

A close-up photograph of a person's hand sprinkling seasoning onto a grill. The grill is filled with various meats, including ribs and sausages, and vegetables like bell peppers and onions. The background is slightly blurred, showing a person in a red and white striped shirt. The overall scene is set outdoors, likely at a backyard barbecue.

virtual

## The Great Canadian Backyard Barbeque

# RECIPES

Brought to you by our Diamond Sponsor

**MCKESSON**  
Canada

# Recipes

## **Beverages**

<a href="#">Classic Canadian Caesar</a>	5
<a href="#">McKesson Mocktail</a>	7
<a href="#">Deep Blue Sea Martini</a>	9

## **Meals**

<a href="#">Lamb Sliders</a>	11
<a href="#">Beef Tenderloin Skewers</a>	13
<a href="#">Pizza</a>	15

## **Dessert**

<a href="#">Panna Cotta with Fresh Berries</a>	17-19
--	-------



## Beverage

# Classic Canadian Caesar

## Ingredients

1 ounce of Vodka

Clamato Juice

Clamato seasoning for glass rimmer

Limes

Dash of Worcestershire sauce

Dash of Tabasco, salt and pepper

Celery stalk

## *Optional*

Pickled bean

Pickle slice



## Beverage

# McKesson Mocktail

## Ingredients

1/4 cup of Blue Curacao Syrup  
2 tablespoons freshly squeezed lemon juice  
12 ounces lemon lime soda such as Sprite  
Lemon slice for garnish

## Method

Fill a highball glass with ice, add the Curacao syrup and lemon juice, slowly fill with Sprite. Stir gently to combine, and add lemon slice for garnish.





## Beverage

# Deep Blue Sea Martini

## Ingredients

2 ounces Vodka

1 ounce Blue Curacao mix

1/2 ounce of sour mix (see note)

1/2 ounce pineapple juice

Orange slice for garnish

### *Note:*

You will need a shaker for this recipe

### **To make a sour mix**

Combine one cup of water and one cup of sugar into a pot and bring to a boil until sugar is dissolved. Let cool, and add 2 cups of fresh citrus juices – limes, lemons, oranges



## Meal

# Lamb Sliders

Set BBQ to medium heat

## Ingredients

### Burger

*Combine the following and form 8 equal patties*

1 lb of ground lamb

1/2 tablespoon each of salt and pepper

1 teaspoon each of ground cumin and smoked paprika

1/3 cup fresh chopped parsley

### Toppings

Sliced, roasted red peppers.

Arugula

Shaved Manchego cheese

### Spread

*Combine the following and mix well. Spread about 1 tablespoon to the bottom of each slider bun*

3/4 cup of mayonnaise

2 tablespoons chopped green olives

1/2 teaspoon chilli powder

### Vegetarian Option:

Substitute lamb with portobello mushroom, or a black bean burger!



## Meal

# Beef Tenderloin Skewers

Set BBQ to medium heat

## Ingredients

### Skewers

2 lbs filet mignon

Fresh rosemary

*Cube the filet into bite size pieces, and use the Rosemary sprigs as the skewers, place in a shallow dish*

### Mustard Horseradish Cream

1 cup sour cream

1/3 cup horseradish

2 tablespoons spicy mustard

Pinch each of salt and pepper

*Combine above ingredients and spoon over grilled kebabs.*

### Marinade

1/2 cup of olive oil

1 tablespoon of brown sugar

1 tablespoon of Worcestershire sauce

2 teaspoons each of cumin and mustard powder

1 teaspoon coarse salt

1/2 teaspoon pepper

5 cloves of garlic - chopped fine

Juice of 2 limes

*Combine above ingredients and stir well. Pour over/brush all the skewers, cover with cling wrap, and refrigerate at least half hour. Remove from fridge 30 minutes prior to grilling.*

### Vegetarian option

Kebabs can be made using anything – try some firm tofu cubes or large mushrooms as an excellent option.



## Meal

# Pizza

Set BBQ to high heat

## Ingredients

Pizza dough

Tomato/pizza sauce

Fresh (soft) mozzarella cheese, drained and sliced

Arugula

10 slices of prosciutto (5 per pizza)

Olive oil for drizzling

Pizza stone - if available. If not, a cookie sheet will do, but may affect cooking time

## Vegetarian option

There are many of them! Dress your pizza with your favourite veggies and cheeses!





## Dessert

# Panna Cotta with Fresh Berries

## PART 1

### Ingredients

$\frac{2}{3}$  cup of whole milk  
2 packages of gelatin  
5 cup heavy cream  
1 cup of sugar  
3 teaspoons of vanilla

### Method

Mix milk and gelatin in a small bowl and set aside

In a saucepan, over medium heat, stir together cream and sugar and slowly bring to a boil, reduce heat

Add gelatin and milk mixture and stir until dissolved. Cook for about one minute

Remove from heat and stir in vanilla

Pour in setting dishes/glassware of choice and refrigerate for a minimum of 4 hours or overnight.



## Dessert

# Panna Cotta with Fresh Berries

## PART 2: Berry Sauce

### Ingredients

Assorted fresh berries

2 cups assorted frozen berries

1/2 cup of sugar

### Method

Start a double boiler or Bain Marie

Add frozen berries and sugar and heat until reduced to a sauce like texture

Smooth sauce by straining through a sieve to remove seeds, etc.

Allow to cool

Top each vessel of prepared panna cotta with a couple of tablespoons of the sauce

Add a few fresh berries for garnish



**Vince Spitale**

Chef / Host

Eat Drink Laugh

[vince@eatdrinklaugh.ca](mailto:vince@eatdrinklaugh.ca)

416.562.2387 • [eatdrinklaugh.ca](http://eatdrinklaugh.ca)

[Facebook](#) • [Twitter](#) • [Instagram](#)

87 Thornmount Dr, Unit 24,  
Scarborough, ON M1B 5S5