

The background of the entire page is a close-up photograph of various BBQ items, including sausages and meat chunks, sizzling on a grill. A semi-transparent orange rectangle is centered over the image, containing the text. The BillyOh logo is at the top, followed by the title '10 AMAZING MEAT RECIPES FOR YOUR BBQ' in large, white, outlined letters. Below the title is a short paragraph of text.

BILLYOH

10 AMAZING MEAT RECIPES FOR YOUR BBQ

Try out these sizzling BBQ recipes the whole family will enjoy!

BEER BRAISED RIBS

These sticky, tender ribs have a classic smoky flavour and beer infused taste. Serve with with a baked potato or salad for a memorable dish that is sure to be a hit at your next barbeque!

Serves 6

½ cup packed brown sugar

1 teaspoon pepper

¾ teaspoon salt

6 pounds pork baby back ribs

¼ cup honey

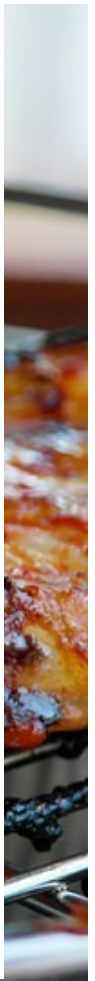
1 bottle (12 ounces) dark beer

¼ cup cider vinegar

1 bottle (18 ounces) barbecue sauce

Method

1. Mix the brown sugar, pepper and salt; rub over ribs. Place ribs bone side down on a rack in a large shallow roasting pan. Drizzle with honey. Pour beer around ribs. Spoon some of the beer mixture over ribs.
2. Cover tightly with foil and bake at 325° for 1 hour. Reduce heat to 250°; bake 2 hours longer or until tender.
3. Moisten a paper towel with cooking oil; using long-handled tongs, lightly coat the grill rack. Drain ribs. Grill, covered, over medium heat for 10-15 minutes or until browned, turning and basting occasionally with barbecue sauce.



LIME AND HONEY CHICKEN

This simple yet delicious combination makes a mouth-watering dish! If you have time, try marinating the chicken overnight for an infusion of flavour. Serve with a pitta and salad for a healthy BBQ meal!

