



Head into
Summer with
our perfect
bbq pairings!



Yorkshire Dressings Perfect Pairings!

Try using one of our Yorkshire Rapeseed Oil Dressings for your perfect BBQ pairings...

Honey and Mustard Dressing why not marinade your chicken kebabs for a tasty treat? Just keep brushing on the dressing as they cook for delicious sticky loveliness!

Smoked Chilli Dressing Perfect to make spicy chicken wings, beef, prawn or veggie kebabs. Just marinade for half an hour before popping on the BBQ. Alternatively drizzle a little into your home made beef burger mix.

Mint and Balsamic Dressing Try our lamb burger recipe or marinade your Chops, serve with a good crumbling of Feta Cheese. Also delicious brushed on courgettes before grilling or stirred through cous cous to make a fabulous salad.

Fennel Seed Dressing Marinade Aubergine, Pork Chops or veggie kebabs (we love mushrooms, peppers, courgette and haloumi.)

Dijon and Black Pepper Dressing Drizzle in you beef burger mix or marinade your steaks and mushrooms. It works wonderfully with a crumbling of Wensleydale cheese in salads too!

Celeriac, Apple and Fennel Salad

Ingredients

2 tbsp Fennel Seed Dressing
1 tbsp lemon juice
220g celery root - prepared weight, peeled, and cut into julienne strips
2 green apples, quartered, cored, grated
2 tbsp chopped fennel

Method

Put Fennel Seed Dressing and lemon juice in a mixing bowl. Fold in the celeriac, apple and chopped fennel. Mix well and serve...

Homemade Hummus Dip

Ingredients

4 tbsp Yorkshire Rapeseed Oil with Garlic (or Yorkshire Rapeseed Oil and 2 cloves of garlic)
1 tin of Chick Peas drained (200g)
The juice of ½ a Lemon
½ tbsp Cumin Seeds
2 tbsp Water
A good pinch of Salt and Pepper
Smoked Chilli Dressing or Chilli Oil to taste

Method

Blend together all the ingredients with either a hand blender or in a food processor, season to taste. To finish drizzle over a little Chilli Oil or Smoked Chilli Dressing for a bit of a kick!

Minted Lamb Burgers

Ingredients

60ml Mint and Balsamic Dressing
400g good lamb mince
1 onion finely chopped
1 egg lightly beaten
50g bread crumbs
50g mushrooms finely chopped (optional)
Salt and pepper to season

Method

Combine all the ingredients in a bowl and mix thoroughly. Split the mixture and form into burger shapes, fry, grill or BBQ!

Minted Yoghurt Dip

Ingredients

2tbsp Mint and Balsamic Dressing
½ Cucumber – grated
150g Natural yoghurt

Method

Combine all the ingredients in a bowl and stir through. Add more dressing to taste!