



THE BUTCHER'S GRILL

THAT'S A CUT ABOVE

The ultimate guide for BBQ season,
filled with expert tips and deliciously sizzling recipes

THE SCOTCH
Butchers
CLUB EST. 1907
THE CRAFT. THE CUT.





THE CRAFT. THE CUT.

THE BUTCHER'S GRILL

Warmer weather and longer evenings can only mean one thing. So, grab your tongs and apron and re-imagine your barbecue menu with our inspired dishes, expert advice and quality cuts from your local Scotch Butcher.

BONED SHOULDER OF LAMB



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No BBQ, no problem. Follow traditional cooking methods for our recipes at scotchkitchen.com

LOCAL PRODUCE

QUALITY CUTS, CLOSE TO HOME

A barbecue is the perfect opportunity to introduce locally-sourced ingredients, fresh from the fields. From your main grills to signature sides, there's a host of local produce on offer that will enrich your plate.



RUMP STEAK



PORK CHOPS



LAMB CHOPS

Make it seasonal

Take advantage of what's in season. That way you can be sure that whatever you're serving, it's fresh and loaded with flavour, as well as those all-important nutrients.

New season lamb

From July, lamb is at its most tender, with flavour developing as the season progresses. It's extremely versatile, so you can bring it into your BBQ in so many ways – chops, kebabs... the list goes on.

Up the steaks

Red meat makes a barbecue, so make sure your main ingredients are good quality and locally reared. You can rely on your local Scotch Butcher to provide perfectly portioned cuts and cooking advice to serve them just right.



For a season of quality cuts, check out our guide on pages 12 & 13.

DON'T FORGET TO ASK FOR SCOTCH

It's an easy way to make sure you're keeping it local and your guarantee that the meat you're buying is sourced from quality-assured Scottish farms that adopt the best animal welfare and production methods.

Find out more about the Scotch Difference at scotchbutchers.com



CRAFTSMANSHIP

THE EXPERT TOUCH

Scotch Butchers Club members are like-minded experts, sourcing the best for customers. So, when it comes to preparing your next barbecue, you can trust them to deliver quality cuts with craftsmanship and confidence. Here are some insider grilling tips from our members.



"FLAT IRON IS MY FIRST CHOICE – A PHENOMENAL BBQ CUT. JUST BRUSH WITH OIL, 4 MINUTES EACH SIDE, REST FOR 4 MINUTES AND SLICE THINLY INTO BUNS WITH SALAD."

Nigel Ovens, McCaskie's Butchers

"SPECIALLY SELECTED PORK LOIN IS A LEAN CUT WITH FANTASTIC FLAVOUR. EASY TO PREPARE FOR THE BBQ AND LOVED BY THE WHOLE FAMILY."

Laura Cooper, Cooper Butchers

"MY GO-TO IS BEEF OR PORK KEBABS. MARINATED WITH YOUR FAVOURITE FLAVOUR, THEY'RE EASY TO COOK OUTDOORS. PLUS, KIDS LOVE EATING MEAT STRAIGHT FROM THE SKEWER."

Arthur Lennon, Lennon Butchers

"MY FAVOURITE CUT WOULD HAVE TO BE THE SCOTCH BEEF SHORT RIB, IT'S SIMPLY MOUTH-WATERING AND PACKED WITH FLAVOUR."

Melanie Greaves, T&G Wholesale, London



Ask your local Scotch Butcher to recommend their top BBQ recipes.



Find your local Scotch Butcher at scotchbutchers.com



DISPELLING THE MYTHS



BUYING FROM LOCAL BUTCHERS



"I DON'T HAVE TIME FOR AN EXTRA VISIT TO THE BUTCHERS"

Lots of butchers offer BBQ bundles with everything you need, including sides, marinades and fresh cuts. They'll even share their top tips for outdoor cooking.



"THE QUALITY DOESN'T MATTER AS MUCH FOR A BBQ"

No matter how it's cooked, every meal should be enjoyed with the best quality cuts and you'll get just that from your local butcher. Plus, you have the confidence that your meal has come from quality-assured farms.



"IT'S TOO EXPENSIVE IF I'M GETTING A VARIETY OF MEATS"

There's little difference between butcher and supermarket prices. Plus, each visit to your local butcher is made for you. They can provide the exact amounts you need for your BBQ.



"I CAN GET THE SAME THING AT THE SUPERMARKET"

You'll not find specialist or rare cuts at the big stores. So if you're planning a barbecue that impresses, it's best to visit your local Scotch Butcher.

