

A large white plate filled with a variety of grilled skewers. The skewers contain pieces of meat, green and red bell peppers, yellow and red tomatoes, and mushrooms. To the right of the skewers is a portion of white rice mixed with green beans and other vegetables. The plate is set against a background of colorful, stylized illustrations of various global landmarks and symbols, including the Statue of Liberty, a kangaroo, a dragon, a Ferris wheel, a hot air balloon, a soccer ball, a cable car, and an elephant.

AROUND THE WORLD
IN 80 WAYS



TOP 10

AUSSOME

RECIPES

FOR THE GRILL



**AUSSIE
BEEF & LAMB**



Aussie Beef

BARBACOA TACOS

RECIPE BY CHEF ADAM MOORE

Taco Tuesday works around the world, from Down Under to the USA. Especially when these Aussie beef barbacoa tacos are on the menu! Gather your best mates, and make sure someone handles the margaritas.

INGREDIENTS

Portion size: 2 tacos

Alternate cuts:
Any grassfed beef cut

All-purpose BBQ rub:

- 1 cup paprika
- 2 teaspoons chili powder
- 2 teaspoons cayenne
- ½ cup black pepper
- 2 teaspoons smoked paprika
- ½ cup packed brown sugar
- ¼ cup dried oregano
- ½ cup fine sea salt
- ½ cup garlic powder
- ¼ cup granulated sugar

Tacos:

- 1½ pounds trimmed Aussie grassfed skirt steak
- 1 orange, zested and juiced
- 2 limes, zested and juiced
- 2 teaspoons all-purpose BBQ rub or other meat rub
- ½ tablespoon puréed canned chipotle in adobo
- 1 teaspoon minced garlic
- 1 teaspoon chopped fresh cilantro leaves
- 8 corn tortillas
- one 15-ounce can black beans, drained and rinsed
- 1 cup pico de gallo

METHOD

For the rub: In a large bowl, combine all the ingredients and break up any excess lumps. Store in an airtight container in a cool, dry place, such as your cupboard.

For the tacos: In a large bowl, combine the citrus juices and zests, BBQ rub, chipotle, garlic and cilantro for a marinade. Coat the skirt steak in the marinade and refrigerate for 2 hours or overnight.

To cook: Preheat the grill over HIGH heat. Remove the skirt steak from the marinade, wiping off any excess. Grill the steak for 8 minutes, turning every 2 minutes, or until it reaches the desired doneness. Allow it to rest for 5 minutes, then slice the steak into thin strips.

To serve: Heat the tortillas over the grill to soften. Divide the skirt steak evenly among the tortillas. Top each tortilla with 3 tablespoons black beans, 2 tablespoons pico de gallo, and 1 tablespoon cotija cheese. Serve immediately.



The Aussie Beef Tikka Masala Burger

RECIPE BY CHEF ADAM MOORE

These burgers feature a rich blend of dill-yogurt and Indian spices. Top it off with your favorite veggies and tikka masala sauce for a meal filled with flavor.

INGREDIENTS

Portion size: 1 burger

Tikka Masala Burger:

- 1 pound Australian grassfed ground beef
- 1 tablespoon mild curry powder
- Kosher salt and pepper to taste

Dill-Lemon Yogurt:

- 1 cup juiced lemon
- 1 cup nonfat plain Greek yogurt
- 1 tablespoon chopped fresh dill

- 1 teaspoon chopped fresh mint
- 1/2 crumbled feta cheese

Garnish:

- 4 split potato buns each
- Tomato, sliced
- Red onion, sliced
- 2 cups romaine, shredded
- 4 tablespoons store-bought tikka masala sauce

METHOD

For the burgers, combine the ground beef, curry powder, and salt and pepper to taste in a small bowl and mix well. Form into 1/4-pound patties and refrigerate until ready to cook.

For the dill-lemon yogurt, combine all ingredients in a bowl and mix well. Season with salt and pepper. Keep at room temperature if using immediately, or refrigerate until ready to use. Bring to room temperature before serving to prevent chilling the burger when garnishing.

To prepare, preheat a grill over high heat. Add the burger patties and press lightly with a spatula to form a crust. Cook until browned on the bottom, then flip and cook to your desired doneness, about 3-4 minutes per side for medium rare, 5-6 minutes for medium, or longer for well done. Remove the burgers from the pan and add the burger buns, cut sides down, to toast until golden, about 1 minute.