Serves 4

3 tablespoons soy sauce

1 tablespoon honey

1 tablespoon vegetable oil

1 teaspoon lime juice

1 clove garlic, chopped

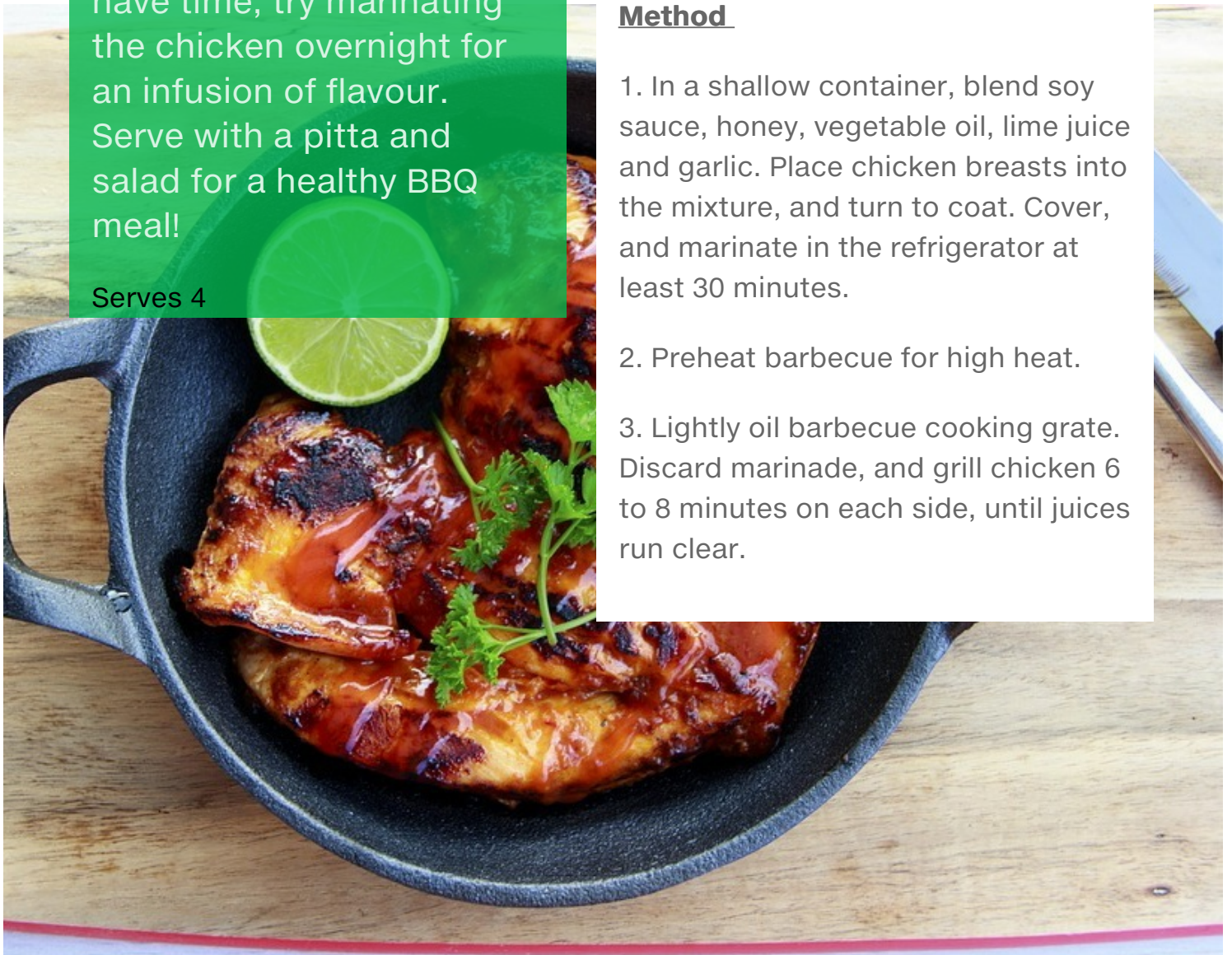
4 skinless, boneless chicken breast fillets

Method

1. In a shallow container, blend soy sauce, honey, vegetable oil, lime juice and garlic. Place chicken breasts into the mixture, and turn to coat. Cover, and marinate in the refrigerator at least 30 minutes.

2. Preheat barbecue for high heat.

3. Lightly oil barbecue cooking grate. Discard marinade, and grill chicken 6 to 8 minutes on each side, until juices run clear.



LAMB KOFTAS

What makes lamb koftas such a flavourful dish to cook on your BBQ, is the amazing blend of spices which make each bite a party in your mouth! Serve on rice, with a salad, tzatziki for a dish to impress!

Serves 4

1 pound ground lamb (or ground beef)

