

Classic Aussie BBQ



Prep Time: 20 min.

INGREDIENTS

Cooking Time: 18-22 min. Method: Direct

2 large brown onions, cut into 1cm rounds
2 potatoes, peeled and sliced finely into rounds, 0.5cm thick
6 pork BBQ sausages
6 lamb loin chops, fat trimmed
Olive oil
Salt
Freshly ground black pepper

INSTRUCTIONS

- 01 Prepare the barbecue for direct cooking over medium-high heat (240°C-260°C), preheat the barbecue by turning the control knob(s) to high. Preheat until the barbecue reaches at least 260°C, which will take approximately 15 to 20 minutes with the lid closed.
- 02 Adjust the control knob(s) to one notch greater than medium for direct cooking over medium-high heat.
- 03 Lightly coat the onion and potato slices with oil and season with salt and pepper, turning gently to coat all sides. Barbecue the onions and potatoes over direct medium-high heat, with the lid closed as much as possible, until tender 10 minutes, turning once. Remove from the barbecue.
- 04 Lightly brush the lamb chops with oil, and season with salt and pepper. Barbecue the lamb chops and sausages over direct medium-high heat for 8-12 minutes, turning once, until the lamb reaches 60°C (medium) and the sausages reach 68°C (medium well).