

SUMMER SENSATIONS

Roll out the deck chairs, open up the shade umbrellas, stock up on ice, pick a few fresh herbs. To set an evening scene, light a few hurricane lamps, string up some fairy lights and tune into some soothing background music. Philip and Stephanie Reynolds show us just how easy it is to entertain your friends and family in the great outdoors during the warmer months ... casual, yet elegant.





BBQ PRAWN TAILS AND ICED BEER BLOOD MARY

Ingredients

- 24 peeled prawn tails, tops dipped in Chili powder
- 2 ¼ cups Tomato juice
- ½ cup lime juice, plus extra for glass rims
- ¼ cup fresh orange juice
- 1 tbsp Worcestershire sauce
- ¾ tsp freshly ground black pepper
- ¼ tsp sea salt salt 1 clove garlic
- ½ serrano chile, stemmed
- 4 lager beers

Purée tomato juice, lime juice, orange juice, Worcestershire sauce, pepper, salt, garlic, and serrano chile in a blender. Divide among mugs, and fill with ice; top each with a lager beer.

Place 6 prawns each on 4 skewers; BBQ these till cooked and place a skewer across each mug.

PAMBAZOS (SALSA-DIPPED POTATO AND CHORIZO SANDWICHES)

Ingredients

- 15 dried guajillo chilis
- 1 clove garlic
- ½ small white onion, roughly chopped
- Flake salt, to taste
- 1kg Agria potatoes, peeled and cut into ½" cubes
- 125ml canola oil
- 600g fresh chorizo, casings removed
- 6 soft kaiser rolls, split
- 3 cups shredded iceberg lettuce
- 2 cups grated queso Oaxaca or mozzarella
- ¾ cup crema or sour cream

Heat a 30cm cast Iron Pan over medium-high heat. Working in batches, add chilis, and cook, turning once, until toasted - about 2 minutes. Transfer all chilis to a large bowl; pour over 4 cups boiling water, and let sit until chilis are soft, about 30 minutes. Drain, reserving 1 ¼ cups soaking liquid, and remove stems and seeds from chilis. Transfer chilis and reserved soaking liquid to a blender along with garlic and onion; purée until very smooth, at least 2 minutes. Pour sauce into a bowl; set aside.

Bring a 4 ltr saucepan of salted water to a boil over high heat; add potatoes, and cook until just tender - about 10 minutes. Drain and set aside. Heat 2 tbsp oil in a 30cm iron pan over medium heat; add chorizo, and cook, stirring to break up into small pieces, until browned and cooked through - about 8 minutes. Add potatoes, and cook until potatoes are very tender - about 2 minutes; season with salt and pepper and set aside.

Using your fingers, scoop out and discard the insides of rolls, leaving a 1cm-thick shell. Place about 1 cup potato-chorizo mixture on roll bottoms, and cover with tops; press sandwiches lightly to flatten and compact filling. Heat 2 tbsp oil in a over medium-high heat. Submerge two sandwiches in chile sauce until thoroughly soaked - at least 10 seconds. Place in skillet, and cook, pressing constantly with a metal spatula to flatten and flipping once, until browned on both sides - about 5 minutes. Transfer to a cutting board; repeat with remaining oil, sandwiches, and sauce. Open sandwiches and divide lettuce, cheese, and crema among sandwiches. Close sandwiches again and serve warm.





COFFEE RUBBED BBQ LAMB LEG

Spice Rub

- 2 tablespoons finely ground coffee beans
- 2 tablespoons freshly ground black pepper
- 2 tablespoons (packed) dark brown sugar
- 2 teaspoons smoked paprika
- 1 1/2 teaspoons mustard powder
- 3/4 teaspoon chili powder
- 3/4 teaspoon ground ginger
- Boned Lamb Leg

Blend in a spice grinder and then add 100ml Olive Oil. Score lamb and then rub spice rub on and rest minimum 2 hours. Grill until medium rare, rest 15mins and slice.

