

# Summer BBQ Recipes with Kenn and Sandra Oldfield



## *Mixed Vegetable Grill*

- Slice mixed vegetable to size wanted
- Coat in Extra Virgin Olive Oil
- Sprinkle with herbs (anything goes here)
- Grill on BBQ until tender
- Paired with 2016 Pinot Gris



## *Blue Cheese Butter Stuffed Burger*

- 750g to 1KG of ground pork
- 4 x 1cm blue cheese butter disks
- Salt and pepper
- Mix ground pork with salt and pepper
- Split into equal sections and poke thumb in middle of each ball to create hole for frozen blue cheese butter disks
- Encase butter in burger and grill on medium heat until done
- Paired with 2015 Cabernet Franc



## *Picanha with Farofa*

- Score top sirloin cap (key is to have layer of fat on top)
- Cover in coarse rock salt on all sides
- Grill 5 minutes per side and then thinly slice
- Cook bacon in lrg skillet over med-high heat until golden brown. Meanwhile, sprinkle salt on garlic and smash into a paste. Stir garlic into bacon and cook until garlic is golden brown, about 2 minutes
- Lower heat and add couscous stirring constantly with flat spatula until couscous is golden colour, about 4 minutes. Immediately transfer to a bowl.
- Paired with 2014 Oldfield Reserve Syrah