



Raymond's BBQ GOURMET

Selected Recipes

Heavenly Hog Rub Kumera Soup

This is a lovely warm winter soup, but you can also swirl in the juice of a lime, some chopped coriander and serve it chilled in the summer.

Ingredients:

- 800gm peeled kumera
- 1 small onion, chopped
- 2 sticks celery, chopped
- 2 Tablespoon Heavenly Hog Rub
- Chicken stock or vegetable cooking water
- Sour cream

In a pot fry onions, celery and Heavenly Hog Rub. Add kumera and cover with chicken stock or water. Simmer until kumera is very soft and mushy. Put through blender to puree. Add more stock or milk to thin, but don't thin too much, this is a hearty thick soup. Garnish with a dollop of sour cream and serve with crusty bread.

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Not just recipes, but master the tools, techniques and tastes and you'll be grilling a three-course gourmet meal on your BBQ in just five 3 hour lessons or in an intense weekend course.

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