 1 lime
- kosher salt

For Tacos

- medium red onion, sliced
- 2 tablespoons extra-virgin olive oil, divided
- Flour tortillas

To Garnish

- lime wedges
- freshly chopped cilantro
- avocado, sliced
- sour cream
- Thinly sliced radish (optional)

tip from the chef

These shrimp tacos are full of flavor and will have you feel like you're sitting on the beach. They are a cinch to make and endlessly adaptable! Use all of your favorite toppings but we feel avocado and cilantro are a must!

easy chicken tacos

Cooking time: 30 minutes - Preparation time: 10 minutes

ingredients

- 3 tablespoons extra-virgin olive oil
- 2 lbs./900 g boneless skinless chicken breasts, cut into bite sized pieces
- 1 cup buttermilk
- 1 teaspoon hot sauce
- 1½ cups flour
- kosher salt
- freshly ground black pepper
- 2 teaspoons chili powder
- 2 teaspoons cumin
- ½ teaspoon garlic powder
- ¼ teaspoon paprika
- ¼ teaspoon cayenne
- 8 corn tortillas, warmed

Toppings

- thinly sliced red onion
- tomato wedges
- thinly sliced yellow bell pepper
- avocado slices
- sliced cucumber
- baby spinach leaves

method

1. In a medium bowl, combine buttermilk, hot sauce and the spices, stirring to dissolve the salt.
2. Add chicken and stir to evenly coat. Cover and refrigerate for at least 20 minutes and up to one hour.
3. Remove chicken from the buttermilk mixture and drain excess liquid. Toss chicken in flour until evenly coated.
4. In a large skillet over medium heat, heat oil. Add chicken to skillet, and cook until golden.
5. Build tacos: In tortillas, layer chicken and desired toppings. Serve with lime wedges.

Serves 4

tip from the chef

We like our chicken tacos topped with red onion (pickled onions would be great too), avocado, cilantro, and cucumber. Pico de gallo, salsa, sour cream, or some crushed corn chips would also be delicious.

pork tacos
with pineapple salsa

■□□ | Cooking time: 8 hours, 15 minutes - Preparation time: 15 minutes

method

1. In a 6-quart slow-cooker, add pork. In a medium bowl, combine barbecue sauce, brown sugar, juice of 2 limes, garlic powder, chili powder, and cayenne, then mix together into a thick paste and spread all over pork.
2. Cook on high for 5 to 6 hours or on low 8 to 9 hours, until tender, then cut into thin strips.
3. When ready to eat, make pineapple salsa, combine pineapple, remaining lime juice, olive oil, onion, cilantro, and red pepper flakes.
4. Top tortillas with shredded pork and pineapple salsa.

Serves 8

ingredients

- 2.2 lb./1 kg pork shoulder
- 1 cup barbecue sauce
- ½ cup brown sugar
- juice of 3 limes, divided
- 2 tablespoons garlic powder
- 2 tablespoons chili powder
- 2 teaspoon cayenne pepper
- 1 whole pineapple, cut and diced
- 2 tablespoons extra-virgin olive oil
- ½ small onion, sliced
- 1 cup cilantro, chopped
- 1 teaspoon crushed red pepper flakes
- 8 flour tortillas
- lime wedges, for serving

tip from the chef

You'll want to use the pineapple salsa on everything.

jamaican
jerk steak tacos

Cooking time: 1 hour, 30 minutes - Preparation time: 15 minutes

ingredients

Jerk Seasoning

- 1 tablespoon garlic powder
- 1 tablespoon dried Italian blend seasoning
- 2 teaspoons sugar
- 2 teaspoons kosher salt
- 2 teaspoons onion powder
- 1 teaspoon ground allspice
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon cayenne pepper
- 1 teaspoon smoked paprika
- ½ teaspoon Freshly ground black pepper
- ¼ teaspoon ground cinnamon

