

Beef, lamb or spicy bean burgers, Pork ribs, Pork & leek & Lincolnshire sausages, Fish kebabs  
Chicken drumsticks & thighs marinated, Vegetable kebabs  
Mixed salad, coleslaw & potato salad

Blackcurrant cheesecake

**Estimated recommended selling price £0.00 per person (Dec 08)  
(other entertainment costs to be added as extra)**



## **PREPARATION LIST**

### **DAY BEFORE**

#### ***DEFROST IN FRIDGE 24 HOURS PRIOR TO USE***

Sausages (Brakes)  
Chicken drumsticks & thighs (Brakes)  
Pork ribs (Brakes)  
Fish (Brakes)  
Corn on the Cob (Brakes)  
Cheesecake (Brakes)  
Burger buns (defrost at room temperature)

#### ***HAVE READY IN FREEZER***

Beef burgers (Brakes)  
Lamb burgers (Brakes)  
Spicy bean burgers (Brakes)

#### ***HAVE READY IN FRIDGE***

Coleslaw (Brakes)  
Potato salad (Brakes)  
Cheese slices

#### ***WASH AND SLICE/CHOP***

Lettuce (thinly sliced)                      Cucumber (thinly sliced)  
Tomatoes (cut into 6-8 wedges)  
Peppers, courgettes, onions, corn on the cob (cut into 1/2 inch chunks)

#### ***PRE-PREPARE***

Prepare marinade for chicken (see homemade recipes)

- mix chicken with marinade of your choice in a dish
- leave for flavours to develop in fridge for at least 2 hours, preferably overnight
- remove chicken from marinade and store in fridge ready for use

Make cheesecake (see homemade recipe)

Make beef burgers (see homemade recipe)

Make lamb burgers (see homemade recipe)

Make coleslaw (see homemade recipe)

Make potato salad (see homemade recipe)

Make fish kebabs & vegetable kebabs:

- Pre-soak wooden skewers in water for 30 mins to prevent them burning on barbecue
- Fish - skewer the fish (cut into 1/2 inch chunks), onion & pepper alternately (repeat 3 or 4 times depending on size of kebab)
- Veggie - skewer the corn on cob, courgette, onion & pepper alternately

## **ON THE DAY**

### **COOK**

Make mixed salad:

- place lettuce in serving bowls
- arrange cucumber & tomato on lettuce
- toss in dressing

Pre-cook:

- spicy bean burgers
- you could cook ribs, sausages & burgers indoors and finish off on the barbecue for added flavour (if barbecuing for lots of people)

Pre-portion/slice cheese

Pre-portion cheesecake

### **READY FOR SERVICE**

Ensure barbecue is pre-heated ready to cook chicken, pork ribs, kebabs, sausages, burgers

Have on counter - mayonnaise, relish, tomato ketchup, brown sauce

Check manufacturer's instructions for timings and ensure all hot food has a core temperature of 75C

Ensure that all barbecue preparations are done in accordance with food safety law

*(See Recipes section for more detailed information – remember to login first)*

### **Other Safety Tips for BBQ:**

- staff who cook on barbecues need the same food safety training as those cooking in a kitchen
- for consistent cooking and less hassle you will find a gas barbeque a good investment- Lockhart stock these (see suppliers section for contact details)
- you should be wearing proper clothing for cooking ie: apron, hat, closed in shoes
- you need somewhere close by to wash your hands with hand sanitiser; hot & cold water running water should be available; keep hand sanitiser near bbq
- all utensils should be kept in a clean area; use separate utensils for raw & cooked meat- you can buy colour coded utensils from Lockhart
- temperature probe should be available to monitor temperature of cooked meat
- any surfaces used for food should be easily cleaned & sanitised
- you should have a good pair of oven gloves to protect your hands
- do not allow people to smoke nearby
- ensure raw meat is kept sealed and refrigerated until just prior to cooking and away from all other produce; think about keeping raw meat in a cool box if outside and being aware raw meat can remain in there for 4 hours only

## BRAKES PRODUCT LIST

Codes	Product	Pack size	Cost (Jan 09)
32569	Aberdeen Angus Cooked 90g Beef burger	1x20	£19.51
53648	Brake Premier Aberdeen Angus Beef burger	1x20	£21.92
3409	Brakes Lamb burger	1x30	£25.10
4029	Spicy Bean burger 100g	1x18	£10.68
5222	4" Bap	1x48	£8.80
3608	4" Sesame bun	1x48	£8.97
30846	Ciabatta roll, square	1x40	£20.54
F12718	Brakes Salted Dairy Butter	40x250g	£38.86
450259	Brakes Burger Slices	1.5kg	£14.85
31211	Pork & leek Sausage (sixes)	30	£16.20
31209	Lincolnshire Sausage (sixes)	30	£16.20
31213	Cumberland Sausage (sixes)	30	£16.20
70948	Chicken Legs (British) (approx 227g)	10x227g	£7.72
2810	Brakes Barbecue Full Racks	1x6	£16.15
100395	Brakes BBQ Sauce	2x2.85kg	£11.98
3391	MSC Pacific Salmon Steaks 140-170g	20	£19.12
10224	Onions Red BB	1x1kg	£1.59
10245	Peppers Mixed Traffic Light BB 3pack	1x3	£1.82
10286	Courgettes	1x2kg	£4.04
4942	Corn on the cob	6	£4.46
10231	Iceberg lettuce	1	£1.17
10230	Cucumber	1	£0.50
10402	Tomatoes	6kg	£7.30
71199	Brakes Coleslaw Salad	2kg	£4.26
71198	Brakes New Potato Salad	2kg	£6.27
4874	Brakes Hamburger Relish	2.45kg	£6.16
86252	Brakes Mayonnaise	2x2.2ltr	£6.42
100356	Heinz Tomato Ketchup Portions	1x200	£10.82
3853	Brakes Tomato Ketchup Portions	1x200	£4.07
88882	HP Brown Sauce Portions	1x200	£13.28
3848	Brakes Brown Sauce Portions	1x200	£3.75
4097	Blackcurrant cheesecake	1x 16	£9.79