

TRY A FEW 'STARTERS ON THE GRILL' BEFORE THE MAIN EVENT

MARINATED SALAMI

SERVES 6

750G SALAMI....CUT INTO LARGE CUBES

MARINADE

1 SMALL CHILLI, CHOPPED

1 CLOVE GARLIC CHOPPED

GROUND BLACK PEPPER

HALF CUP LEMON JUICE

1/3 CUP OLIVE OIL

1 TBS TOMATO PASTE

2 TEASP WHOLEGRAIN MUSTARD

1/4 CUP CHUTNEY.....ANY TYPE

1 TBS BROWN SUGAR



MIX ALL ABOVE TOGETHER,ADD SALAMI, MARINATE OVERNIGHT[OR AT LEAST 3 HOURS]
GRILL SALAMI UNTIL BROWN, PLACE ON PLATTER AND POUR OVER REMAINING MARINADE
SERVE WITH COCKTAIL STICKS

STUFFED SMOKED SALMON ON BBQ

16 SLICES OF SMOKED SALMON

FILLING

125G CREAM CHEESE

HALF TEASP ORANGE RIND

HALF TEASP LEMON RIND

2 TBS CHOPPED CHIVES

2 TEASP CHOPPED THYME

2 TEASP CRUSHED GREEN/PINK PEPPERCORNS

MIX ALL ABOVE TO A SMOOTH PASTE, PLACE SPOONFULS ON SLICES OF SMOKED SALMON,
MAKE PARCELS.

PLACE IN FRIDGE UNTIL FIRM. BBQ ON HOT GREASED GRILL UNTIL BROWN.....MINUTES,
SERVE WARM.

TRY THIS FILLING IN TOMATOES AND MUSHROOMS, TOP WITH BREADCRUMBS IF YOU LIKE
AND GRILL FOR FEW MINUTES

GRILLED AUBERGINE

1 LARGE AUBERGINE CUT INTO STRIPS LENGTHWAYS

BBQ UNTIL LIGHTLY BROWNE

ZEST OF 1 LEMON

2 CLOVES GARLIC, CRUSHED

4 TBS OLIVE OIL

FRESH BLACK PEPPER

MIX THE ABOVE AND ADD GRILLED AUBERGINE....MARINATE FOR 2 HOURS

ROLL EACH STRIP AROUND FETA CHEESE AND SUNDRIED TOMATO

SERVE ON PLATTER WITH MIXED SALAD GREENS

BANANAS WRAPPED IN HAM

USE 'NOT TOO SOFT' BANANAS FOR THIS

CUT INTO 2" PIECES AND WRAP WITH THIN SLICE OF HAM

MIX 1 TSP PAPRIKA WITH 2 TBS OLIVE OIL , BRUSH BANANA AND HAM ROLLS AND GRILL
UNTIL BROWN.....MINUTES

YOU WILL BE SURPRISED HOW GREAT THIS IS.....GIVE IT A GO