BATTLE OF THE GRILLS



THE RIGHT BBQ FOR YOU

Before you start planning your grilled delights, you need to consider what you're working with. If you're buying a barbecue, there's lots to think about. How often will it be used? How many people are you cooking for? Do you want authenticity or convenience?

WHAT'S RIGHT FOR YOU? GAS VS CHARCOAL



GAS

- ✓ Instant ignition for quicker cooking
- ✓ Even cooking and less chance of burning
- ✓ Low maintenance cleaning
- ✓ Multiple burners for varied temperature cooking
- ✓ Direct heat for searing with ease



CHARCOAL

- ✓ Creates the classic barbecued appearance
- ✓ Relatively easy to light
- ✓ Cheaper option for lesser use
- ✓ Light and small for out-of-season storage
- ✓ Enhances cuts with smoky flavouring



IF YOU'RE FEELING ADVENTUROUS...

Try a fire pit to add extra theatre to your outdoor cooking experience – the openness helps bring everyone together. Anything that can be cooked on a grill can be cooked on a firepit, but you'll need firewood (kiln dried hardwood logs work best) and smokeless coal.



Find your local Scotch Butcher at scotchbutchers.com



Don't forget the sides, they're an important part of a balanced meal and compliment the meaty flavours. For inspiration, check our perfect pairings on page 24.



Find your local Scotch Butcher at scotchbutchers.com

PRIMED AND READY TO GO



Every great BBQ starts with the right preparation, from bringing out extra flavour, to making sure your meat isn't overly charred. Here are a few of our top prep steps when you're getting ready to fire up the grill.



PATIENCE IS KEY

A big part of cooking is knowing the right time to add the meat. Wait for the flames to die down and make sure the coals are white hot.



THINK AHEAD

Take meat out of the fridge and let it sit for 20-30 minutes at room temperature. The colder your cut is when it hits the grill, the longer it will take to cook.



GET THE RIGHT TOOLS

For the best grilling experience, you'll need a heavy-duty oven glove, a flipper, basting brush and decent pair of tongs that give you control. And always choose long-handled tools.



MAKE TIME FOR MARINADES

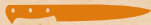
A long marinade helps avoid losing flavour with the addition of smoke. For an easier alternative, choose pre-marinated cuts from your local Scotch Butcher.








EVERYONE LOVES A SHORTCUT

Precook meats that take longer to cook like sausages and ribs. You can get a head start in the oven, then perfect them on the BBQ.

INSPIRED BBQ CUT GUIDE



You don't just have to stick to the BBQ staples like burgers and sausages. Take things a cut above with some of these tempting alternatives, all easily available from your local Scotch Butcher.

				
BEEF TOMAHAWK STEAK Sear on all sides for the authentic BBQ look and flavour, allow to rest after cooking	1kg	Cook by direct medium high heat	Once seared, cook approx 12-15 minutes, turn regularly to avoid scorching	Cook to an internal temperature of 55c medium rare, 60c medium
BEEF FLAT IRON Served best at medium rare with a simple dash of pepper	240g	Cook by direct high heat	Cook for approx 4-6 minutes	Cook to an internal temperature of 55c medium rare
LAMB GIGOT STEAKS Wonderfully lean and perfect for BBQ season	200g	Cook by direct medium high heat	Cook approx 6-8 minutes turning regularly to avoid scorching	Cook to an internal temperature of 60c medium
LAMB CHOPS A popular cut as they're easy to prepare and eat without cutlery, and sear beautifully	120g	Cook by direct medium high heat	Cook 2-3 minutes on each side	Cook to an internal temperature of 60c medium
PORK BELLY RIBS Always best served in a generous marinade – the messier, the better	1.5kg	Cook by direct medium high heat	Cook approx 30-40 minutes indirect then final sear by direct heat	Cook to an internal temperature of 70c



Cooking time varies, so if you're using a mixture of cuts, we recommend using a temperature probe to make sure all your meat is cooked properly. If you're ever unsure how to cook your cut, just ask your local Scotch Butcher.



This is only a taste of the cuts that shine on a BBQ. Check out the rest at bbq.scotchbutchers.com



SCOTCH BEEF SKEWERS

WITH PROTEIN SALAD



SIZZLIN' TIP

CUBES SHOULD TOUCH, BUT NOT BE SQUEEZED TOGETHER, OR YOU'LL END UP WITH AN UNEVEN COOK.

SERVES
4

PREP
30

COOK
30



Wash this delicious dish down with a refreshing peach iced tea.