Assemble the burgers starting with the potato bun bottom, 1 tablespoon of tikka masala sauce, the hamburger patty, a slice of tomato, 3 slices of onion, and 1/2 cup shredded lettuce. Spread 1 tablespoon of dill-lemon yogurt on the bun top and place it on the burger. Serve immediately with your favorite side.



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MINS



Vietnamese-style Aussie Beef Salad

RECIPE BY CHEF ADAM MOORE

Aussie beef tossed with fresh and authentic Vietnamese flavor – perfect for a healthier summer recipe. Kitchen hack: use leftover grilled steak, and you don't even need to cook!

INGREDIENTS

- Four 7-oz. Aussie grassfed sirloin steaks, fat trimmed
 - 2 each carrots, sliced into ribbons
 - 1 tbsp rice vinegar
 - 4 ounces vermicelli noodles
 - 1/4 each napa cabbage, finely shredded
 - 1 each cucumber, sliced into ribbons
 - 5 oz. snow peas, sliced diagonally
 - 1/4 cup mint leaves
 - 1/4 cup chopped peanuts, plain and unsalted
 - Salt and pepper to taste
- For the dressing:
- 1 each finely chopped, small red chili
 - 3 tbsp lime juice
 - 3 tbsp sugar
 - 1 tbsp fish sauce
 - 1 garlic clove, crushed
 - 1 tsp finely grated ginger

METHOD

For the steaks: Brush steaks with oil and season with pepper. Place a chargill pan over high heat and cook steak for 3 minutes each side for medium rare or until cooked to your liking. Rest.

For the carrots: Peel carrot into ribbons with a vegetable peeler and toss with the rice vinegar. Leave to pickle for 10 minutes.

For the noodles: Cover vermicelli in boiling water for 5 minutes or until tender, drain and rinse with cold water, drain again. Combine the dressing ingredients.

To serve: Combine cabbage, carrot plus pickling liquid, vermicelli, cucumber, snow peas and mint leaves and toss with dressing. Top salad with sliced beef and peanuts.



Aussie Beef Po'Boy with Chili Sauce

RECIPE BY AUSSIE BEEF

A great sandwich is built from few great ingredients - Aussie grassfed beef hot off the grill, a good roll, creamy avocado, crisp veggies and a bit of pickle are all you need. Well, that and a bit of chili sauce for kick!

INGREDIENTS

Portion size: 1 sandwich

- 1 1/3 lbs. trimmed Aussie grassfed beef sirloin steak
- 1 tbsp olive oil
- 2 each lebanese cucumbers
- 1 tbsp white vinegar
- 4 each soft long brown bread rolls
- Wholegrain mustard to taste
- 1 each sliced avocado
- 2 each sliced roma tomatoes
- 2 cups shredded iceberg lettuce
- Chili sauce to taste

METHOD

To pickle the cucumbers: Cut them into long batons the length of each bread roll. Sprinkle with a little salt and the vinegar and leave to pickle for 10-15 minutes.

To cook: Brush beef with oil and season with salt and pepper. Preheat a frying pan over high heat and cook the steaks for 2 minutes each side. Rest for 5-10 minutes and slice thinly.

To serve: Open the bread rolls and spread with mustard and avocado. Fill the rolls with lettuce and tomato and top with sliced beef and chili sauce.



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MINS



Cypriot-style Aussie Beef and Haloumi Kebabs

RECIPE BY AUSSIE BEEF

Cyprus, the inspiration for this dish, is quintessential Mediterranean. Crowd favorite kebabs join up with a healthy grain and lentil salad you can feel good about, too.

INGREDIENTS

Portion size: 3 skewers

For beef skewers:

- 1 3/4 pounds trimmed Aussie grassfed beef sirloin
- 9 oz. haloumi
- 1 of each pepper - yellow, red and green
- 12 each button mushrooms
- To taste olive oil

For dressing:

- 2 each oranges

- 1 cup fresh mint leaves
- Salt and pepper
- 1 tbsp extra virgin olive oil

For the salad:

- 1/3 cup brown rice
- 1/2 cup canned lentils, rinsed and drained
- 1 tbsp red wine vinegar
- 1 cup finely diced peppers
- 2 stalks sliced celery
- 1/4 cup raisins

METHOD

For the Aussie beef: Prepare beef skewers. Cut beef, haloumi and peppers into 3 cm pieces and thread onto skewers with mushrooms. Reserve 1 cup finely diced capsicum for the salad. Brush skewers lightly with oil and set aside.

