

the
barbecratr

LETS WORK THE GRILL!

RECIPE BOOK

A LIMITED EDITION CREATION BY TURQUISE

Instructions:



- Preheat the barbecue before you start cooking.
- While the grill is hot, clean it and then oil the bars of the grate when it is time for cooking to avoid meat sticking to it.
- Also, have a sharp blade at all times for dicing and slicing. A spray bottle with water near the grill is a must, in case of flare-ups.
- If using wooden skewers, soak them in water for 1 hr before using.



1. Paneer Afghani



Prep Time : 05 mins + 1-hour marination

Cook Time : 25 mins

Servings : 2

Ingredients

- ✓ 500 gm paneer-cubed
- ✓ 1 Tbsp magaz (melon seed)
- ✓ 1 cup kaju (cashew nuts)
- ✓ 1 Tbsp khus khus (poppy seed)-soaked for 1 hour
- ✓ 1 cup cream
- ✓ 2 Tbsp butter
- ✓ 2 tsp powdered black pepper
- ✓ 5-6 chhoti elaichi
- ✓ Salt to taste

Directions

1. Grind together the magaz, kaju, khus khus, pepper and elaichi.
2. Mix with the rest of the ingredients and marinate for 1 hour.
3. Grill in the barbecurator till golden and serve hot.

Recipe by Niru Gupta

2. Pineapple Tikka

Prep Time : 15 mins + 1-hour marination

Cook Time : 10 mins

Servings : 4-5

Ingredients

- ✓ Pineapple 2 cups loosely packed
- ✓ Red chilli powder 1/2 tsp
- ✓ Cumin powder 1/4 tsp
- ✓ Pepper powder 1/2 tsp
- ✓ Lime juice 1 tbsp optional
- ✓ Salt 1 pinch
- ✓ Chaat masala to sprinkle optional
- ✓ Oil little to brush

Directions

1. Remove the skin of the pineapple and cut it into small cubes.
2. Take pineapple cubes in a bowl, add red chilli powder, cumin powder, pepper powder, lime juice and salt.
3. Mix them till it is nicely coated and allow them to marinate for an hour.
4. Skewer the pineapple cubes, brush them with little oil and sprinkle chaat masala on top.
5. Place on the barbecurator until done.

3. Chicken shish kebabs



Prep Time : 20 mins + 1-hour marination

Cook Time : 10 mins

Servings : 6

Ingredients

- ✓ 6 chicken breasts, chopped into large chunks
- ✓ 2 each red, orange and green peppers, deseeded and chopped into large chunks

For the marinade and sauce

- ✓ 2 garlic cloves, finely grated
- ✓ 300g natural or Greek yoghurt
- ✓ 1 tbsp paprika
- ✓ 3 tbsp ketchup

Directions

1. Make the marinade by mixing all of the ingredients together in a large bowl. Set aside and chill a third of the mixture until needed. Marinate the chicken for 1 hour.
2. Alternately thread the peppers and chicken onto the skewers until you have 6-8 kebabs.
3. Heat the barbecurator to medium. Cook the kebabs for 10 mins, turning occasionally until the chicken is charred and cooked through.
4. Serve with the sauce/marinade mixture set aside earlier.

4. Barbecue Fish Tikka

Prep Time : 30 mins + 10 hours marination
Cook Time : 10 mins
Servings : 12

- ✓ 5 kgs Boneless Fish
- ✓ 600 grams Yogurt
- ✓ 200 grams Red chilli powder
- ✓ A pinch of Garam masala
- ✓ 1/2 tsp Lemon juice
- ✓ 1 Garlic clove
- ✓ 2 Cloves
- ✓ 1/2 inch Ginger
- ✓ A pinch of Chaat masala

Directions

1. Wash and clean the fish, cut it into cubes, apply salt, red pepper and lemon juice and keep aside.
2. Apply the marinade ingredients to the yoghurt.
3. Add the fish and let it marinate for half a day.
4. On a thin skewer gently put the fish tikkas and cook in the hot barbecurator, 3-5 mins on each side.
5. Garnish with lemon, and chaat masala and serve.



5. Green Chutney Dip

Prep Time : 5 minutes

Cook Time : 5 minutes

Servings : 10

Ingredients

- ✓ 2 cup chopped coriander leaves pressed to fill
- ✓ ½ cup mint leaves pressed to fill
- ✓ 2 big green chillies
- ✓ ¾ cup yoghurt
- ✓ 1 tablespoon ginger garlic paste
- ✓ ¼ teaspoon jeera / cumin seeds
- ✓ 1 teaspoon salt

Directions

1. Clean and dry the coriander and mint leaves.
2. Add the greens in the blender along with yogurt, ginger garlic paste, green chillies, cumin seeds and salt.
3. Run the blender till the ingredients have mixed well to form a smooth sauce like texture.
4. The green chutney is ready to serve.

6. Spicy Mayo Dip

Prep Time: 1 minute

Cook Time: 2 minutes

Servings: 18 tablespoons

Ingredients

- ✓ 1 cup mayonnaise
- ✓ 1 tablespoon
- ✓ 1 tablespoon lemon juice
- ✓ 1 teaspoon cajun seasoning or taco seasoning or chili powder

Directions

1. Whisk all the ingredients in a small bowl.
2. Cover and refrigerate until ready to use.

How was your experience with
the
barbec[🍷]rat[🍷]r ?

We would love to hear your
experience and suggestions.



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