FIXES MOST THINGS

MINI RECIPE BOOKLET

The One Everyone Comes Back To.

Fixes Most Things is our sweet-smoky all-rounder. Balanced enough for chicken and seafood, bold enough for pork and beef, and reliable enough to live permanently beside the BBQ.

These ten recipes prove the name: chicken, beef, pork, seafood, veg, eggs and even popcorn.

When in doubt, fix it.

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HOW TO USE FIXES MOST THINGS

How much. About 1 tbsp per 500 g of meat, seafood or veg. Go heavier for a bolder crust.

When to rub. Meat: season just before cooking, or up to 24 hours ahead for deeper flavour, covered in the fridge. Seafood, veg and tofu: season just before cooking.

Best on. Pork, chicken, seafood, veg and beef. Honestly, most things.

Heat guide. This rub contains sugar, so cook over medium heat or finish over high heat. Too hot for too long and it can catch.

Pairs with. BBQ sauce, coleslaw, lemon and the All-Purpose Creamy Dip from the Dips booklet.

SMOKY BBQ CHICKEN PIZZA

Makes 2 · Prep 10 min · Cook 15 min

INGREDIENTS

2 large pizza bases
½ cup BBQ sauce
2 cups shredded cooked chicken
2 tsp Fixes Most Things
2 cups grated mozzarella
½ red onion, thinly sliced
Coriander leaves or sliced spring onion, to serve

METHOD

Preheat the oven to 220°C (200°C fan-forced).

Toss the chicken with the Fixes Most Things.

Spread the bases with BBQ sauce. Top with the mozzarella, chicken and onion.

Bake for 12 to 15 minutes until the base is crisp and the cheese is bubbling. Scatter with the coriander or spring onion.

NOTES

A great way to use leftover roast or BBQ chicken.

FINAL WORD

Friday night, fixed.

SMOKY SEAFOOD RICE

Serves 4 · Prep 15 min · Cook 25 min

INGREDIENTS

2 tbsp olive oil
1 brown onion, chopped
1 red capsicum, diced
1½ cups medium-grain rice
1 tbsp Fixes Most Things
400 g can chopped tomatoes
3 cups chicken stock
400 g mixed seafood (prawns, mussels, squid)
1 cup frozen peas

METHOD

Heat the oil in a large deep frypan. Cook the onion and capsicum for 5 minutes.

Stir in the rice and Fixes Most Things for 1 minute.

Add the tomatoes and stock and simmer, without stirring, for 15 minutes.

Press the seafood and peas into the rice, cover and cook for 5 to 7 minutes until the seafood is cooked and the rice is tender.

NOTES

Not stirring lets a golden crust form on the bottom. That's the best bit.

FINAL WORD

A paella-style feast with no fuss.

PORK BELLY BURNT ENDS

Serves 4 · Prep 15 min · Cook 2 hr 30 min

INGREDIENTS

1 kg boneless pork belly, rind removed, cut into 3 cm cubes
2 tbsp Fixes Most Things
½ cup BBQ sauce
2 tbsp honey
30 g butter

METHOD

Preheat the oven to 150°C (130°C fan-forced). Toss the pork with the Fixes Most Things.

Spread on a rack over a lined tray and cook for 2 hours until deeply coloured.

Tip into a baking dish with the BBQ sauce, honey and butter and toss. Cover with foil.

Increase the oven to 180°C (160°C fan-forced) and cook for 30 minutes. Uncover for the last 10 minutes until sticky.

NOTES

Brilliant on a hooded BBQ at the same temperatures.

FINAL WORD

Pitmaster candy, no smoker needed.

AUSSIE BBQ RISSOLES

Makes 8 · Prep 15 min · Cook 12 min

INGREDIENTS

500 g beef mince
1 tbsp Fixes Most Things
1 brown onion, grated
1 carrot, grated
½ cup breadcrumbs
1 egg
1 tbsp oil
Tomato sauce, and mashed potato or bread rolls, to serve

METHOD

Mix the mince, Fixes Most Things, onion, carrot, breadcrumbs and egg.

Shape into 8 rissoles.

Cook on a BBQ plate or frypan with the oil over medium heat for 5 to 6 minutes per side until cooked through.

Serve with tomato sauce and mashed potato, or in bread rolls.

NOTES

The grated carrot keeps them juicy and sneaks in some veg.

FINAL WORD

Mum's rissoles, with a smoky upgrade.