3 garlic cloves

½ inch piece ginger, peeled

2 shallots, peeled

3 tbsp fresh parsley

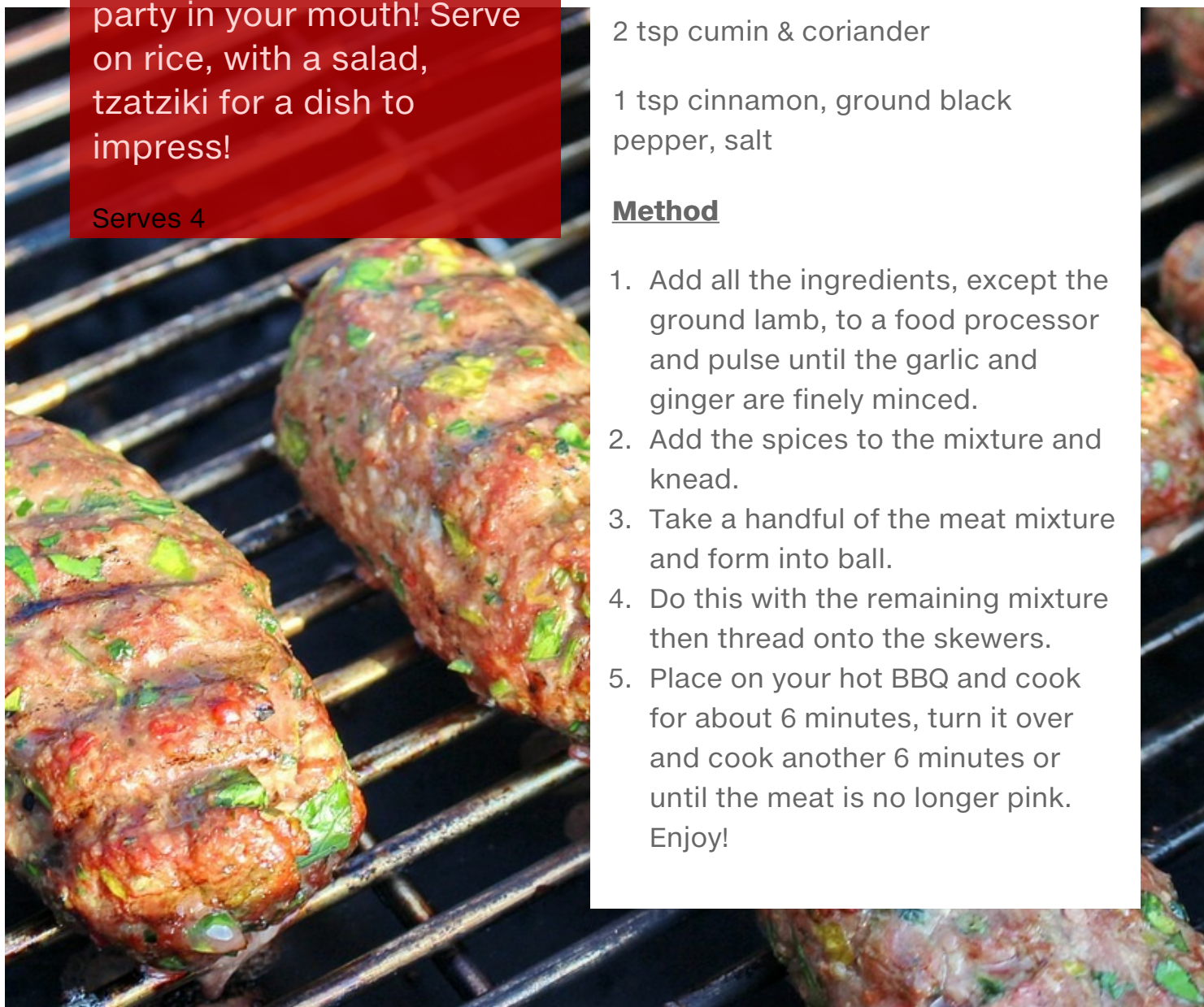
1 tbsp fresh mint

2 tsp cumin & coriander

1 tsp cinnamon, ground black pepper, salt

Method

1. Add all the ingredients, except the ground lamb, to a food processor and pulse until the garlic and ginger are finely minced.
2. Add the spices to the mixture and knead.
3. Take a handful of the meat mixture and form into ball.
4. Do this with the remaining mixture then thread onto the skewers.
5. Place on your hot BBQ and cook for about 6 minutes, turn it over and cook another 6 minutes or until the meat is no longer pink. Enjoy!



CHIPOTLE BBQ CHICKEN

This sweet and tangy recipe is super easy to prepare and cook and is one the kids will love! Actually, it will go down a treat with everyone at your next family barbeque

Serves 4

2 pounds skinless chicken thighs or breasts

$\frac{3}{4}$ cup ketchup

2 chipotle peppers

2 tablespoons brown sugar

1 tablespoon Worcestershire sauce

$\frac{1}{4}$ cup honey

$\frac{1}{2}$ teaspoon salt, garlic powder, ground cumin

$\frac{1}{4}$ teaspoon black pepper

Method

1. In a blender or food processor combine ketchup, brown sugar, Worcestershire sauce, honey, salt, garlic powder, cumin, and black pepper and blend until smooth.
2. Salt and pepper the chicken and add to the hot grill. Baste the chicken generously and then turn over after two minutes.
3. Cook until the chicken is golden and no longer pink in the center. Baste one last time before serving then took in!



SPICY CHORIZO SKEWERS

These easy to make and extremely tasty prawn and chorizo skewers bring a touch of spice to your barbeque selection!

