



CASTLEKNOCK
HOTEL

Homemade beef burger

Ingredients:

- 1,200g minced meat
- 20g salt
- 15g fresh crushed black pepper
- 7g garlic powder
- 100ml ketchup
- 80ml dijon mustard
- 50ml vegetable oil
- 50ml water
- 30g fresh chopped parsnip or lovage

Method:

1. mix all ingredients together
2. in metal ring form 200g burgers
3. place on BBQ grill

Barbecue glazed chicken wings

Ingredients:

- 1kg chicken wings
- 120ml ketchup
- 120ml sweet chili sauce
- 80ml brown sauce
- 20g salt
- 20g black pepper
- 10g chili flakes
- 50ml soy sauce
- 20g crushed dried coriander
- 30ml honey

Method:

1. mix all glazed ingredients
2. mix chicken wings with glaze
3. put in fridge overnight
4. roast in oven or grill

Honey and Ginger Chicken Wings

Ingredients:

- 1kg chicken wings
- 150ml dijon mustard
- 100ml honey
- 50g fresh chopped ginger
- 30g fresh orange zest
- 30g chopped chili
- 20g salt
- 20g black pepper

Method:

1. mix all glazed ingredients
2. mix chicken wings with glaze
3. put in fridge overnight
4. roast in the oven or grill

Jameson-Style Barbecue Baby Pork Ribs

Ingredients:

- 2kg pork ribs
- 2l water

- 2 chopped carrots
- 5 chopped celery sticks
- 1 head of garlic, cut in half
- 1 onion, cut in quarters
- 300ml ketchup
- 200ml soy sauce
- 300ml Jameson
- 80g cajun pepper
- 60ml Tabasco
- 50ml Walchester sauce
- 100ml Frank's sauce
- 400ml Coca-Cola
- 2 cinnamon sticks
- 100g fresh ginger
- 5 cardamom seeds
- 30g five spices

Method:

1. mix all ingredients together in large metal container
2. add ribs (ensure all ribs are fully submerged)
3. cook in low temperature until tender (I recommend 2-2.5h in 65C)
4. sieve sauce into pot
5. reduce by ~75% (until thick like cream)
6. when ribs are cold, portion, glaze in sauce and reheat in grill/oven

Barbecue Chicken Drumstick

Ingredients:

- 20 chicken drumsticks
- 90g smoked paprika powder
- 40g salt
- 30g black pepper
- 30g fresh chopped garlic
- 20g fresh chopped ginger
- 20g onion powder
- 10g crushed dried coriander
- 20g chili flakes
- 200ml oil
- 20g fresh chopped thyme
- 10g fresh chopped rosemary

Method:

1. mix all ingredients for marinate together
2. add chicken and place in fridge for 12 hours
3. roast in oven or grill

Pesto Chicken Fillet

Ingredients:

- 960g chicken fillets
- 200g fresh basil
- 200g rocket leaves
- 130ml oil
- 100ml olive oil
- 15g salt
- 10g black pepper
- 20g roasted garlic/30g peanuts (optional)

Method:

1. mix all pesto ingredients in mixer at high speed
2. marinate chicken and place in fridge for 12 hours
3. wrap in cling film so the pesto doesn't become black
4. roast in oven/grill