INGREDIENTS

Skewers

4 x 227g Scotch Beef PGI sirloin steaks, fat trimmed and cut into 1-inch cubes

2 red onions, cut into 1-inch pieces

2 red peppers, cut into 1-inch pieces

2 tbsp rapeseed oil

1 tbsp smoked paprika

2 garlic cloves, grated to a paste

20ml lemon juice

Salt and pepper, pinch

Salad

300g broccoli, cut into small florets

200g kale, stems removed and ripped

Can of chickpeas, drained

1 tbsp rapeseed oil

200g precooked quinoa

50g mixed seeds (e.g. sunflower, pumpkin)

30g pomegranate seeds

15g fresh parsley, chopped

150g baby spinach leaves, washed and dried

COOKING METHOD

1. Soak 8 wooden skewers in water to avoid burning on the grill.
2. Mix the steak, onions and peppers in a bowl with rapeseed oil, garlic, smoked paprika and lemon juice.
3. Season with salt and pepper, marinate for 30 minutes.
4. Thread a cube of meat onto each skewer, then onion and then red pepper. Repeat to fill the skewer. Repeat to make 8 skewers.
5. Drizzle the chickpeas and kale with oil, season with salt and pepper then roast in 180°C oven for 6 minutes until crisp.
6. Cook the broccoli in boiling salted water for 2 minutes then remove and place in cold water.
7. Mix all the salad ingredients in a bowl and drizzle with rapeseed oil.
8. Place each skewer on a hot BBQ for 8 minutes, turning halfway.
9. Remove and cover with foil to rest for 10-15 minutes before serving with the salad.



Find your local Scotch Butcher at scotchbutchers.com

SCOTCH BEEF, LENTIL & BEETROOT BURGERS

SERVED IN BRIOCHE BUNS

SIZZLIN' TIP

IF YOU CAN'T FIND
SUNDRIED TOMATO PASTE,
TRY MIXING 1 TSP OF
SMOKED PAPRIKA WITH
1 TBSP OF TOMATO
PASTE.

SERVES
4

PREP
15

COOK
15

PAIR


Tastes even better with
a Cabernet Sauvignon or
happy IPA*.

*Please enjoy responsibly

INGREDIENTS

400g Scotch Beef PGI mince
1 finely diced onion
1 can of cooked green lentils,
drained
2 raw or pickled beetroots, grated
1 tbsp sundried tomato paste
1 egg, beaten
200g baby spinach leaves
4 brioche buns
Salt and pepper, pinch
100g pickled gherkins, sliced
2 tomatoes, sliced
1 red onion, sliced
Rapeseed oil

COOKING METHOD

1. Mix the grated beetroot, onion, beef mince, tomato paste and lentils in a bowl, season and mix well.
2. Add the beaten egg and mix again.
3. Divide into four even sized balls then shape into patties.
4. To cook on the BBQ, brush each burger lightly with rapeseed oil and lay onto the preheated grill.
5. Don't be tempted to move them for 3-4 minutes. The burgers will stick and tear if you do.
6. Nudge them with the tongs gently and if they move they are ready to turn.
7. Flip over and cook for a further 3-4 minutes.
8. Serve in brioche buns with sliced tomato, red onion, gherkins and baby spinach.



These burger patties can
be made ahead then stored
in the fridge!



Find your local Scotch Butcher at scotchbutchers.com

SCOTCH LAMB STEAK

AND HALLOUMI SALAD



SIZZLIN' TIP

BASTE DURING COOKING TO RETAIN MOISTURE BY BRUSHING WITH EXTRA MARINADE OR SPRAYING WITH APPLE JUICE.



SERVES
4

PREP
30

COOK
30



PAIR
Bring out the flavour with a single malt scotch or a Shiraz*.

*Please enjoy responsibly

INGREDIENTS

4 x 150g Scotch Lamb PGI leg steaks
1 tbsp rapeseed oil
Salt and pepper, pinch
225g reduced fat halloumi, cut into 1/2 cm slices, plus 1 tbsp rapeseed oil for cooking
100g rocket
100g baby spinach leaves
1 red onion, thinly sliced
100g peas, thawed
30g pomegranate seeds
15 fresh mint leaves, chopped
100g low fat plain yogurt
20ml lemon juice

COOKING METHOD

1. Place the lamb steaks in a bowl, drizzle with oil and season.
2. Cook the lamb on a hot BBQ for 8 minutes, turning halfway through cooking.
3. Remove from heat and cover with foil, rest for 10 minutes.
4. Drizzle the sliced halloumi with oil and season.
5. Cook on the BBQ for 4-5 minutes, turning halfway.
6. To make the salad dressing, mix the yogurt and lemon juice in a bowl and season.
7. Mix the rocket, spinach, red onion and peas in a bowl.
8. Add the halloumi and dressing, mix well.
9. Serve the salad topped with slices of lamb steak and sprinkled with fresh mint and pomegranate seeds.



