

Thank you for purchasing one of our Summer Grill Kits!

Here are a few hints:

The meat is provided in marinade or rub ready containers.

If you have chosen a marinade we suggest allowing the meat to marinate 2-24 hours. Cover the meat with the marinade and place in the refrigerator. Turn every couple hours to fully marinate the meat.

If you have chosen one of our signature rubs we have provided some oil to lightly coat the meat and then cover all sides of the meat with your chosen seasoning packet. You can grill the meat right away or let it flavour for up to 24 hours. Keep the meat refrigerated until it is ready to grill.

Potatoes: There is a seasoned oil provided for the potatoes. Dress the potatoes with the seasoned oil in the pan. Place the foil pan uncovered on the grill for 10-15 min until potatoes are hot. Stir them occasionally to keep them from burning or sticking to the pan.

Vegetable skewers: A seasoning and oil packet is prepared for the vegetable skewers. Season them to your liking and grill them for 4-7 min until cooked through.

Salads are ready to go, those with dressings just need to be dressed and stirred!

Berry Crisp: Bake in 350 oven for 25-30 min until golden brown uncovered. For a glossy crust, brush with egg white or milk.

Sangria: Mix together full jar of Sangria mix and 1 bottle of your favourite white or red wine, serve over ice. Keeps refrigerated up to 3 days once prepared.

Enjoy your Summer!!!

