

YOUR BBQ PACK

Our BBQ packs have been curated in partnership with local farmers and producers to bring you the very best of Devon.

Devon Pork Sausages

Local Jacket Potatoes

6oz Beef Burgers

**Stokes Sauce
(Ketchup, Brown or BBQ)**

Chicken Breasts

Corn on the Cob

**Hot Dog Rolls & Brioche
Burger Buns**

Red Onions

**Green's of Glastonbury
Twanger Cheese**

Leaf Salad & Cucumber

Chefs Tips

Jacket Potatoes

Prick the skins with a fork and pop into the microwave for around 6-7 minutes each. Slash the skins with a knife, pop them on a tray with a good sprinkling of salt. Place into the oven for about 15-20 minutes until perfectly crisp on the outside and fluffy inside.

Sausages

Gently poach in a frying pan for around 4-5 minutes (sealing the sausages and ensuring they are cooked through - nobody likes burnt, raw sausages). Pop onto the BBQ and they're ready when they've got a nice crisp.

Ensure all food is piping hot throughout before serving (and poultry juices run clear).