

KAESER
KOMPRESSOREN

MEETS
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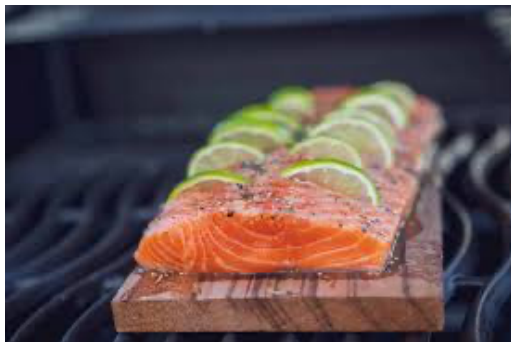
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RECIPES – COURSE 1

CEDAR-PLANK SALMON / APPLE LAMB'S LETTUCE SALAD

1. Cut the lemon in crescents
2. Cut the salmon to the skin
3. Put the lemon into the cutting surface
4. Put dill tips into the cutting surface
5. Put the salmon on the cedar plank and give it over indirect heat for about 20 minutes
6. Cut the apples, the onions and the chili in small pieces
7. Mix all with oil, vinegar, soy sauce and honey.
8. Finally put the lamb's lettuce on plats an put the dressing over it
9. Top the salad with the salmon and enjoy





RECIPES – COURSE 2

GRILLED BBQ CHICKEN BREAST/VEGETARIAN PATTIES/STUFFED POTATOES/GRILLED ROMAINE HEARTS

1. Mix the potato filling with cheese, onions, cream, salt, pepper, paprika
2. Put the filling back into the potato bowls and put the potatoes into the casserole dish
3. Rub the chicken with the BBQ spice
4. Put the casserole between the charcoals at the BBQ
5. Put the chicken over the direct heat for about 2 minutes each side
6. Put the chicken back to the indirect heat above the potatoes
7. Close the lid and grill for about 20 minutes
8. When its finish, half the romaine hearts and put it on the direct heat for one minute
9. Serve the salad hearts with dressing and parmesan, chicken and the potatoes on the plate
10. Enjoy



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RECIPES – COURSE 3

PEACH COBBLER / VANILLA ICE CREAM

1. Cut the peaches into small pieces.
2. Mix the butter, sugar, cinnamon, and flour until you get a nice crumble.
3. Line the baking tin with baking paper.
4. Place the peach pieces on the baking paper.
5. Spread the crumble evenly on top.
6. Bake for about 15 minutes over indirect heat.
7. Once the crumble is golden and ready, place the cobbler on a plate and serve with vanilla ice cream, powdered sugar, and fresh mint.
8. Enjoy.





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