



TEN

**The spring and
summer barbecue
guide**



Cooking over fire remains one of life's most enduring pleasures, one that harks back to our earliest beginnings. Nowadays, it's all about enjoying lunch or dinner in the sunshine with your family. We've put together a handy guide full of advice, from finding the ultimate barbecue for your outdoor space and tips on how to get it to the perfect cooking temperature to where to find high-quality meat and fish during lockdown, as well as our favourite recipe ideas.

Contact lifestyle concierge for assistance - we're here 24/7 to help. Happy cooking.

Please note: product and delivery slots are available at time of publishing and change at short notice. Delivery times will often be longer than expected.

THE BARBECUE FOR YOU

Choosing a quality barbecue brand (such as Weber), storing it correctly over winter, and cleaning it regularly are all the ingredients you need for a barbecue that will last a lifetime – but other questions remain. What size should your barbecue be? What type of fire source should you use? And what about all those added extras? Let's unpack them here.

Size

Unless you're planning on hosting patio parties every weekend, you don't need to go for the biggest option out there, but a large grill does allow for more meat to be cooked at the same time and can even leave space for some fire-grilled sides. We love the **Weber Master-Touch** which is large enough for family cooking and is very easy to clean.

That said, a smaller barbecue gives you the option of taking it with you on trips when we're out of lockdown, whether they are weekends away, days spent outdoors, or camping. The compact **Weber Smokey Joe** is perfect for inner-city balconies or taking on trips.



Gas versus charcoal

The argument of gas versus charcoal really comes down to your own priorities and preferences. Gas can be easier to clean and provides instant heat quickly, allowing the grill master to start cooking almost immediately. Heston Blumenthal knows a thing or two about cooking over fire and has launched a stylish barbecue range – check out the two-ring gas grill.

On the other hand, charcoal and fire is a classic combination with many barbecue cooks asserting that grilling meat, fish and vegetables this way adds a more distinctive taste. We also aren't ones to argue with the added ambience of a charcoal flame.



Are added extras necessary?

If you've mastered the basics and want to up your game, accessories could be for you. Choose from adjustable grills and rotisserie attachments to pizza stones and barbecue woks but not before you've read our hand-picked selection of basic, must-have accessories below.

OUR SELECTION OF MUST-HAVE ACCESSORIES

Lighting Chimney

Simple yet effective, the lighting chimney significantly reduces the amount of time it takes to get your coals to cooking temperature.

Heavy-duty tongs

Investing in heavy-duty tongs that will last a while should be at the top of any accessories list.

Meat thermometer

This simple yet ingenious accessory can ensure each steak is grilled to personal preference. Check out the optimum temperature [here](#).

A sharp knife

Any chef worth their salt will tell you that a sharp knife is absolutely essential when you're dealing with meat and fish. We've teamed up with **Savernake Knives to bring you 25% off their super-sharp blades** - contact us for full details and to redeem.

Bristle cleaner

Keeping your grid and barbecue clean can add years to its longevity, which is why we suggest adding a bristle cleaner to your shopping list.



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If summer had one defining scent, it'd definitely be the smell of barbecue.

Katie Lee



TOP TIPS FOR LIGHTING, COOKING AND MORE

Fan the flame

If you have a charcoal barbecue with a lid like traditional Webers do, open the air vents and leave the lid off when you start as charcoal fires need air to burn. Once your coals are grey, they're ready to cook on.

Keep fire starters on hand

Another important element is to always stock fire starters, whether they're store-bought or home-made (think dried tea bags, excess paper and stubs of candles).

Grill according to cooking time

Chicken takes longer to cook than steak and so should be put on the grid first while vegetables can take the least amount of time if you're grilling the likes of peppers and corn on the cob.



THE BEST MEAT, FISH AND VEGGIES TO COOK

Chicken

This bird is a much-loved crowd-pleaser sure to be enjoyed by even the fussiest of barbecue guests. Try [Jamie Oliver's Thai chicken legs](#) and [BBC Good Food's sticky barbecue chicken thighs](#) or make your own kebabs at home.

Steak

Flame-grilled steak has to be one of the most delectable dishes to be cooked on grill and with Jamie Oliver's [black and blushing Worcestershire fillet](#), we're sure you'll agree.

Fish

While not everyone's first barbecue choice, choosing fire-worthy options (such as mackerel and mullet) and following the right methods of preparation and cooking fish could see you end up with a truly winning dish. In this instance, we like to take our advice from [Great British Chefs](#).

