

Marinade Ideas

Marinating your meat before cooking makes a huge difference. For best results leave the meat in the marinade for up to 24 hours before cooking. Here are a few simple ideas for marinades:

Garlic and Herb

Simply mix some extra virgin olive oil with crushed fresh garlic, rosemary and thyme.

Suitable for Ostrich, Kudu, Springbok and kangaroo steaks.

Honey & Lemon

Mix five tablespoons of clear honey with the juice of three lemons. Coat your steaks with the mixture and store in fridge until you are ready to BBQ.

Great for Wild Boar fillets.

Red Wine & Spice

Mix a couple of glasses of rich red wine (like Shiraz) with some nutmeg and Chinese Five Spice seasoning. Perfect for dark meats like venison and Ostrich.

Barbecue Ideas, Hints and Tips

A well-organised barbecue can be great fun and can create flavours you simply won't get from your kitchen hob or oven. Here are a few ideas we've put together to help you get the most from our range of steaks, burgers and sausages.



Top Tips for a Successful Barbecue:

- Marinate your meat in advance - a good marinade can really enhance and complement the flavour of your meat. The longer you marinate the meat the better (up to 24 hours). Make sure you keep it in the fridge while marinating. To the left are three very simple ideas for making your own marinades.
- Get your coals burning in plenty of time! Barbecuing meat requires glowing embers, not flames! Allow your coals to burn down until there are no flames left and the coals are covered in a thin layer of white ash. If you try to cook your meat before the coals are ready you will burn it and get a horrible taste of petrol!
- Cook your meat thoroughly but don't put your meat too close to the coals, otherwise you will end up burning it and drying it out. Turn steaks frequently to ensure even cooking.
- Most importantly: **NEVER PRICK YOUR SAUSAGES!!!** If you prick them you will lose all the lovely juices that make our sausages so good, and the dripping fat will cause flames to leap up and burn the outside of your sausages. Cook them gently, not too close to the coals, and turn them frequently. Please always ensure your sausages and pork are cooked all the way through - if in doubt cut the meat in half to check.

Bon appetit!

More recipe cards available from our website

If you have any recipe ideas for our speciality products please send them in, we'll put them on our website for all to enjoy!