

Barbecue tender stem broccoli salad

250gm tender stem broccoli (washed and all stalk left on)
45ml sesame oil
1/2 a red chilli de seeded and thinly sliced
1 small garlic clove minced

Places all the ingredients apart from the chilli into a mixing bowl and massage all the flavours into the broccoli, leave in the fridge for 30 minutes.

Then place on to your barbecue, dress with remainder of sesame oil (lowest heated area) and close the lid for 3 minutes, give a quick turn and repeat.

Take off the barbecue and garnish with sliced chillies.

The broccoli salad is great to place on the barbecue when plating all your yummy meat components, quick easy, fresh and packed with flavour.

Barbecue baby gem salad, lemon aioli

2 heads of baby gem
8 spears of asparagus (woody bottom removed)
120gm free range mayonnaise
1 lemon
50gm good Parmesan block (shavings and grated is fine)
50ml Rapeseed oil
10-12 medium sized croutons.

Slice each head of gem into quarters cutting centrally down the 'stalk' trying to keep as many leaves connected as possible.

With the leaves that have come away, wash the leaves then drain these and place on the outside of your salad bowl.

With the eight wedges of baby gems drizzle over the rapeseed oil and lightly caress the gems. Repeat this process with the asparagus also.

Cut a lemon in half and place on the barbecue, this will become charred and bring a smoky lemon flavour to your salad.

Again, on a medium heated part of your barbecue place the gem and asparagus on your grills. Each side will take about 4 minutes.

Mix your mayonnaise, garlic purée and half of the barbecue lemon juice.

Once both sides of the gem have charred nicely, lift carefully as these will be delicate, and place in your salad bowl, add asparagus, dress with lemon aioli. Squeeze the remaining half of lemon all over.

Shave Parmesan cheese on top and add the croutons.
Add anchovies, like a traditional salad, to your liking.

Beer can Piri Piri Chicken

Barbecue setting medium to high heat. Cooking time 30-45 minutes

If your barbecue has a rotisserie you can follow the same process minus the beer can.

Piri Piri marinade

4 plump red chillies, deseeded and roughly chopped

2 red bird's-eye chillies, stalks removed, sliced

4 garlic cloves, peeled and halved

20g bunch of flatleaf parsley (with stalks)

juice of 2 lemons, about 65ml

2 tbsp white wine vinegar

1 tsp smoked paprika, sweet or hot

1 tsp dried oregano if using fresh about 6 leaves will do

1 tsp caster sugar

2 tsp flaked sea salt

To make the marinade, put all the ingredients in a food processor and blitz until everything is well mixed and chopped up small.

Piri Piri Beer Can Chicken

Place the chicken into a bowl or dish and a spoon over all the marinade and really massage it into both sides of the chicken, ensuring that every bit of it is well coated.

This ideally should be marinating for a couple of hours or ideally can be done the night before and tucked away in the fridge.

Place a beer can with 1/4 of liquid remaining inside (it does not have to be beer) place the beer can up the chicken's bottom cavity, resting the legs on the barbecue so it will stand nicely.

The juices should run clear when the thickest part of a thigh is pierced with a skewer. Cover the chicken loosely with foil and leave it to rest for 10 minutes before carving.