

BBQ ON A BUDGET TASTY SIDES



POTATO SALAD

INGREDIENTS

1 TIN BABY POTATOES,
DRAINED/CHOPPED
1 ONION, DICED
1 PICKLED GHERKIN CHOPPED
2 TABLESPOONS GHERKIN
JUICE/VINEGAR
1 HARD BOILED EGG, CHOPPED
1 TBSP SWEETCORN (FROZEN OR FROM
A TIN)
2 TBSP MAYONNAISE

METHOD

ADD THE ONION TO A BOWL OF WATER AND BLAST IN THE
MICROWAVE OR BOIL ON THE STOVE UNTIL SOFTENED.

DRAIN AND ALLOW TO DRY OFF.

ADD EVERYTHING TO A BIG BOWL AS I'VE LISTED THEM.

STIR WELL.

LEAVE FOR 1 HOUR IN FRIDGE.

SERVE.

COLESLAW

INGREDIENTS

1/4 RED CABBAGE, THINLY SLICED
1 ONION, FINELY DICED
1 LARGE CARROT, COARSELY GRATED
1 UNPEELED RED APPLE, GRATED
2 TBSP MAYO
SQUEEZE LEMON JUICE
SALT AND PEPPER
1-2 TSP CELERY SEEDS

METHOD

PUT ALL THE VEG IN A LARGE BOWL. SQUEEZE OUT ANY
MOISTURE WITH A CLEAN TEA TOWEL.

MIX WELL.

ADD SALT AND PEPPER.

ADD MAYO AND LEMON JUICE AND MIX WELL.

SPRINKLE OVER CELERY SEEDS AND STIR THROUGH.

CHILL BEFORE SERVING.

BAKED POTATOES

INGREDIENTS

AS MANY BAKING POTATOES AS YOU
WANT
1/4 TBSP OIL PER POTATO
1/4 TSP SALT PER POTATO

METHOD

PREHEAT THE BBQ TO MEDIUM-HIGH HEAT.

WASH AND PIERCE THE POTATOES USING A FORK. TOSS IN
OIL AND SALT.

INDIVIDUALLY WRAP EACH POTATO IN ALUMINIUM FOIL, AND
PLACE ON THE GRILL FOR 40-45 MINUTES, ROTATING AND
FLIPPING EVERY 15 MINUTES.

CAREFULLY REMOVE FROM BARBECUE, ALLOW TO COOL
BEFORE REMOVING THE FOIL AND SLICING INTO THE
POTATOES.