ROASTED POTATOES WITH CHIMICHURRI SAUCE

Roasted potatoes

- 1.5kg large agria potatoes, peeled and chopped into golf ball sized pieces
- 2 tablespoons olive oil
- Sea salt and cracked black pepper
- 100g wild rocket leaves to serve

Chimichurri sauce

- 1/2 cup chopped flat-leaf parsley
- 1 tablespoon chopped oregano
- 2 teaspoons chopped rosemary
- 1 teaspoon smoked paprika
- 1/2 teaspoon dried chilli flakes
- 1 clove garlic, crushed
- 1 bay leaf
- 3 tablespoons red wine vinegar
- 3 tablespoons olive oil
- sea salt and cracked black pepper

To make the chimichurri sauce, place the parsley, oregano, rosemary, paprika, chilli flakes, garlic, bay leaf, vinegar, olive oil, salt and pepper in a bowl and mix to combine. Set aside. Preheat oven to 220°C. Place the potato in a large saucepan of salted cold water over high heat and bring to the boil. Cook for 10 minutes or until the potato is just tender. Drain, return the potato to the pan and cook for 1 minute to remove excess moisture. Shake the pan to fluff the potato. Place on a baking tray, drizzle with the olive oil, sprinkle with salt and pepper and roast for 40–45 minutes or until crisp and golden. Serve the potatoes with the chimichurri sauce and rocket leaves. Serves 4–6.

MISO AND BROCCOLI SLAW

Dressing

- Miso dressing
- 1/3 cup rice vinegar
- 3 tablespoons yellow or red miso
- 3 large garlic cloves, peeled
- 2 teaspoons sugar
- 2 teaspoons chopped fresh ginger
- 2 teaspoons sesame oil
- 2 teaspoons soy sauce
- 1/4 cup olive oil
- 1/4 cup mayonnaise

Mix everything in a blender.

Salad ingredients

- 1 head of Broccoli, finely sliced
- 1/2 bunch green onions, chopped
- 4 cups chopped spinach
- 1/2 cup finely chopped roasted almonds, sunflower and pumpkin seeds

Mix dressing and salad ingredients in a large bowl. Garnish with almonds and seeds and chill.

ASPARAGUS MINT SLAW

- 1/4 cup roughly chopped mint
- 2 tbsp olive oil
- 2 tbsp red wine vinegar
- 1 clove garlic, finely chopped
- Flake salt and freshly ground black pepper, to taste
- 5 small radishes, julienned
- 4 spring onions, thinly sliced
- 1 bunch asparagus, trimmed and shaved using a vegetable peeler

Blend mint, olive oil, vinegar, garlic, salt, and pepper. Mix radishes, Spring onions, and asparagus; toss to combine.





MOCKTAILS

PEAR, GINGER AND CELERY TONIC PARKLER

Ingredients

- 500ml pear juice
- 120ml Six Barrel Soda's Celery Tonic syrup
- 360ml Pear syrup
- 3 bottles MACS Feijoa & Pear
- 2 teaspoon lemon juice
- 300g palm sugar
- 2 (10cm) sprig fresh rosemary
- 1 (5cm) piece fresh ginger, peeled and cut into coins
- Soda Water
- Pear slices and celery stick, for garnish

Combine pear juice, lemon juice, palm sugar and ginger and bring to a boil, then simmer for 5 minutes. Allow to cool completely. Strain syrup. In a 2ltr Jug place ice to half fill the jug. Add 2 sprigs of rosemary for garnish. Add Celery Tonic syrup and pear syrup. Add 3 bottles Feijoa and pear (Macs) and top with soda water. Add finely sliced pear, celery sticks and sliced ginger to jars.

Pour drink into jars and serve on ice

VIRGIN HIBISCUS COSMO

Ingredients

- 1-1/4 cups water
- 1/4 cup Agave Syrup
- 6 Hibiscus tea bags or flowers
- Juice of 1 lime
- 1/2 cup coconut water
- 2 Kaffir lime leaves
- 1-2 cups lemon-lime soda, chilled

Put the water, kaffir lime leaves and Agave Syrup in a small saucepan and bring to a boil. Stir to dissolve; remove from the heat and add the tea bags. Steep for four minutes; remove the tea bags and let the mixture cool completely.

In a jug pour tea over ice. Pour in the coconut water and lime juice, and mix. Pour into jars garnished with hibiscus flower, sliced lime and cumumber and top with lemon-lime soda.

