



BBQ Recipe Ideas

Most of our spices can be used to create delicious rubs and marinades for a BBQ. Here are a few of our favourite recipes and cooking suggestions...

TIKKA KEBABS

Cut 4 chicken breasts into strips. Mix our [Tikka spice mix](#) with 3 tbsp yoghurt and the juice of half a lemon, then thoroughly coat the meat. Thread onto soaked bamboo skewers (the soaking prevents the skewers from burning) and grill for a few minutes. Remember chicken takes less cooking than you might think.

Or: mix the spices with a couple of tbsp of olive oil and a clove of garlic, crushed. Cover shell-on large raw prawns with the mixture. When ready to cook, thread them onto the pre-soaked bamboo skewers and cook for a few minutes, turning over and basting halfway through.

TIKKA BURGER

For each person take a chicken breast and hammer it to a even thickness of about 1cm/half inch, using a rolling pin or any hard implement. Marinate the chicken in the [Tikka spice](#) (for 4 people use the whole packet with 1 tbsp olive oil and 1 tbsp lemon juice). Grill and serve in a large burger bun with lettuce, tomato and mayonnaise.

MINTY LAMB KOFTAS

Our [North Indian Meatball](#) blend makes a delicious lamb kofta. Take 500g minced lamb and mix with half the spices and a handful of finely chopped coriander. Shape into about 10 fat sausages and chill until needed. Grill (lamb can be pink in the middle) and serve with raita, pitta bread and salad. Alternatively, shape into 4 burgers and serve in a bun!

KASHMIRI LAMB

Marinate 1 kg diced lamb in a blend of our [Kashmiri spice mix](#), the juice of a lime and 3 tbsp olive oil. Leave for a few hours or overnight. Thread the meat onto skewers (soaked in water so they don't stick) and grill. This marinade would also work beautifully with a leg of lamb or lamb chops.

BITSPICY BURGER

Use 500g/ 1lb beef mince with a tbsp of the [Goan Red Curry](#) spice. Mix thoroughly before shaping into 4 burgers. Put on a plate and cover with clingfilm and chill until ready to cook. Grill until the centre is just cooked and juicy. Serve with lettuce and mayonnaise and possibly cheese. This is also very tasty with pork.



bit spicy

Alternatively make bite-sized burgers and try them dipped into mango chutney or ketchup, or served in half a pitta bread with salad and mayonnaise.

Check out our recipes for [Indonesian Satay](#), [Malay Satay](#) and [Kuantan Dipping-chicken](#), which are all ready-made for barbeques!

Check out our recipes for [Raita](#) and [Peanut Sauce](#) - essential sides for your BBQ!