

## BARBECUES ON FIRE SPICE KIT

---

### **ESPRESSO COFFEE CHIPOTLE RUB**

Marinate 6 favourite steaks for 1 hour or more in a mix of  $\frac{1}{2}$  cup rice bran oil, 3 tbsps Espresso Chipotle, 1 tbsp Dijon mustard and 1 tbsp finely chopped chipotle chillies in adobo sauce. BBQ.

### **RAS EL HANOUT**

Toss a spoonful of Ras el Hanout with a drizzle of olive oil over potatoes or other veggies that are ready to be roasted.

Make a marinade by mixing fresh chopped garlic, lemon juice and olive oil with 2 tbsps Ras el Hanout and coat chicken, fish or lamb before roasting.

Add a spoonful or two to your favourite Moroccan tagine.

### **MEMPHIS MAGIC BBQ RUB**

Sprinkle liberally over beef, chicken or lamb. BBQ.

Mix 3 tbsps (or to taste) of Memphis Magic into a kilo of pork and veal mince with a splash of worcestershire sauce. Form lightly into burgers and proceed.

Use as a tabletop seasoning instead of salt and pepper.

### **CARIBBEAN VODOO JERK**

Process or blend 1 onion, 3 spring onions, 2 chillies and 2 garlic cloves until smooth. Add 45g of the Caribbean Voodoo Jerk,  $\frac{1}{4}$  cup soy sauce and 1 tbsp of vegetable oil and whiz again until all ingredients are incorporated. In a large bowl or ziplock bag, combine 2 kgs of chicken pieces and Jerk marinade and turn to coat well. Cover, zip up and refrigerate overnight or for a minimum of 2 hours. Bring the marinated Jerk chicken back to room temperature before cooking.

You can also marinate prawns, pork and fish with jerk.

Use as a marinade for the Christmas ham...yum!

---