Find your local Scotch Butcher at [scotchbutchers.com](https://www.scotchbutchers.com)

SPECIALLY SELECTED PORK, PINEAPPLE AND CHILLI FLATBREADS

WITH PINEAPPLE RELISH AND PURPLE SLAW



SIZZLIN' TIP

**TONGS OFF!
ONLY TOUCH BURGERS
WHEN YOU'RE FLIPPING
THEM OVER. POKING AND
PRODDING CAN LOSE
THOSE FLAVOURFUL
JUICES.**

SERVES
4

PREP
30

COOK
30

PAIR

Goes well with classic margarita or a malty wheat beer*.

*Please enjoy responsibly

INGREDIENTS

Burgers

4 folded flatbreads
400g Specially Selected Pork mince
60g fresh or tinned pineapple, finely chopped
1 red chilli, finely diced
20g fresh coriander, chopped
50g fresh breadcrumbs
1 egg yolk, beaten

Salsa and slaw

Salt and pepper, pinch
100g red cabbage, finely sliced
1 red onion, finely sliced
20ml lime juice
100g fresh or tinned pineapple, finely chopped
1 shallot, finely diced
1 red chilli, finely diced
20g fresh coriander, chopped
1 tbsp rapeseed oil

COOKING METHOD

1. Mix the pork mince, pineapple, chilli, coriander and breadcrumbs in a bowl.
2. Season then add the beaten egg yolk.
3. Shape into 4 patties.
4. To make the slaw, mix the red onion, red cabbage and lime juice, then season.
5. To make the salsa, mix the pineapple, chilli, coriander and shallot. Drizzle with oil and season.
6. Place each burger on a hot BBQ for 6-8 minutes, turning halfway.
7. Remove and cover with foil, allow to rest for 10 minutes.
8. Serve in toasted flatbreads topped with slaw and salsa.



Find your local Scotch Butcher at scotchbutchers.com

SPECIALLY SELECTED PORK YAKITORI SKEWERS

WITH THAI STICKY RICE



SIZZLIN' TIP

SAVING SOME FOR LATER?
MAKE SURE YOUR LEFTOVERS
ARE COMPLETELY COOLED
BEFORE STORING IN THE
FRIDGE AND USE WITHIN
3 DAYS.

SERVES
4

PREP
30

COOK
30

PAIR

The perfect opportunity to
whip up a zesty homemade
lemonade.

INGREDIENTS

600g Specially Selected Pork
fillet, trimmed and diced into
1-inch pieces
2 green peppers, chopped into
1-inch pieces
2 onions, chopped into 1-inch
pieces
2 garlic cloves, crushed
20g ginger, grated
2 tbsp rice wine vinegar (or white
wine vinegar)
3 tbsp reduced salt soy sauce
30g brown sugar
20g cornflour
200g Thai sticky rice or short
grain rice

COOKING METHOD

1. Soak 8 wooden skewers in water
to stop them burning.
2. Add the ginger, garlic, sugar, rice
wine vinegar and brown sugar to
a pan with 250ml water, then slowly
bring to the boil.
3. Mix the cornflour with 50ml of
cold water.
4. Once the sauce starts to boil, add
the cornflour mix slowly and stir
until thickened. Remove from the
heat and cool.
5. Thread a cube of pork onto a
skewer, add onion and green
pepper. Repeat to fill the skewer
Repeat to make 8 skewers.
6. Brush the skewers with the
cooled sauce.
7. Cook the rice according to packet
instructions.
8. Cook the skewers on a hot BBQ for
7-8 minutes, turning halfway and
brushing with more sauce.
9. Remove and cover with foil. Allow
to rest for 10 minutes.
10. Serve the skewers with rice.



Find your local Scotch Butcher at scotchbutchers.com

PERFECT PAIRINGS

A good side, sauce or marinade will really bring your barbecue plate to life. There are so many options when it comes to accompaniments, and here are a few of our favourites to get you in the grilling mood.



MARINADE 1

A best of both worlds marinade

Have the spice and the sweet with a chilli and honey marinade that you'll love with Scotch Lamb.