Serves 6

4 tbsp olive oil

½ juice and zest of lime

1 clove garlic, crushed

1 teaspoon chilli flakes

2 peppers

4 chorizo sausages

1 tablespoon maple syrup

Lime wedges

Method

1. Soak 12 bamboo skewers for 15 minutes.
2. Mix lime juice and zest, olive oil, garlic, and dried chilli flakes in a bowl. Add the prawns, toss to coat, cover and marinate in the fridge for about 30 minutes.
3. Place the chorizo into a bowl and coat with maple syrup.
4. Thread the peppers, chorizo and lime on to the skewers.
5. When the BBQ has reached medium, heat grill the skewers for 3 minutes on each side until the prawns are pink and the chorizo is sizzling.
6. Remove from the barbecue and drizzle with maple syrup!



CLASSIC BEEF BURGER

Arguably the most popular food at any BBQ, make your own beef burgers for a healthier option! Serve in a brioche bun with slices of cheddar for the classic barbeque dish!

Serves 4

40g (1lb 3oz) minced beef

25g/1oz chopped coriander

1 onion chopped

1 tbsp Dijon mustard

1 tbsp olive oil

1 egg yolk

salt and ground black pepper

Method

1. Place all the burger ingredients in a mixing bowl and mix together
2. Using your hands, mold four equal-sized patties.
3. Place the patties on a hot barbecue grill.
4. Cook for 15 minutes, or until cooked through, turning once.
5. Top each burger with a slice of cheese towards the end of the cooking time. Tuck in!



SAUSAGE AND APPLE SLAW SANDWICH

Make a delicious summer lunch with this perfect combination of sausage and apple slaw! A new one to try on your barbecue this year!

