



WHISTLERGRILLS

firework feasting

IMPRESS YOUR GUESTS WITH A BANGING BBQ BANQUET THIS BONFIRE NIGHT.
WHAT'S ON THE MENU: CHILLI JACKET POTATOES, CHILLI HOT DOGS AND SLIDERS!

Chilli Jacket Potatoes

Ingredients:

- X4 baking potatoes
- 500g Beef mince (or cubed steak) from **Village Butchers**
- 1 Large white onion
- 1 Red pepper
- 2 cloves of garlic
- 1 - 2 tbsp of olive oil
- 1 heaped tsp of Goshugaru powder from **Weymouth 51**
- 1 tsp cumin
- 1/2 tsp oregano
- 1/4 tsp allspice
- 400g tin of chopped tomatoes
- 2 tbsp tomato puree
- 30ml Chilli sauce from **Weymouth 51**
- 300ml water
- 1 can of red kidney beans (optional)
- Salt & pepper seasoning
- Preferred sauces (optional)

Serves 4

Method

Jacket Potatoes. This step can be done before cooking the chilli or during.

1. Pre-heat the BBQ to 180c with the hood closed.
2. Season the Jacket Potatoes, wrap them in foil, place them in a pan and put the lid on. Place the pan over the main cooking area for an hour or so.
3. Keep checking the softness of the potato, once ready remove the potato from the pan as well as removing the foil. Season with oil and salt, and sit it directly on the grill to crisp up for a few minutes.
4. Once the chilli is ready, cut your jacket potatoes in half and add your preferred sauce. Fill the potato with the chilli, add your preferred seasonings and voila!

Top Tips: To save time, pre soften the potatoes in the microwave for 6-8 minutes before crisping them up in the BBQ, skipping step 2!

If the potatoes are cooked before the chilli, wrap in tin foil and place on the heat rack within the BBQ. This will keep them warm but not overcook them.

Chilli

1. Firstly, preheat your BBQ with the hood closed until reaching a medium to high heat. Place a large cast iron pan (or flameproof casserole dish) on the main burner and heat a tablespoon of oil. Cook the 500g of mince beef (or cubed steak) until brown, then transfer onto a separate plate.

Top Tips: Secure your meat from the **Village Butchers** – they are sure to meet your high expectations in quality and quick delivery! Cook the mince in batches, adding oil as and when needed. Step 1 can alternatively be done on the side burner!

2. Add a little more oil to the pan and fry the diced onion for a few minutes until soft and slightly translucent. Add the chopped red pepper, minced garlic, Goshugaru powder, cumin, oregano and allspice. Stir and fry for 5 minutes until fully incorporated.

Top Tip: Fulfil your chilli needs by purchasing **Weymouth51's** sensationally fresh chilli sauces to perfect this recipe, they're hot on the market!

3. Next, add the beef back into the pan, alongside 300ml of water, 400g of chopped tomatoes, 2 tablespoons of tomato puree and 30ml of chilli sauce. Season and stir well.
4. Bring the mixture to boil, stir well before putting the lid on the pan. Reduce the heat right down to a low temperature using the dial on the front of the BBQ, until it's simmering very gently. Simmer for 20 minutes whilst checking occasionally, making sure the sauce isn't sticking to the bottom. If so, add a couple of tablespoons of water, stir and make sure the heat is low enough.

Top Tip: The mixture should look thick, moist and juicy.

5. (Optional) drain and rinse a can of red kidney beans in a sieve and stir into the chilli pot, adding a little more water if it's looking dry.
6. Taste the chilli and season until happy (it will probably take a lot more seasoning than you think!)
7. Allow the chilli to slowly cook for around 1/1.5 hours until the beef is tender and your happy with the flavour.

Top Tip: If your using bigger cuts of meat, adjust the timing accordingly.