Corn on the cob

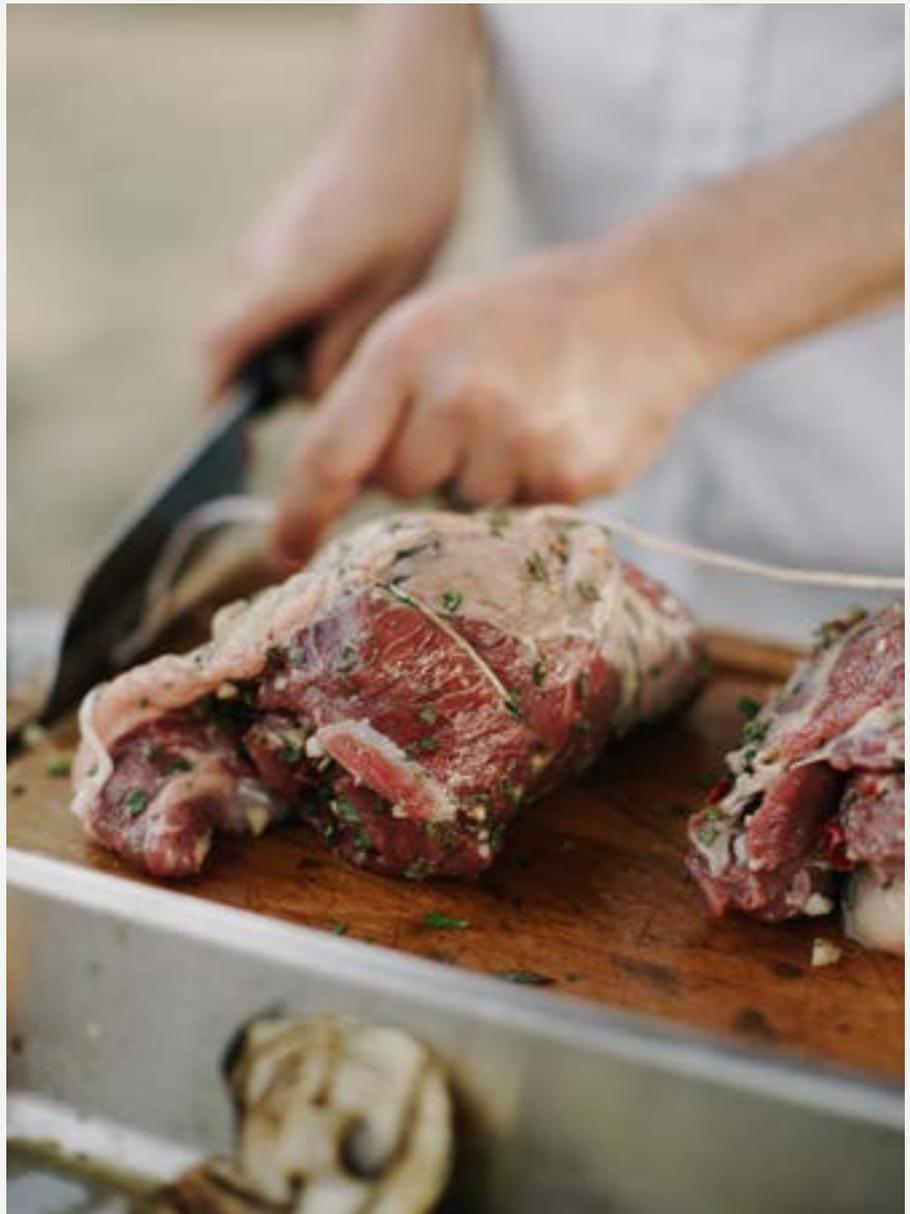
Corn on the grid is an easy and quick vegetable dish to add to your barbecue repertoire and we love using BBC Good Food's chilli-butter barbecued corn [recipe](#) as inspiration.



FINDING YOUR PRODUCE DURING LOCKDOWN

While delivery slots with major supermarkets are becoming easier to secure, many of our members are still relying on artisan suppliers and larger wholesale companies to deliver fresh produce to their door. Ask us for our full guide to UK deliveries.

We can help you find high-quality produce to cook on your barbecue. **Forman & Field** are offering free delivery to London addresses for our members and have lots of excellent meat, fish and sides on offer. The barbecue packs from **Turner & George** are also proving particularly popular and the good-value mackerel from **The Cornish Fishmongers** is excellent. When it comes to drinks, we've negotiated **32% off a mixed case of Moët Champagne and wine, 20% off Vintner's Essential Boxes** filled with world-class wines, and **30% off a selection of Nyetimber's award-winning wines** – get in touch to place an order.



THE PERFECT BARBECUE SIDES, SALADS AND MORE

To start: Good Housekeeping's halloumi and shallot skewers

Elegant yet incredibly easy, these moreish skewers are elevated with a fennel, garlic and olive oil rub.

A side: BBC Good Food's barbecue baked sweet potatoes

This effortless addition to your barbecue menu takes care of itself as you wrap them in foil and leave them to cook on their own in amongst the coals.

A salad: Nigella's spinach, avocado and pumpkin seed salad

Simple and fresh, this salad is a firm favourite of the domestic goddess herself and lightens up any meat-heavy barbecue.

Sweet treat: Jamie Oliver's roast banana and cinnamon ice cream

End things on a spicy and sweet note with this cinnamon ice cream accompanied by a banana roasted until it caramelises.