Serves 4

4 wedge bratwurst links

2 large unpeeled Granny Smith apples

½ small red onion

⅓ cup mayonnaise

1 tbsp. cider vinegar

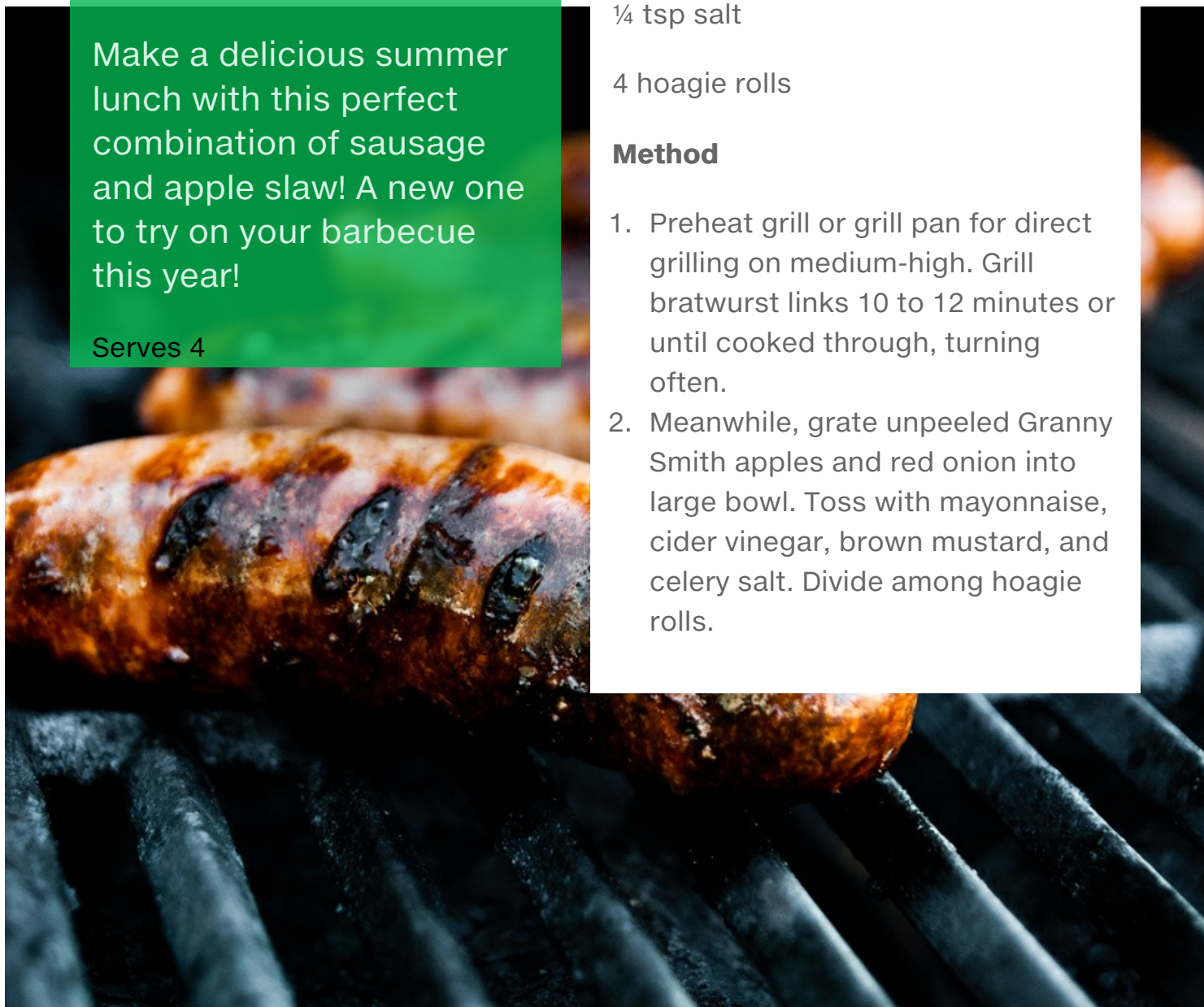
1 tsp. brown mustard

¼ tsp salt

4 hoagie rolls

Method

1. Preheat grill or grill pan for direct grilling on medium-high. Grill bratwurst links 10 to 12 minutes or until cooked through, turning often.
2. Meanwhile, grate unpeeled Granny Smith apples and red onion into large bowl. Toss with mayonnaise, cider vinegar, brown mustard, and celery salt. Divide among hoagie rolls.



CHICKEN SOUVLAKI

Quick and easy to make!
This flavourful dish is
guaranteed to be a crowd
pleaser!

Serves 4

1 lb. boneless, skinless chicken
breasts

3 tbsp. olive oil

½ tsp. ground coriander, oregano

Kosher salt, ground pepper

1 pt. tomatoes

2 clove garlic

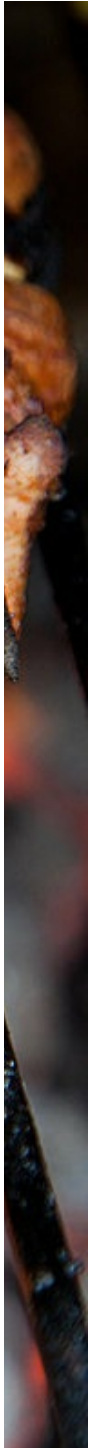
3 tbsp. fresh lemon juice

4 piece pita bread

low fat Greek yogurt

Method

1. In a large bowl, toss the chicken with 1 tablespoon oil, coriander, oregano and 1/4 teaspoon each salt and pepper. Thread onto skewers.
2. Place the tomatoes and garlic on a large piece of kitchen foil. Drizzle with oil and sprinkle with 1/4 teaspoon each salt and pepper. Fold and seal the foil
3. Place the pouch and skewers on the grill and cook, shaking the pouch and turning the kebabs occasionally until the chicken is cooked through for about 10 minutes. Just before removing from the grill, brush the chicken with 1 tablespoon lemon juice.



GRILLED RIB-EYE STEAK

With a juicy flavour, rib-eye steaks are perfect for grilling on your barbecue. You can use the leftovers for sandwiches!

