5 SIMPLE STEPS

TO THE BEST TASTING BBQ EVER!

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Lets face it, we all love a good backyard Barbie. Sometimes though, despite our best intentions, the results can be a little ‘average’. By following these simple 5 steps you can be sure of producing amazing tasting BBQ food every time!

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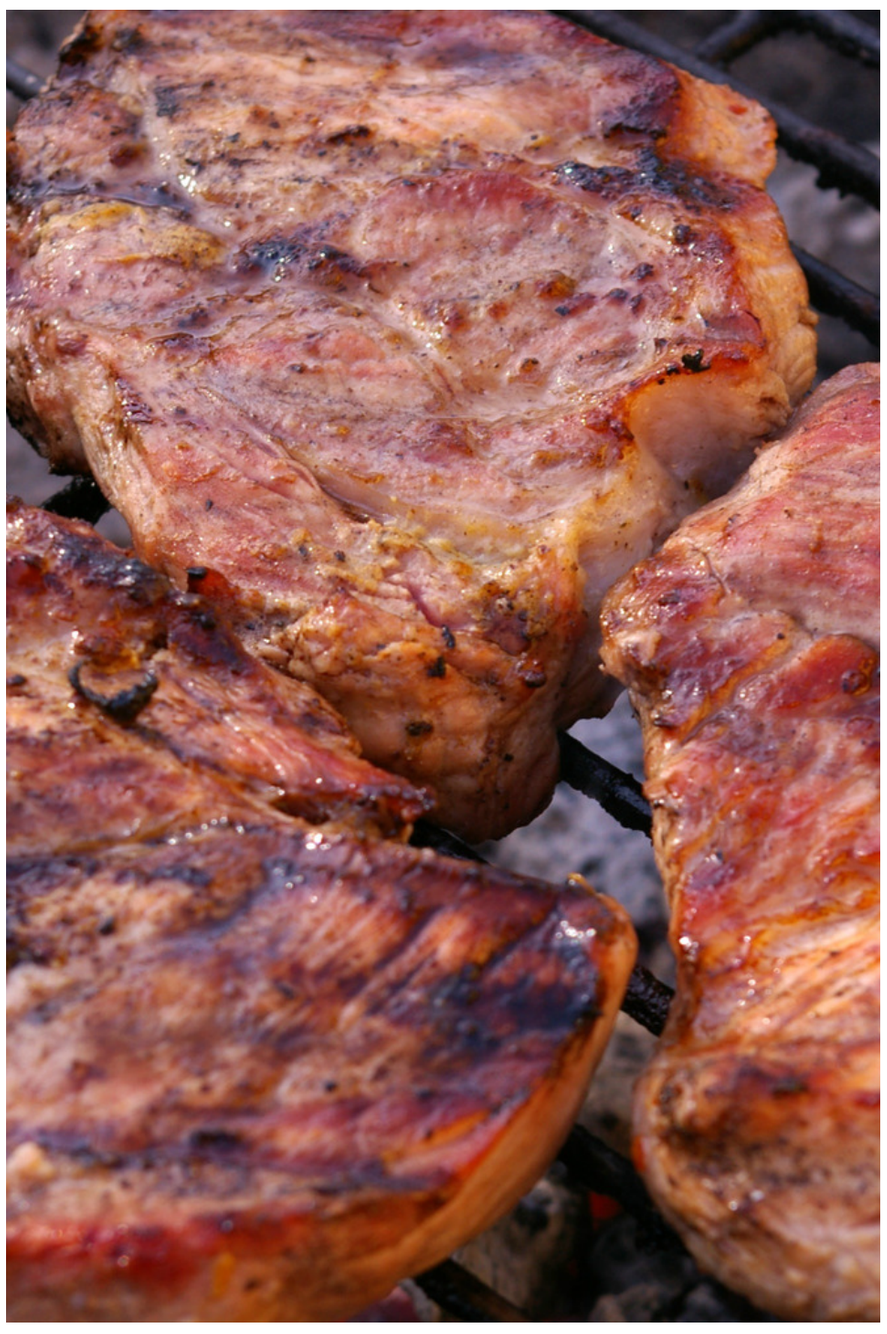
LETS FACE IT, WE ALL LOVE A GOOD BACKYARD BARBIE!

1. START WITH THE BEST

Start with the fresh, local ingredients. Best of all, introduce yourself to your local butcher and ask their advice as to what's available or head along to your local Farmer's market



2. A LITTLE PREP GOES A LONG WAY

`Even before you light the barbie, a little amount of prep work will pay dividends. If you're short on time, just trim off any excess fat, score the meat and add some seasoning. Try a dry rub and marinade your meat overnight in the fridge. Bring it out about an hour before cooking to bring it back up to room temperature for even cooking

3. SEASON AGAIN . . .

Just as you're about to put that meat on to the hotplate or grill, add a pinch of extra seasoning as a lot of flavour can be lost when the marinade is drained off. Keep the marinade and use it to baste the meat as it cooks for extra moisture.

4. LEAVE IT WELL ALONE

A steak should have a nice seared crust on the outside and be juicy and tender inside. Once the steak is on, leave it alone until a dark mark appears on the underside. Repeat the process on the other side and then flip to cook for two more short intervals to keep the moisture in and continue the searing on the outside

5. LET IT REST

Allowing your meat to rest will keep it moist, juicy and tender. Rest the meat for 5 mins for thin steaks, pork or lamb chops and up to 20 mins for a whole chicken. Then simply slice and carve

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At Flaming Good we love to share in peoples dreams. To be part of someones special day is a hugely exciting and yet humbling part of what we do. We consider it a privilege to be able to share events that are landmark events in peoples lives. Discussing and listening to each couples unique requirements is part of the fun!

You're hosting 300 people in a barn? We've done it! A pig on a spit at a mediveal banquet? How special is that!

Our fleet of mobile wood-fired ovens can go pretty much anywhere and provide a wide range of cuisines types. The theatrical effect of the flames and the smoke as well as the delicious tastes and aromas produced will add hugh value to your event. It will be a talking point for your guests for years to come.

We've been doing this for over 6 years now and we love it! Many of our talented team have been with us for most of that period and they all have a passion for what we do.

"We had the pleasure of having Tony & Danielle provide wood-fired pizzas, ribs and wings for our Christmas party and it was a fantastic experience! Exceptional service (the loveliest people!!), delicious food and an absolute crowd pleaser - everyone loved it. Thank you, and your team, for being so fabulous to work with! Renee Currie

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