

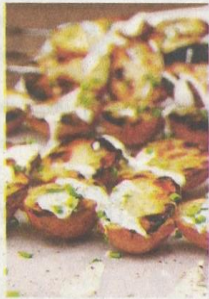
GET YOUR GRILL ON

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Dads, save these recipes to pull out all the stops at your next BBQ party. After all, who doesn't love a man who can cook?

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Grilled Ranch Potatoes

Ingredients: 2lb baby potatoes (halved), 1/4tbsp olive oil, 1/2 lemon juiced, ranch dressing, salt, ground black pepper, fresh chives

Method: Preheat grill to medium. In a large bowl, toss potatoes with olive oil, lemon juice, and ranch seasoning. Season with salt and pepper. Thread potatoes on skewers and grill until tender and lightly charred for 15 minutes. Drizzle with ranch and garnish with chives.

By Hopplola



BBQ Chicken Wings

Ingredients: Chicken wings, BBQ sauce, garlic, parsley, spring onions, flour, salt and pepper.

Method: Marinate the chicken wings overnight in BBQ sauce, garlic, parsley, salt and pepper. In a large deep-fryer, heat oil to 350 degrees F. Dredge chicken wings into the flour. Place the wings into the hot oil and cook for 8 to 10 minutes, turning occasionally, until cooked through and golden brown. In a small saucepan over low heat, toss chicken wings with oil, garlic, BBQ sauce and season with salt and pepper. Garnish with spring onions.

By Pranzi

Grilled Pineapple

Ingredients: 1.5kg pineapple, 500g sugar, 150ml water, 150ml low fat cream, 1tbsp cinnamon powder, 1.5 tsp cumin powder, 2tsp chili powder, salt to taste, 1tsp *chaat masala*, 50g butter

Method: Cut the pineapple into six wedges, length wise. In a saucepan, add sugar, half of the water, cinnamon powder and cook till the sugar is melted and caramelised. Stir in cumin powder, chilli powder, salt, *chat masala* and remaining water. Cook for two minutes and gradually add low-fat cream and stir vigorously. Cook for another two minutes (adding butter).

Remove from heat. Brush the prepared sauce on the pineapple and grill it on a griddle plate for about three minutes. Place the cooked pineapple on a serving plate and drizzle the prepared caramel sauce and serve hot.

By BBQ Nation



PIC: THINKSTOCK PHOTOS/GETTY IMAGES



Cajun Style Blackened Chicken

Ingredients: Two boneless whole leg chicken pieces, 10g sea salt; Rub: 2tbsp cajun spice rub, 1tsp smoked dried red pepper powder, 1tsp brown sugar powder, 1tsp orange zest, 1tsp garlic powder, 1tsp onion powder, 1tsp olive oil and sunflower oil mix, 2tbsp salted butter for basting

Method: Apply the sea salt to the 2 chicken legs and set aside in your refrigerator for 24 hours. Wash off all the salt on the chicken legs and pat dry. Apply olive oil and sunflower oil mix on the chicken legs and sprinkle the blackened rub, covering the legs in the rub. BBQ the legs on your backyard grill, basting it occasionally with butter. Once cooked, rest for 10 minutes before serving.

By The Boston Butt



Chicken Skewers

Ingredients: 1tbsp ground cumin, 1tsp paprika powder, 1tsp salt, 1tsp oregano, 1tsp fresh basil, 1tsp thyme, 2tsp white pepper, 1tsp black pepper, 6 diced tomatoes, 6 diced green peppers, 2 lemon wedges, 2tbsp olive oil, 3tbsp hung curd, 12 pieces chicken breast diced.

Method: Marinate chicken cubes with above ingredients except green capsicum, tomato and lemon wedges. Allow chicken to marinate for a couple of hours. Use skewers and put marinated chicken, capsicum and tomato and lemon in turns. Charcoal cook the skewers till done. Serve hot.

By Off The Grid