Serves 4

4 1-inch-thick boneless rib-eye steaks

½ c. balsamic vinegar 6 tbsp. olive oil

⅓ c. chopped Vidalia onion

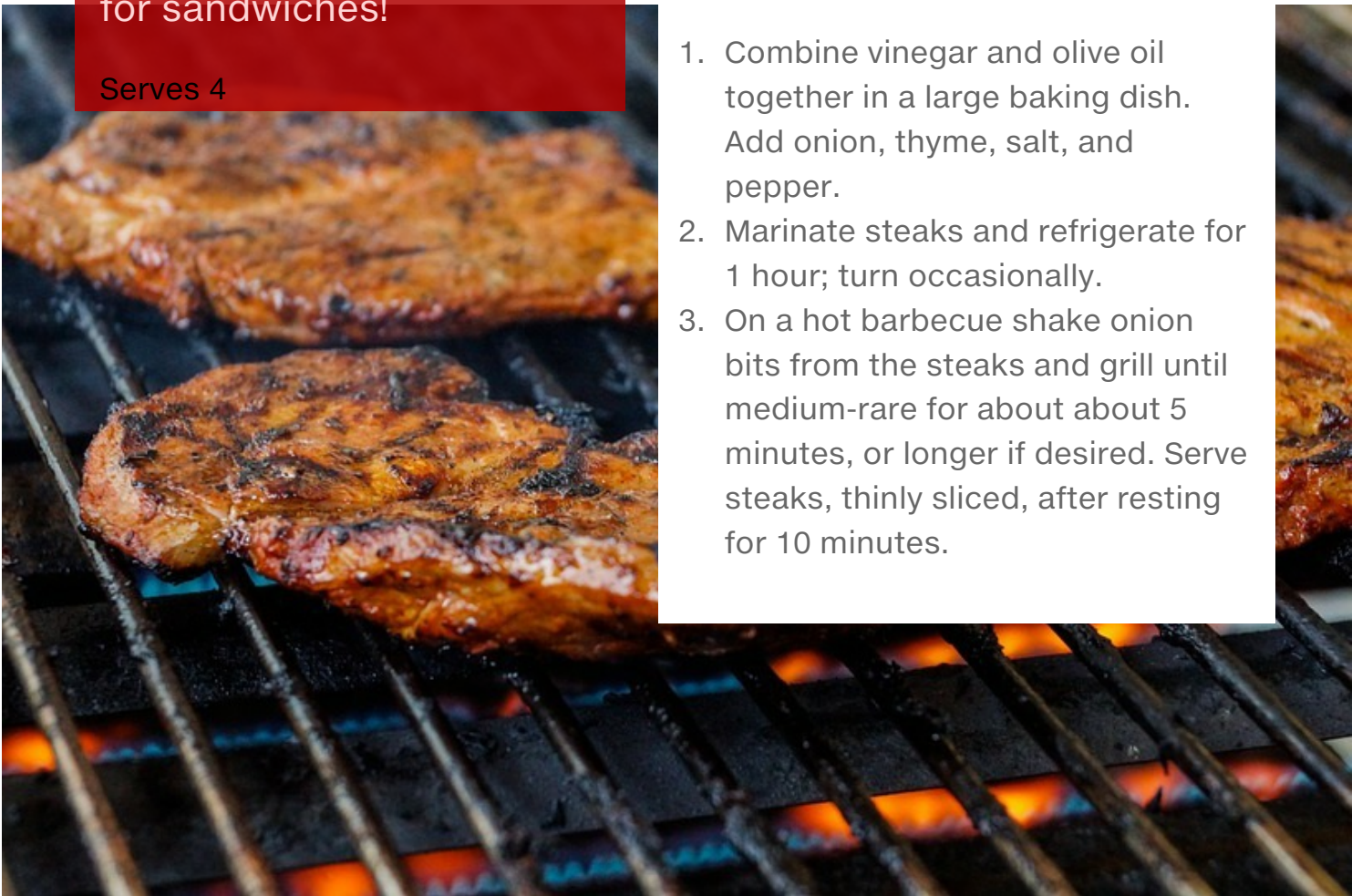
1 tbsp. chopped fresh thyme

1½ tsp. Sea Salt

½ tsp. black pepper

Method

1. Combine vinegar and olive oil together in a large baking dish. Add onion, thyme, salt, and pepper.
2. Marinate steaks and refrigerate for 1 hour; turn occasionally.
3. On a hot barbecue shake onion bits from the steaks and grill until medium-rare for about about 5 minutes, or longer if desired. Serve steaks, thinly sliced, after resting for 10 minutes.



SPICY TURKEY BURGERS

A healthier alternative, turkey makes a great burger and this dish is one the whole family will love!

