



BLUEBIRD AT HOME

METHOD GUIDE



INGREDIENTS

Market vegetable crudités, ranch dressing-**egg, mustard, milk**

4 bluebird burgers

4 Butcher's dogs

Half rack Bbq pork ribs - **sulphites**

2 spice marinated spatchcocked baby chickens- **sulphites**

Burger buns-**milk, egg**

Hot dog buns-**milk, egg**

Tomato salad

French bean and shallot salad-**sulphites, mustard - mix shallots with beans and vinaigrette**

Potato salad-**egg, sulphites, mustard**

Coleslaw – **egg, mustard, sulphites**

Hot sauce

Smoked mustard mayonnaise-**egg, mustard, sulphites**

Cheddar- **milk**

Roasted onions

Pickled onions- **sulphites**

Gherkins

MAIN COUSE

Cooking instructions:

- Set oven 180°c
- Grill/BBQ/Pan
- **Burgers:** Season with salt and pepper- cook 2-3 minutes on each side- finish in oven 10 minutes, add cheese after 5 minutes
- **Hot dogs:** Cook on both sides for 2-3 minutes
- **BBQ spare ribs:** The ribs are pre-cooked, so you only need to grill them for 2-3 minutes on each side or re-heat in oven for 10 minutes
- Spatchcock chicken:** Cook on each side for 3-4 minutes finish in oven for 10 minutes