For the salad: Place brown rice in a small saucepan and add 4 cups of water. Bring to the boil and then reduce to a simmer. Cook rice for 25 minutes. Drain and place in a bowl. Finely zest and juice one orange into a bowl and combine with oil, salt and pepper, and half the mint leaves, finely chopped. Whisk to combine the dressing and pour half of it over rice and lentils with the vinegar. Reserve other half for brushing the skewers. Top rice mixture with peppers, celery, raisins and remaining mint leaves. Segment the remaining orange into the bowl and toss to combine.

To cook: Heat a BBQ grill. Cook skewers on each side until golden and cooked to your liking, about 15 minutes for medium. Baste with the reserved dressing as you go.

To serve: Serve with rice and lentil salad.



Za'atar Lamb Chops

with Fattoush-style Salad

RECIPE BY AUSSIE LAMB

Your foodie word o' the day: **fattoush!** (fah-TOOSH) As fun to say as it is tasty to eat, this “bread salad” from the middle east originated as a way to use the leftover bits of pita from the day before. Fighting food waste for centuries! We love it because it's #aussome with grilled lamb chops.

INGREDIENTS

Portion size: 2 chops

- 1 each (8 rib) Australian Frenched lamb rack, excess fat trimmed, cut into chops
- ½ head iceberg lettuce, roughly chopped
- 1 cup baby tomatoes, halved
- 5 baby cucumbers, roughly chopped
- 1 small red onion, thinly sliced
- 6 radishes, thinly sliced
- 6 fresh dates, pitted and roughly chopped
- 4 each pita bread pockets
- ¼ cup extra virgin olive oil
- ¼ cup Za'atar spice blend
- 1/3 cup feta, crumbled
- 1 Tablespoon pomegranate molasses
- Juice of 1 lemon
- To serve: parsley leaves, pistachio nuts, pomegranate seeds

METHOD

Prep: Brush chops with 1 tablespoon oil and season. Sprinkle with za'atar. Refrigerate for 30 minutes or up to overnight.

Pita: Preheat oven to 400°F (375°F with convection). Line a large baking tray with parchment paper and place pita pockets on the tray. Brush pita pockets with 1 tablespoon oil, sprinkle with half the za'atar and cook in the oven for 5-8 minutes, turning halfway, or until crisp and golden. Set aside to cool.

Lamb: Preheat grill over a moderately high heat. Bring lamb chops up to room temperature and then grill for 3-4 minutes on each side or until cooked to your liking. Cover and set aside to rest for 5 minutes.

Salad: In a small bowl place remaining oil, pomegranate molasses and lemon juice. Season and whisk well to combine. Place lettuce, tomatoes, cucumbers, onion, radishes, dates, feta and pita onto a serving dish. Drizzle with dressing and toss well to coat.

Serve chops with salad topped with parsley, pistachios and pomegranate seeds.



Moroccan Lamb & Vegetable Kebabs

RECIPE BY AUSSIE LAMB

While almost any food is better on a stick, lamb might be the best of the lot. These simple skewers go great on the grill, or your trusty cast-iron skillet. An #aussome way to spice things up with a bit of Moroccan flavor!

INGREDIENTS

Portion size: 2 skewers

- 1-lb. Australian lamb leg, cubed
- 1 small red onion, cut into wedges
- 2/3 C cherry tomatoes
- 1 medium zucchini, cut into 1cm thick rounds
- 1/2 red bell pepper, cut into 3cm pieces
- 1/2 yellow bell pepper, cut into 3cm pieces
- 2 corn cobs, sliced & char-grilled

- 1/2 C hummus
- 1 Tbsp extra virgin olive oil, plus extra to drizzle
- 1 Tbsp Moroccan seasoning
- 1 tsp fennel seeds

Garnish: Romaine, radish, cucumber, chopped chives

METHOD

Place the lamb, oil, Moroccan seasoning, fennel seeds, onion, tomatoes, zucchini and peppers in a large bowl. Season with pepper and toss well to coat. Thread lamb and vegetables alternatively onto the skewers.

Heat a large skillet or grill over medium high heat. Cook skewers for 2-3 minutes on each side or until meat is cooked to your liking. Set aside on a plate loosely covered with foil for 2-3 minutes to rest.

Serve skewers with hummus, corn and romaine, radish and cucumber salad drizzled with a little oil sprinkled with chives.



Thai-Glazed Lamb Chops

with Sweet Corn Slaw

RECIPE BY AUSSIE LAMB

Just a few authentic ingredients for the glaze on quick-grilling Aussie lamb loin chops, and a colorful, fresh and summery corn-cabbage-cucumber slaw...makes a weeknight meal summer-tastic.

