

## COVER STORY

# An evening to remember

A chilly evening — not cold enough to wrap oneself in layers, but cosy enough to flaunt some winter wear.

The setting; a coal pit with a grill on the rooftop; an enthused 25-year old wearing a chef's hat for vanity and all set to prepare the meal for 20-plus guests that her friend has invited.

The guests start to arrive, hardly anyone in time, but things are all in order. The chef puts the first batch — chicken marinated overnight with a not-too-sweet, not-too-tangy marinade that all guests have learned to love over the years. The whole affair simplifies things, finishes in almost a glaze and is also great on beef chops or ribs. There are also options for fish (splendid recipes he took from the chef of a St Martin's resort), and some lamb and vegetables for those who prefer square meals rather than indulgences.

Soon, burnt charcoal gives off the smoke that envelops the scene; the smell of charred meat comes with great promises, and with some music in the background the stage is set for the al fresco barbecue.

