

pepper, salt, rosemary, and steak sauce in a food processor. Process until well blended. Prick steaks on both sides with a fork, and place in a shallow container with a lid. Pour marinade over steaks, cover and refrigerate at least 3 hours or overnight. Preheat an outdoor grill



for medium heat. Remove steaks from marinade, and discard the marinade. Lightly oil the grilling surface, and place steaks on the grill. Cover and grill the steaks for about 10 minutes on each



BBQ PROMFRET

Ingredients

300g pomfret (clean and put some deep slits on both sides)
 1 tsp chilli powder
 A pinch of homemade dry herb powder
 ½ tsp garlic paste
 1 tsp ginger paste
 ½ tsp garam masala
 ¼ tsp coriander powder
 ¼ tsp cumin powder
 5-6 curry leaves
 2 tbsp lemon juice
 Salt, to taste

Method

Mix spice powders, ginger-garlic paste, and salt. Add lemon juice to make a paste. Cut the curry leaves into two and add them to the paste (do not make a paste of curry leaves). Apply this to the fish. Keep aside for at least 1 hour.

Heat the charcoal and grill the fish until it is cooked.

all ingredients with the liver. Toss well, coating with the marinade properly. Cover and rest them for 3-4 hours or let them refrigerate overnight. Heat the grill to medium. Thread the liver onto a skewer and cook for about 15 minutes or until cooked, spreading the leftover marinade occasionally.

SPICY GRILLED SHRIMP

Ingredients

500g shrimps, peeled and deveined
 1 large clove of garlic
 1 tsp paprika
 ½ tsp black pepper powder
 2 tbsp lemon juice
 Salt to taste

Method

Preheat the grill for medium heat. In a small bowl, crush the garlic with the salt. Mix in pepper and paprika, stir in olive oil and lemon juice to form a paste. In a large bowl, toss shrimp with garlic paste



side, or to your desired degree of doneness.

CHICKEN TANDOORI

Ingredients

1 chicken
 1 tbsp ginger paste
 1 tsp garlic paste
 ½ tsp turmeric powder
 1 tbsp red chilli powder
 1 tsp almond paste
 1 tsp kabab masala
 ¼ cup yoghurt
 3 tbsp mustard oil
 Salt to taste

Method

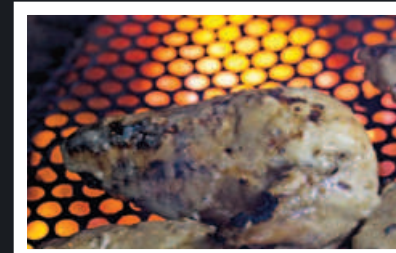
Cut the chicken into four pieces. In a large bowl, mix all the ingredients with the chicken, cover and refrigerate for at least three hours. Preheat the grill. Thread the chicken pieces onto the skewers and brush oil over them. Grill for 15 minutes or until cooked properly. Turn frequently while grilling.



LIVER BOTI KEBAB

Ingredients

500g liver (either beef or mutton)
 1 tbsp ginger paste
 ½ tsp garlic paste
 1 tsp red chilli powder
 ½ tsp turmeric powder



1 tsp papaya paste
 ½ tsp kebab masala
 ½ tsp coriander powder
 ½ tsp cumin powder
 3 tbsp mustard oil
 Salt to taste

Method

Cut the liver into cubes/dices, not more than 1-inch. Combine

until evenly coated. Lightly oil the grilling grate. Cook shrimp for 2-3 minutes per side, or until opaque. Transfer to a serving dish, garnish with lemon wedges and serve.

GRILLED MUSHROOM SKEWERS

Ingredients

500g mushrooms, sliced ¼-inch thick
 2 tbsp vinegar
 1 tsp soy sauce
 3 cloves garlic, chopped
 1 tsp thyme, chopped
 1 tsp black pepper powder
 Salt to taste

Method

Marinate the mushrooms in the mixture for 30 minutes. Skewer the mushrooms and grill over medium-high heat until just tender and slightly charred, about 2-3 minutes per side.

— LS DESK

Photo: Sazzad Ibne Sayed