Tacos

- 2 tablespoons jerk seasoning
- ¼ cup plus 2 tablespoons canola oil, divided
- 1½ lb./650 g flank or skirt steak
- 10 small (taco-sized) flour tortillas
- 1 cup diced pineapple
- ½ cup whole corn kernels
- 4 leaves lettuce
- juice of ½ lime, plus lime wedges for serving
- ¼ teaspoon kosher salt
- crumbled cotija cheese, for serving (optional)

method

1. **Make jerk seasoning:** In a small bowl, whisk together spices until combined. (If using store-bought jerk seasoning, move to step 2.)
2. **Make tacos:** In a small bowl, whisk together jerk seasoning and ¼ cup oil until combined. Pour into a large resealable plastic bag and add steak. Press out as much air as you can and seal. Shake to coat the steak in the marinade, then chill for 1 hour or up to 24 hours.
3. In a large skillet over medium-high heat, add remaining 2 tablespoons oil. Add steak and cook until nicely seared but slightly pink in center, 6 to 8 minutes per side. Remove from heat and let rest 5 minutes.
4. In a small bowl, stir together pineapple, corn, lime juice, and salt.
5. Thinly slice steak across the grain. Serve in tortillas with pineapple salsa and lettuce. Top with cotija cheese if desired and serve with lime.

Serves 4

tip from the chef

Everything is better when it's a taco. Homemade jerk seasoning has amazing flavor, but you can use store-bought as a shortcut.

nachos supreme

■□□ | Cooking time: 50 minutes - Preparation time: 15 minutes

method

1. Preheat oven to 425ºF and line a large baking sheet with foil. In a large skillet over medium heat, heat oil. Add onion and cook until soft, 5 minutes, then add ground beef and cook until no longer pink, 6 minutes more. Drain fat.
2. Add garlic and taco seasoning and season with salt. Cook until meat is well browned and slightly crispy, 5 minutes more. Add refried beans and water to skillet and stir until combined.
3. Add half the tortilla chips and top with beef-bean mixture, half the cheese, and olives. Repeat one more layer.
4. Bake until cheese is melty, 15 minutes.
5. Scatter with tomato, avocado, green onions, and cilantro. Drizzle with sour cream and serve immediately.

Serves 6-8

ingredients

Nachos

- 1 tablespoon extra-virgin olive oil
- 1 large onion, chopped
- 1 lb./450 g ground beef
- 2 garlic cloves, minced
- 1 tablespoon taco seasoning
- kosher salt
- 1 (15 oz./425 g) can refried beans
- ¼ cup water
- 1 large bag tortilla chips
- 2 cups shredded cheddar
- 2 cups shredded Monterey jack
- cup sliced green olives

Topping

- 1 large tomato, diced
- 1 avocado, diced
- ¼ cup thinly sliced green onions
- ¼ cup fresh cilantro leaves (optional)
- sour cream, for drizzling

tip from the chef

Any ingredients you want to retain freshness and crunch should be added after the nachos go into the oven. We're talking herbs, greens, tomatoes, fresh salsas, avocado, and guacamole—none of these things are good warm.

philly cheese steak

■■□ | Cooking time: 40 minutes - Preparation time: 30 minutes

ingredients

- 1 onion
- ½ green bell pepper
- oil, as needed
- 11 oz/300 g roast beef
- salt and pepper, to taste
- 4 short loaves of baguette bread
- 4 cheese slices

method

1. Cut the onion and pepper in thin slices (julienne). Sauté in a frying pan with some oil until tender. Reserve.
2. Cook the meat on a hot grill until well done but not dry. Add salt and pepper to taste.
3. Open the bread in half and put the cheese slices in the middle. Place on the hot grill for a few minutes, until the cheese melts. Stuff with the sliced meat and sautéed vegetables and serve immediately.

Serves 4

tip from the chef

This American classic is ideal for an outdoor informal lunch.

pork & cole slaw

Cooking time: 2 hours, 40 minutes - Preparation time: 20 minutes

method

1. Put the pork shoulder in a large bowl together with the olive oil, chopped onions, peeled whole garlic cloves, lager, salt and pepper. Cover with plastic film and allow to marinate overnight in refrigerator.
2. Place the pork shoulder on the hot grill and cook over low heat for 2 hours, or until well done. Allow to rest for 30 minutes and shred.
3. For the coleslaw, put the mayonnaise, vinegar, honey, salt and pepper in a bowl and mix to integrate. Add the shredded carrot and julienned cabbage and mix with the dressing.
4. Assemble the sandwiches with the shredded meat, coleslaw and BBQ sauce.

