



7 mouth-watering BBQ recipes to heat up your winter nights

As the days grow shorter and the nights colder, the promise of a warm grill and good company becomes irresistible. Winter may cool the air, but a good BBQ can warm the heart and the appetite in the most delicious way. The chills of the season almost seem to demand the smoke billowing out of a grill with a group of people standing around it, drawn by its warmth and, of course, delectable offerings. You could simply buy some burgers and hot dogs, invite some friends over, and call it a BBQ party, or you could go a little further with some essential



preparation and a carefully considered menu and surprise your guests with your culinary prowess.

The following are some tried-and-tested recipes to make your next family-friendly BBQ truly memorable.

BBQ MUTTON RIBS

Ingredients

500g mutton ribs

2 tbsp papaya paste
1 tbsp red chilli powder
½ tsp turmeric powder
2 tbsp BBQ masala
1 tsp all-spice powder
½ tsp crushed black pepper
2 tbsp lemon juice
2 tbsp ginger-garlic paste
4-5 tsp oil
Salt to taste

Method

In a large bowl, mix all the ingredients, except the mutton ribs. Make a thick paste. Put it on the ribs and mix well. Cover and keep aside for 3-4 hours. Heat your grill to high. Place the ribs on the grill and cook until tender, golden brown and slightly charred, 7-8 minutes. Turn the ribs over and continue to grill 5-6 minutes for medium-rare (an internal temperature of 135° F).

When done, transfer to a plate and serve hot.

GRILLED BEEF STEAKS

Ingredients

4 rib-eye steaks
½ cup oil
6 tbsp soy sauce
1 tbsp garlic, minced
1 onion, chopped
2 tbsp salt
1 tbsp pepper
1 tbsp crushed dried rosemary
3 tbsp steak sauce

Method

Combine oil, soy sauce, garlic, onion,

