



SENATOR SUMMER 2023

BARBECUE RECIPES 2023.

Choose language:



English



Français



Nederlands

NEW BARBECUE IDEAS

TRY NEW COMBINATIONS ON THE BARBECUE

Honey Mustard Meat Torches

4 servings

3 tbsp	honey
3 tbsp	mustard, medium hot
3 tbsp	oil
1 clove	garlic, finely chopped
some	sweet paprika
some	chili powder
some	salt and pepper
500 g	chicken breast fillet

Mix the honey with the mustard and oil in a small bowl until a marinade is formed. Stir in the garlic and spices.

Rinse the meat briefly, then cut it first into even, thin slices and then lengthwise into strips about 1 to 1.5 cm wide. Place the strips of meat on the skewers like an accordion and brush them with the marinade. Then leave to marinate in a cool place for approx. 3 - 6 hours.

Place the honey-coated meat skewers on the hot barbecue.

Zucchini Cheese Skewers

4 servings

350 g	feta cheese
125 ml	olive oil
5 drops	lemon juice
2 tbsp	oregano
2	zucchinis
8	cherry tomatoes

Cut the feta cheese into finger-thick cubes and place in a shallow dish. Mix the oil with the lemon juice, oregano, salt and pepper and drizzle over the cheese. Cover and chill for approx. 1 hour.

Slice the zucchini lengthwise into thin strips, then wrap the cheese with them. Thread the cheese-wrapped zucchini onto skewers, starting and ending with a cherry tomato.

Grill them on the preheated barbecue for 3 - 4 minutes, turning and brushing with the remaining marinade.

Grilled chocolate banana

4 servings

4	bananas
16 pieces	chocolate

Cut the bananas lengthwise in the skin (do not cut all the way through) and put the chocolate inside. Place the bananas on the barbecue and wait until the skin turns black.

The chocolate will then melt and the banana will become nicely soft.

ENJOY THE SUMMER!

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