Serves 6

ingredients

- 1 pork shoulder
- olive oil
- 2 onions
- 6 garlic cloves
- 10 fl oz/300 ml lager
- salt and pepper, to taste
- 2 tbsp bbq sauce

Coleslaw

- 4 oz/120 g mayonnaise
- 2 tsp apple vinegar
- ½ tsp honey
- salt and pepper, to taste
- 1 carrot
- ½ white cabbage
- ½ green cabbage

tip from the chef

A good drink to pair with these sandwiches is the classic John Collins. Put some crushed ice in a tall glass, add 1 measure tequila, 1 measure lemon juice and 1 tsp sugar. Add seltzer to taste and garnish with a lemon slice.

chicken thighs
with bbq sauce

■□□ | Cooking time: 3 hours - Preparation time: 15 minutes

ingredients

> 2.2 lb/1 kg small chicken thighs
> salt and pepper, to taste
> oil, as needed

Bbq marinade

> 1 tbsp paprika
> 2 tbsp olive oil
> 2 tbsp ketchup
> 2 tbsp mustard
> 2 tbsp honey
> 1 tbsp worcestershire sauce

method

1. To make the marinade, mix all ingredients in a large bowl. Add the chicken thighs seasoned with salt and pepper. Mix well to distribute the marinade on the thighs.
2. Cover the bowl with plastic film and reserve in the refrigerator for 2 hours.
3. Put the thighs on the hot grill previously brushed with oil. Grill the thighs on both sides until they are browned. Serve immediately.

Serves 4

tip from the chef

Chicken wings can also be used instead of thighs.

chilli con carne burritos

Cooking time: 15 minutes - Preparation time: 40 minutes

method

1. Melt butter in pan. Add onion and celery, cook, stirring, until onion is soft. Add ground beef. Cook, stirring, until well browned. Add undrained crushed tomatoes and sauces. Bring to the boil, reduce heat, simmer uncovered 20 minutes; add rinsed beans, reheat. Heat tortillas on a griddle until heated through.
2. Arrange chili mixture in the center of each tortilla. Fold in the two sides and roll up tightly. Serve with hot sauce, if desired.

Serves 12

ingredients

- 13¼ oz/375 oz ground beef
- 6 tortillas
- ½ oz butter
- 1 onion, flnely chopped
- 1 stick celery, chopped
- 14 oz/400 g can tomatoes
- ¼ cup tomato sauce
- 1 tablespoon Worcestershire sauce
- 1 tablespoon sweet chili sauce
- 1 lb/450 g red kidney beans, drained

tip from the chef

Filling can be made the day before, covered and refrigerated Reheat gently when required.

stuffed potatoes
with mushrooms

■□□ | 1 hour and 35 minutes - Preparation time: 45 minutes

ingredients

- 4 potatoes
- ½ oz/15 g butter
- 1 onion, finely chopped
- 2 tablespoons oil
- 2 bacon rashers, finely chopped
- 1 clove garlic, crushed
- 1.1 lbs/500 g small mushrooms, sliced
- 10½ oz/300 g carton sour cream
- ½ cup grated parmesan cheese
- fresh pink peppercorns, for garnish
- chopped chives, for garnish
- fresh dill, for garnish

method

1. Scrub and dry potatoes, prick all over with a skewer. Place potatoes slightly apart directly onto oven rack in moderate oven, bake for about 1 hour or until potatoes are tender (or microwave on HIGH for about 10 minutes). Remove from oven, cut potatoes in half, scoop out the flesh leaving a ½ inch thick shell of potato. Brush potatoes, inside and out, lightly with oil, place onto oven tray, cut side up; bake in hot oven 10 minutes.
2. Heat butter in pan, add onion and bacon, cook, stirring, for about 5 minutes or until onion is soft, add garlic and mushrooms, cook over low heat 5 minutes or until mushrooms are soft; stir in sour cream and remaining balance of potato.
3. Spoon filling into potatoes on oven tray, sprinkle with parmesan; bake in moderate oven 15 minutes or until golden brown. Garnish with peppercorns, chives and dill, if desired.