Serves 4

1 pound ground turkey

1 finely chopped onion

2 tbsp chopped coriander

1 teaspoon garlic powder

1 teaspoon seasoned salt

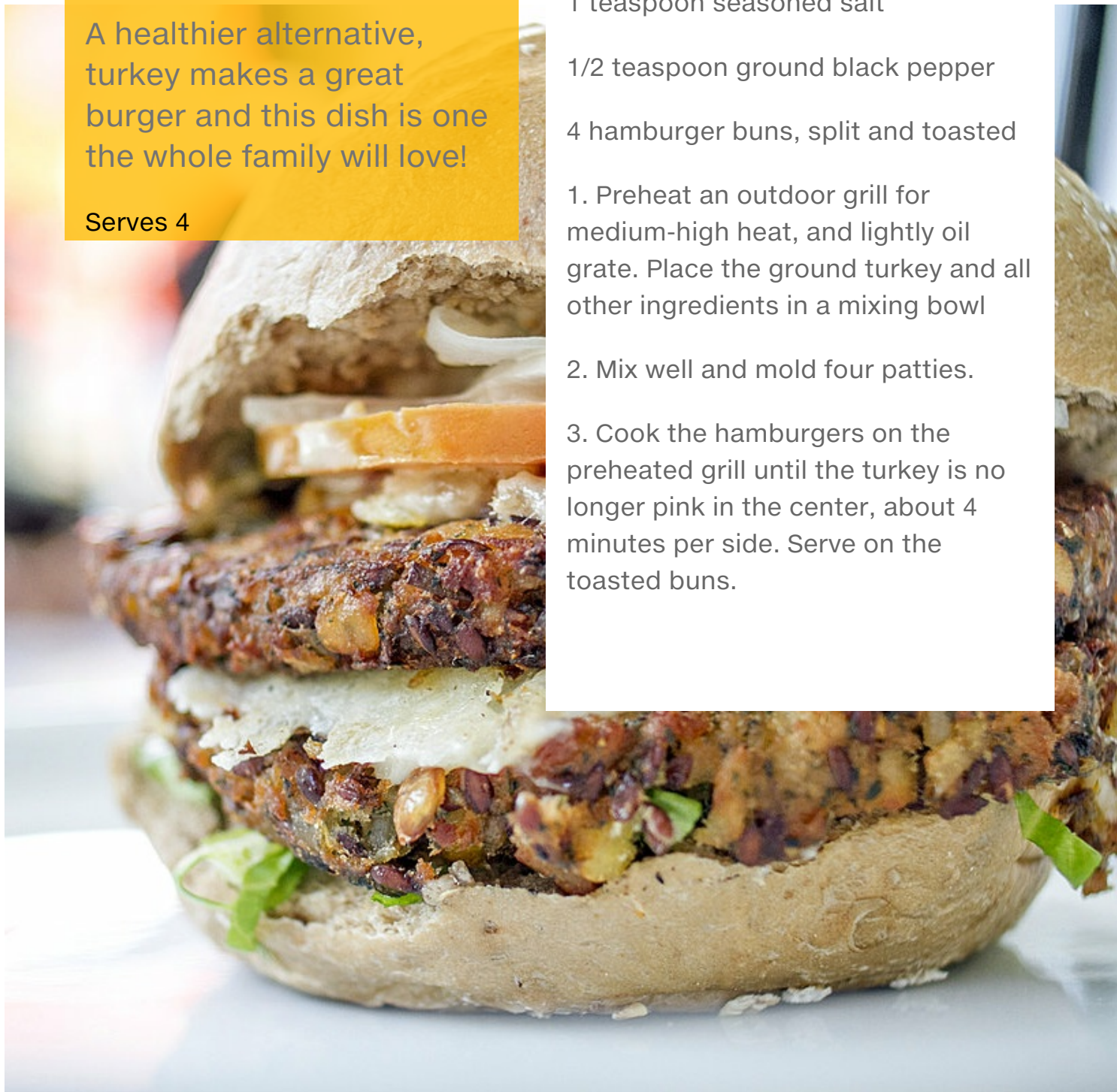
1/2 teaspoon ground black pepper

4 hamburger buns, split and toasted

1. Preheat an outdoor grill for medium-high heat, and lightly oil grate. Place the ground turkey and all other ingredients in a mixing bowl

2. Mix well and mold four patties.

3. Cook the hamburgers on the preheated grill until the turkey is no longer pink in the center, about 4 minutes per side. Serve on the toasted buns.



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Kybotech Limited, Dukeries Industrial Estate, Claylands Avenue,
Worksop, S81 7BQ, United Kingdom