



Barbeque

Diefenbaker Trout with Lemon Grass and Lime on Grilled Vegetables

Juice of two limes

4cm lemon grass white part only

1 teaspoon pink peppercorns crunched

Sea salt

Two peppers

1 zucchini

1 bunch of asparagus



Barbeque

Loin of Butterfly Lamb with Olive Tapanade & Roma Tomatoes

1 loin of Pine View lamb
4 roma tomatoes halved
1 jar olive tapanade

Butterfly the lamb skewer to hold open and flat.
Season with salt and pepper
Grill both sides on the grill
Sear tomatoes and season
Use ½ teaspoon of olive tapanade on each lamb
Place tomatoes on top
Served drizzle with olive oil.



Barbeque

Chicken Sausage with Spiced Apples and Red Current Jelly

6 Pine View chicken sausage
4 apples
1 cup red current jelly
½ cup orange juice.



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Pork Tenderloin with Soya and Eggplant

500g pork tenderloin
2 Asian eggplants
Soya sauce
Honey
Salt and pepper



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Duck Breast with Bok Choy and Celeriac Slaw

2 duck breast
2 bok choy
Head celeriac
1 tablespoon white vinegar
2 shallots
Pickled Ginger



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Chicken Thighs with Peanut Sauce

6 Chicken thighs, season with salt and pepper
Barbeque for 10 to 12 minutes, turning every 3 minutes

Peanut Sauce

Olive oil
1 clove garlic, finely chopped
Ginger root, finely chopped
1 cup water
4 Tablespoon peanut butter
2 Tablespoons ketchup
2 teaspoons brown sugar
1/2 cup Soya sauce
1/2 teaspoon chilies, finely chopped
Juice of one lime
On a low heat stir all the ingredients together. Adjust flavors.



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Flank Steak stuffed with Portabella Mushrooms, Saskatoon Berries and Blue Cheese

500g flank steak
1 portabella mushrooms, diced
½ cup blue cheese
2 shallots
1 clove garlic
½ cup Saskatoon berries
Olive oil
Salt and pepper
Barbeque 2 to 3 minutes per side



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Grilled Pears with Brandy Chocolate Sauce

2 ripe pears, cored and cut into eights
2 tablespoons butter
250g chocolate, melted in double boiler
1 to 2 tablespoons brandy