

Safety advice for gas BBQs



- The gas tap should only be turned to 'on' if you are cooking.
- If you are changing the cylinder, putting it away for storage, or have finished cooking, make sure it is in the 'off' position to avoid a leak.
- To reduce the risk of gas escaping, make sure all connections are tightened and rubber hoses and washers are not damaged.
- For more information visit www.avonfire.gov.uk

Be BBQ safe

Greek Souvlaki lamb skewers

Traditional Greek fast food that can be made with grilled meat or vegetables. This tasty lamb recipe is great served in a pitta or on its own with a Greek salad.

Serves: Four people
Preparation time: Three hours, including marinating

Ingredients

1.5kg of cubed lamb
1 1/2 tsp dried thyme
6 garlic cloves, crushed
Juice and grated zest of 3 lemons
150ml olive oil
150ml red wine
1/2 tsp dried red chilli flakes



Combine the thyme, garlic, lemon zest and 100ml of the olive oil and red wine in a bowl. Add the lamb and ensure that each cube is coated. Cover and set aside to marinate for at least three hours or preferably overnight.

Take the lamb out of the bowl, then combine the marinade with the remaining olive oil and lemon juice. Thread the lamb pieces onto wooden skewers that have been soaked in water for at least 45 minutes to prevent them catching fire.

Brush the lamb with the marinade then place on a hot barbecue. Cook for around eight minutes each side or until the lamb is cooked through. Sprinkle with chilli flakes and serve with a Greek salad.