SMOKY BAKED BEANS

Serves 6 as a side · Prep 10 min · Cook 40 min

INGREDIENTS

1 tbsp oil
1 brown onion, chopped
3 rashers bacon, chopped (optional)
1 tbsp Fixes Most Things
2 x 400 g cans cannellini or butter beans, rinsed and drained
400 g can chopped tomatoes
2 tbsp BBQ sauce
½ cup water

METHOD

Cook the onion and bacon in the oil in a large saucepan over medium heat for 6 minutes until soft.

Stir in the Fixes Most Things for 30 seconds.

Add the beans, tomatoes, BBQ sauce and water.

Simmer gently for 30 minutes, stirring now and then, until thick.

NOTES

Brilliant with BBQ meats or on toast for breakfast.

FINAL WORD

Nothing like the can. Promise.

SMOKY BREAKFAST HASH

Serves 2 · Prep 10 min · Cook 20 min

INGREDIENTS

400 g potatoes, cut into 1.5 cm cubes
2 tbsp oil
2 rashers bacon, chopped
½ red onion, chopped
2 tsp Fixes Most Things
4 eggs
Spring onion, to serve

METHOD

Microwave the potatoes in a covered bowl for 5 minutes until just tender.

Fry the potatoes in the oil in a frypan over medium-high heat for 8 minutes until golden. Add the bacon and onion and cook for 4 minutes.

Sprinkle with Fixes Most Things and toss.

Make 4 wells, crack in the eggs, cover and cook for 4 minutes until set. Top with spring onion.

NOTES

Leftover roast potatoes are perfect here.

FINAL WORD

The breakfast that fixes most mornings.

SMOKY BUTTER POPCORN

Serves 4 · Prep 2 min · Cook 5 min

INGREDIENTS

½ cup popcorn kernels
1 tbsp oil
30 g butter, melted
1 tsp Fixes Most Things

METHOD

Heat the oil and 3 kernels in a large saucepan over medium-high heat. When they pop, add the rest of the kernels and cover.

Shake the pan as they pop. Remove from the heat when the popping slows to a few seconds apart.

Tip into a big bowl.

Drizzle with the butter and sprinkle with Fixes Most Things, tossing as you go.

NOTES

Toss while it's hot so the seasoning sticks.

FINAL WORD

Movie night, seasoned.

STEAK WITH CHIMICHURRI

Serves 2 · Prep 15 min · Cook 10 min

INGREDIENTS

2 sirloin or rump steaks
2 tsp Fixes Most Things
1 tbsp oil
½ cup finely chopped parsley
1 garlic clove, crushed
3 tbsp olive oil
1 tbsp red wine vinegar
Pinch of chilli flakes

METHOD

Take the steaks out of the fridge 20 minutes before cooking. Rub with the oil and Fixes Most Things.

Cook on a hot BBQ for 3 to 4 minutes per side for medium-rare. Rest for 5 minutes.

Mix the parsley, garlic, olive oil, vinegar and chilli flakes.

Slice the steak and spoon over the chimichurri.

NOTES

The chimichurri keeps for 3 days in the fridge.

FINAL WORD

Smoky steak, sharp green sauce, big win.

SMOKY POTATO SALAD

Serves 6 as a side · Prep 15 min · Cook 15 min

INGREDIENTS

1 kg baby potatoes, halved
3 rashers bacon, cooked and chopped
3 hard-boiled eggs, chopped
2 spring onions, thinly sliced
½ cup mayonnaise
2 tbsp sour cream
1 tsp Fixes Most Things
1 tbsp chopped chives

METHOD

Boil the potatoes for 12 to 15 minutes until tender. Drain and cool.

Mix the mayonnaise, sour cream and Fixes Most Things.

Toss the potatoes, bacon, eggs and spring onion with the dressing.

Scatter with chives.

NOTES

Make it the morning of the BBQ and keep it cold until serving.

FINAL WORD

The BBQ side everyone hovers over.

HONEY MUSTARD CHICKEN TRAYBAKE

Serves 4 · Prep 10 min · Cook 40 min

INGREDIENTS

8 chicken thigh cutlets, skin on
1 tbsp Fixes Most Things
2 tbsp honey
1 tbsp wholegrain mustard
500 g baby potatoes, halved
2 red onions, cut into wedges
2 tbsp olive oil

METHOD

Preheat the oven to 200°C (180°C fan-forced).

Toss the potatoes and onions with the oil on a large tray.

Rub the chicken with Fixes Most Things and nestle among the veg, skin-side up. Roast for 30 minutes.

Mix the honey and mustard, brush over the chicken and roast for 10 minutes more until golden and cooked through.

NOTES

One tray, one happy household.

FINAL WORD

Sweet, smoky and barely any washing up.

THANK YOU

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Find the full range, more recipes and the Rub Finder Quiz at outbacksmokeandfire.com

Big flavour starts with a great rub.

Everything else is just showing off.