STYLE



Tweaking the turkey



The humongous turkey caught my eye at a local superstore; it was more because of the fact that the particular bird was bred locally that caught my fancy, rather than the weight and I instantly thought of trying my hand at cooking it. Of course, I subtracted the stuffing and cranberry gravy and went straight to experimenting on it with a 'deshi' twist.

The butterfly cut turkey was marinated with mustard oil, cinnamon sticks, few star anise and soya sauce overnight and then rubbed with the usual garlic ginger paste; paprika powder and whatever fancy meat mix I had in my spice cabinet (namely sumac and Baharat).

I mixed it with freshly squeezed orange juice and orange zest and baked it for two hours. Without the fancy thermometer, stabbing the poor baked bird every now and then with a knife was my only chore; I did not want it to be too dry. No matter how much pride I take in my experimental style of cooking, I cannot serve my friends a pink undercooked fowl, or an overtly dry one either.

But the fun bit was my friends with zero trust in my experiments bought some chicken marinated in tandoori sauces and fish marinated in basil lemon pesto. These were put on the coal fire pit and an impromptu party was in full swing.

The barbecue was perfect — the clinking of the glasses, the laughter, and the music —not only for the tummy but also the heart.

So, any of these cold January weekends just call friends over for experimenting, after all, friends are the best lab rats.

- RBR Photo: Sazzad Ibne Sayed Food and styling: LS Desk

So you've crafted your menu and decorations for the big barbecue - but what about the music? You could just throw on your iPod, but, as Dario Petruzzi knows well, you shouldn't underestimate the power of the perfect playlist.

MUSIC FOR A BBQ

DOS

Know Your Audience

Consider the guest list. Is this barbecue for your old college friends, or are you entertaining the family? Be thoughtful and customize accordingly. Choose songs that are recognizable enough for your guests to enjoy but are still surpris-

ing. If you know Aunt Betty loves Marvin Gaye, surprise her by throwing him in;

you'll make her afternoon and ensure yourself an extra scoop o famous potato salad. ers" in a ning!

impactful

playlist has flow and layers. Begin with the top bun, songs that will set the mood like Rick James's Mary Jane or Will Smith's Summertime. Next, the toppings: These are songs that create cohesion - Hall & Oates is great for this. Then there is the meat, the star of the showFinally, the bottom bun consists of songs that bring the barbecue to a slow,

satisfying conclusion.

DON'Ts

Underestimate The Music Sure, a barbecue is about spending time with family and friends, but it's still just as important to set the tone. The right playlist should make your guests feel welcome and comfortable and, in some cases, even be a conversation starter. The volume is also important; it needs to balance being present without being overbearing.

Stick To One Genre



Like your guests, the playlist should be an eclectic mix of music's most-loved genres, from '60s surf rock and blues to soul and disco. But be careful, because mixing eras is tricky business.

If you decide to jump from Kool and the Gang to Guns N' Roses, do so carefully and gradually. Nothing sets cohesion on a collision course with chaos faster than sudden and violent genre-

jumping. Leave It To The Last Minute

Good things take time, so don't start your playlist on the morning of the barbecue. Sprinkle some songs in on Monday, add a dash on Wednesday, season with a few on Friday, and by Sunday you'll be ready to grill.

Summertime by Janis Joplin: Stubb regularly sang this song when jamming with the likes of Ely, Willie, and the rest of the music gang that descended on Lubbuck. I'm picking Janis' version because of her ties to Austin and her great voice.

The Great East Broadway Onion Championship of 1978 by Tom T. Hall: Hall recounts the early morning pool battle he had with Joe Ely, using a white onion as the cue ball and a broom for a

Bar-B-Q by ZZ Top: Billy Gibbons recently stopped by our office and we talked sauce and Stubb. BFG is one cool

Cornbread Moon by Joe Ely: Ely was very close to Stubb, and was a constant at the Lubbuck joint. Great song too.

Struttin' with Some Barbecue by Willie Nelson: An Austin icon singing about Texas BBQ. Stubb's is Texas BBQ so this was an easy choice.