Serves 4

tip from the chef

Sweet potatoes can be used instead of potatoes. Serve with extra sour cream, if desired.

bacon wrapped sausages

Cooking time: 10 minutes - Preparation time: 10 minutes

method

1. Place sausages into pan of cold water, cover, bring up to the boil, drain, cool.
2. Wrap a rasher of bacon around each sausage. Secure with toothpicks, if desired.
3. Brush sausages with combined plum sauce and curry powder. Barbecue or grill until sausages are cooked through and bacon crisp, brush occasionally during cooking with any remaining plum sauce mixture.

Serves 10

ingredients

- **10 thick sausages**
- **10 bacon rashers**
- **¼ cup plum sauce**
- **1 teaspoon curry powder**

Tip from the Chef

For a delicious combination, serve sausages with hashbrowns, and a dollop of ketchup sauce.

monkey tails

■□□ | Cooking time: 10 minutes - Preparation time: 30 minutes

ingredients

- 10 firm ripe bananas
- 14 oz/400 g dark chocolate, chopped
- 4 tablespoons oil
- 2 cups finely chopped mixed nuts

method

1. Toast nuts on oven tray in moderate oven for about 5 minutes, cool. Peel bananas, cut in halves, insert stick into each banana.
2. Melt chocolate over hot water; stir in oil. Place nuts on a sheet of greaseproof paper. Dip bananas in chocolate mixture, 1 at a time, using a spoon to coat them evenly; sprinkle thickly with nuts, place on oven tray, refrigerate until set.

Makes 20

tip from the chef

These will keep covered and refrigerated for up to a week. Use lollipop wooden sticks.

pecan brownies

■□□ | Cooking time: 30 minutes - Preparation time: 10 minutes

method

1. Grease deep 7 inch cake pan. Combine butter and chocolate in a large saucepan, stir over low heat until chocolate is melted. Add sugar and stir until dissolved; remove from heat, allow to cool.
2. Combine eggs and vanilla and stir into chocolate mixture, add sifted flour, baking powder and pecans. Pour into prepared pan, bake in moderate oven for about 30 minutes.
3. Cool and cut into small squares. Top with chopped pecans and drizzle with caramel sauce, if desired.

Makes 15

ingredients

- 7 oz/200 g butter
- 5½ oz/150 g dark chocolate, chopped
- 2 cups brown sugar
- 2 eggs, lightly beaten
- 1 teaspoon vanilla essence
- 1 cup plain flour
- ¼ teaspoon baking powder
- ¾ cup chopped pecans
- extra pecans, for garnish
- caramel sauce, for garnish

Tip from the Chef

Pack brownies in a covered container or in the pan (washed and dried) they were baked in, then cover with foil or plastic wrap. Pack in a single layer if posible to preserve their nice shiny surface. In hot weather, store pecans in a covered container in the refrigerator.

bloody mary

■□□ | Preparation time: 5 minutess

ingredients

- celery salt
- 1 lemon wedge
- 1 lime wedge
- 2 ounces vodka
- 4 ounces tomato juice
- 2 teaspoons prepared horseradish
- 2 dashes Tabasco sauce
- 2 dashes Worcestershire sauce
- 1 pinch ground black pepper
- 1 pinch smoked paprika
- celery leaves, for garnish
- cucumber slices, for garnish
- chili peppers, for garnish

method

1. Pour some celery salt onto a small plate.
2. Rub the juicy side of the lemon or lime wedge along the lip of a pint glass.
3. Roll the outer edge of the glass in celery salt until fully coated, then fill the glass with ice and set aside.
4. Squeeze the lemon and lime wedges into a shaker and drop them in.
5. Add the vodka, tomato juice, horseradish, Tabasco, Worcestershire, black pepper, paprika, plus a pinch of celery salt along with ice and shake gently.
6. Strain into the prepared glass.
7. Garnish with celery, cucumber and chili peppers.

Serves 1

tip from the chef

Despite the endless variations and regardless of how you choose to make it, the Bloody Mary's staying power is not debatable. It's a liquor-soaked nutritional breakfast and hangover cure all in one red package, and it's one of the few cocktails that is socially acceptable to drink first thing in the morning.

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