INGREDIENTS

Portion size: 2 chops

- 8 each trimmed Aussie lamb loin chops
- 2 tbsp finely chopped palm sugar (or brown sugar)
- 2 tbsp fish sauce
- 2 tbsp tamarind puree
- 2 each corn cobs, husks removed
- 1/4 head thinly sliced red cabbage
- 1 each cucumber, halved lengthways and sliced on the diagonal
- 1/2 cup mint leaves
- 1 each lime juiced, plus wedges to serve

METHOD

To prep: Place lamb loin chops on a plate or tray in a single layer. Combine palm sugar, fish sauce and tamarind in a jug and use a pastry brush to coat the lamb chops on both sides with the glaze.

To cook: Preheat a BBQ or chargrill pan and cook corn for around 15 minutes, turning occasionally, until grill marks appear. Allow to cool slightly and cut kernels off the cob. Place in a large bowl with cabbage, cucumber, mint and lime juice. Season with salt and pepper and toss to combine. Cook lamb chops on BBQ or chargrill pan for 5-6 minutes per side, then turn and cook edges until crispy. Rest for 5-10 minutes. Sprinkle with a few flakes of salt to serve.

To serve: Serve lamb with slaw and lime wedges.



Aussie Lamb Harissa Burger

RECIPE BY CHEF MICHELLE LAINEZ

Swapping in Aussie lamb and a bit of heat from North African harissa is just the thing to make burger night at home a hit.

INGREDIENTS

Portion size: 1 burger

For the harissa lamb burgers:

- 1 ½ lbs. Ground Australian lamb
- 2 bsp Harissa paste
- 1 ea. Shallot, Finely chopped
- To taste Salt
- To taste Pepper
- 4 Brioche buns

For the roasted tomato aioli:

- 1 Large Roma tomato, Charred on grill
- 2 Garlic cloves, Charred on grill

- ½ C Mayonnaise
- To taste Salt
- To taste Pepper

For garnish:

- Crumbled Feta cheese
- Arugula or your favorite green
- Sliced Tomato
- Red onion, Sliced thin
- Cucumbers, Sliced thin

METHOD

For the roasted tomato aioli: Once all the garlic & tomatoes have been charred & cooled, place them in a blender with mayonnaise and season it to taste with salt & pepper. Set aside for the burger.

For the lamb burgers: Take the ground lamb in a large bowl add the harissa and shallot and mix together. Begin to form them into 6 ounce patties and season both sides with salt and pepper. Cook the patties for about 4 to 6 minutes on each side, for a medium rare burger.

To assemble: Take a brioche bun and toast it on the grill if you like, then layer on the roasted tomato aioli, lamb patty, arugula, feta, onions, cucumbers and enjoy!



Grilled Aussie Lamb Tacos

with Pomegranate-Mint Salsa

RECIPE BY Jodi Reiner

Ginger-and-garlic rubbed lamb plus a sweet-sour pomegranate and mint relish puts a Mediterranean spin on the beloved Mexican street food.

INGREDIENTS

Portion size: 2 skewers

- 1-1/2 lb. Australian lamb loin
- 2 Tbs. coconut oil, melted and slightly cooled
- 2 tsp. minced fresh garlic
- 2 tsp. minced fresh ginger
- Kosher salt and freshly ground black pepper
- 1 cup pomegranate seeds
- 1/2 cup finely diced red onion
- 2 Tbs. minced fresh jalapeno, more to taste
- 1/4 cup fresh lime juice
- 8 to 10 white corn tortillas, warmed
- 6 oz. queso blanco, crumbled
- 1/2 cup chopped fresh mint

METHOD

In a large bowl, combine the coconut oil, garlic, ginger, 1 tsp. salt, and 1/4 tsp. pepper. Add the lamb and turn to coat. Let sit at room temperature for 30 minutes.

Meanwhile, in a medium bowl, stir together the pomegranate seeds, onion, jalapeno, and lime juice. Season to taste with salt and pepper.

Prepare a medium-high gas or charcoal grill fire. Remove the lamb from the marinade, letting any excess drip back into the bowl. Grill directly on the grate, flipping once, until deep golden-brown outside and medium rare inside, about 8 minutes total. Let the lamb rest at room temperature for 10 minutes before slicing.

While the lamb rests, heat a cast-iron griddle over medium-high heat. Put the tortillas on the griddle (working in batches, if necessary) and sprinkle a little queso on each. Cook until the tortillas are warmed and the queso is melty. Slice the lamb, and distribute the lamb evenly among the tortillas. Stir the fresh mint into the pomegranate salsa, then top each taco with a little salsa and serve with the remaining salsa on the side.