INGREDIENTS

- 2 cloves garlic, minced
- 1 tbsp coarse-grain mustard
- 2 tbsp lemon juice
- 2 tbsp honey
- 1 tsp ground chilli
- 2 tsp curry powder
- 1 tsp ground turmeric

METHOD

1. Mix all the ingredients together to create a thick paste.
2. Rub the marinade into any cut of lamb and let it rest for at least 3 hours – preferably overnight. Then add straight to your BBQ.

SAUCES: Cut down on chopping by whizzing up the ingredients for 10 seconds in a blender at medium speed – but don't let it become pureed.



SAUCE 2

A saucy sidekick with a kick

Try this Chimichurri sauce with any Scotch Beef steak.

INGREDIENTS

- 2 big handfuls of fresh parsley leaves, chopped
- 2 tbsp olive oil
- 1 red chilli, de-seeded and finely chopped
- 2-3 garlic cloves, minced or finely chopped
- 2 tbsp dried oregano
- 2-3 tbsp red wine vinegar
- ½ tsp sea salt flakes

METHOD

1. Put the chillies and garlic into a bowl and mix together.
2. Add all the other ingredients.
3. Stir well until everything is completely combined.
4. Cover the bowl with cling film and put the mixture in the fridge, ideally overnight or for 2-4 hours to allow the flavours to develop.



MARINADE: BBQ with a medium heat with marinades that have a high sugar content as they burn quickly at high temperatures and lose flavour.



SIDE

A grill-side regular for a reason

Corn on the cob goes down a treat at any BBQ.

INGREDIENTS – SERVES 6

- 100g butter, at room temperature
- 1 tbsp runny honey
- 2 garlic cloves, crushed
- 6 corn cobs (you could also cut these in two to serve more guests)
- Salt to season

METHOD

1. Mix the honey, garlic and butter until smooth.
2. Brush the mix onto each of the cobs.
3. Wrap each cob in foil.
4. Add to the barbecue for 30-35 mins, turning regularly until tender. Want them more charred? Then unwrap and place throw directly on the flames for an extra few minutes.



MUST-TRY INSPIRATION

FROM THE BBQ GURUS

There's a huge menu of inspiration on Instagram. Feast your eyes on expert advice, delicious dishes and local know-how from just three of our favourite social BBQ gurus – and don't forget to give them a follow.

Marcus Bawdon

Author and BBQ fanatic

Author, BBQ fanatic and consultant editor of thebbqmag.com, Marcus is passionate about cooking outdoors, all year round.



@countrywoodsmoke

The Burgh-B-Que

Grilling year-round in bonnie Scotland
Superb seasonings and open-air cooking.
You'll find delicious recipes made with locally sourced ingredients, perfect for grills in all seasons.



@theburghbque

Scotch Kitchen

The home of Scotch @thescotchkitchen

Discover a host of recipes made with Scotch Beef PGI, Scotch Lamb PGI and Specially Selected Pork and cooking tips from the experts.



@thescotchkitchen

SIZZLING STAYCATIONS

Visits to the beach, camping get-togethers or lazy Sundays at the local park. This year, we'll all be making the most of our local beauty spots. With it more likely you could be grilling on the go, here are some things to keep in mind.

PREPARE AHEAD OF TIME

It will help you streamline your grilling later on. Prep your food and keep raw marinated meat in sealed plastic bags. Keep them cool on the road and pack the essentials for cleaning up too.

USE REUSABLE PLACE SETTINGS

You should always leave your outdoor setting as you found it. Reusable cutlery is easy to carry and cuts out some of the waste.

OPT FOR HASSLE-FREE SKEWERS

Perfect for cooking with a range of meats and vegetables. Skewers are easy to cook, serve and eat.

GET EVERYONE INVOLVED

If you're inviting friends along, ask them to bring the sides. That means less work for you and a chance to discover some of their family recipes.

HAVE A SPRAY WATER BOTTLE

If you're working with an unfamiliar grill, this will help control any possible charcoal flareups and hotspots.


KNOW THE RULES

Most importantly, always check with the local authority or the location for the requirements of cooking outdoors and come prepared.



Find your local Scotch Butcher at scotchbutchers.com

THE BUTCHER'S GRILL



THAT'S A CUT ABOVE

With your next cut of Scotch Beef PGI,
Scotch Lamb PGI or Specially Selected Pork
and this handy guide, you are all set for
a brilliant season of barbecues.



We'd love to see your creations.
Try out our tasty recipes and share
using **#ScotchButcher**

Want to get our latest tips and recipe inspiration? Follow our social media channels.



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THE CRAFT. THE CUT.

