



**THE.  
BASTARD.  
HOLIDAY.**

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# THE BASTARD THEORY

HOW WAS IT AGAIN? WE USE SOME TERMS IN THE RECIPES THAT MIGHT NEED A BIT OF EXPLANATION. ALL RECIPES ARE CRAFTED FOR USE ON THE BASTARD, BUT THEY CAN ALSO BE EFFORTLESSLY PREPARED ON ANY OTHER BARBECUE OR EVEN IN YOUR OWN COZY KITCHEN. MORE INFORMATION CAN BE FOUND IN OUR FIRST BOOK: LET'S MAKE BBQ GREAT (AGAIN).

## DIRECT/INDIRECT

If you have a Bastard, you might already be familiar with the terms 'direct' and 'indirect.' Let's explain it again. With 'direct,' we mean the direct radiant heat emitted by the glowing charcoal. Grilling, in other words! 'Indirect' means that you cook the dishes in the hot air, and you have placed a heat shield (such as our Multi Level System) between the coals and your dish. The Bastard then becomes a kind of oven. On other charcoal barbecues, you can establish both a direct and an indirect zone by placing the charcoal on one side of the BBQ.

## TIME

For some recipes, we provide a time indication. You can stick to this indication or experiment on your own. It's good to have an idea of how long you'll be occupied, but since each piece of meat is unique, consider this as a general guideline. For most dishes, the rule is: the slower the cooking, the tastier the result.

## TEMPERATURE

Decide in advance at which core temperature you want to work. Even with the best guesswork, you might be a bit off, so keep checking! A core thermometer is truly indispensable.

## INGREDIENTS

We love spicy, we love sweet, and maybe we slightly exceed the recommended daily amount of salt in our recipes.

## RECIPES

The recipes in this special are a collection of what we especially like to make during the holidays, inspired by the pitmasters we enjoy working with, social posts from our fans, and a wishlist of recipes we always wanted to make. Most recipes are suitable for four people.



THE.BASTARD.EXPLAINED.



# PIZZA ROTISSERIE

BB818

Crafting the ultimate holiday feast, envision a succulent, golden-brown **chicken** slow-roasting on the **Bastard Rotisserie**, infusing the air with irresistible, savory fragrances. Whether you're using the **Bastard Large or Medium**, this single, powerhouse unit effortlessly delivers this mouthwatering dish.

But hold on, there's more to savor. Imagine a lazy morning with the sun peeping in. You're whipping up **pizzas** on your Bastard—

bringing to life authentic Italian brunch flavors. The dough crisping, cheese bubbling, and those tempting aromas—all promising a delicious jumpstart to your day.

The Bastard Pizza Rotisserie isn't just a tool; it's a vital ingredient in these recipes, an inseparable mate to your Bastard. Uncover its possibilities, and embrace the enchantment—it's all right at your fingertips with the Bastard Pizza Rotisserie.



# ESSENTIAL RACK

M BB027 | L BB026

THE BASTARD

Say hello to **The Essential Rack**—a trusty sidekick and an absolute must for your Bastard. It's the cozy home for up to four essential accessories, keeping everything in place. Your **Cast Iron Grids, Pizza Stones, Drip Pans, Cookbooks, and Cutting Boards** find their spot on this rack, neatly arranged and always within arm's reach, primed for action.

The Essential Rack goes beyond being just an accessory; it's your wingman for **kitchen tools**, ensuring they're organized and ever-ready for the ultimate bastard experience.

THE ACCESSORIES

# THE BREAKFAST

IN THE SERENE HUSH OF WINTER MORNINGS, THERE'S SOMETHING UNDENIABLY MAGICAL ABOUT THE BASTARD. IT'S MORE THAN JUST A CERAMIC BARBECUE; IT'S THE SOUL OF A MORNING RITUAL, PLEDGING WARMTH AND FLAVOR AS IT SPRINGS TO ACTION.

HAVING BREAKFAST ON THE BASTARD IS AN ADVENTURE THAT GOES BEYOND THE USUAL. THE HUM OF THE ONE MINUTE LIGHTER AND THE AROMA OF IGNITED CHARCOAL IN THE MORNING—CAN IT GET ANY BETTER THAN THIS?





# PINEAPPLE CHAMPAGNE PANCAKES

STANDING BESIDE YOUR BASTARD, AS THE FIRST RAYS FILTER THROUGH YOUR BACKYARD, RELISHING THE TEMPTING AROMA OF PANCAKES SIZZLING ON THE CAST IRON GRILL. LOST IN THE MOMENT, YOUR HAND SKILFULLY SWIRLS THE FLIPPER, EACH PANCAKE TURNS A DELIGHTFUL BRUSHSTROKE PAINTING THE MORNING WITH A CULINARY TOUCH. GRABBING A MIMOSA TO ACCOMPANY THE PANCAKE-FLIPPING SHOW, IT'S A CIRQUE DU SOLEIL PERFORMANCE IN YOUR BACKYARD. THESE PANCAKES, ADORNED WITH SUCCULENT, SMOKEY PINEAPPLE, UNVEIL A SWEET, BOOZY, ISLAND-INSPIRED BASTARD BREAKFAST.

## INGREDIENTS:

### For the American pancakes:

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup buttermilk
- 1 large egg
- 2 tablespoons melted butter
- Butter or oil for greasing the skillet

### For the grilled pineapple:

- Fresh pineapple, peeled, cored, and sliced
- Butter or oil for greasing the pineapple slices

### For the whipped cream:

- Heavy cream
- Sugar to taste
- Vanilla extract (optional)

**DRINKTIP:** Champagne

## INSTRUCTIONS:

1. Begin by preheating The Bastard to moderate heat 150 degrees.
2. For the American pancakes, in a large bowl, mix the flour, sugar, baking powder, baking soda, and salt.
3. In a separate bowl, whisk together the buttermilk, egg, and melted butter.
4. Pour the wet ingredients into the dry ingredients and stir until just combined. It's okay if there are some lumps in the batter.
5. Heat a skillet or griddle over medium heat and lightly grease it with butter or oil. Pour small amounts of the pancake batter onto the pan to form small pancakes. Cook the pancakes until bubbles form on the surface and the edges begin to brown. Then flip and cook the other side until golden brown.
6. While the pancakes are cooking, prepare the grilled pineapple by lightly greasing the pineapple slices with butter or oil. Grill them on the preheated grill pan or barbecue until they have nice grill marks and are lightly caramelized, approximately 2-3 minutes on each side.
7. For the whipped cream, whip the heavy cream with sugar and vanilla extract (if desired) until it forms stiff peaks.
8. Stack the American pancakes on a plate, place grilled pineapple slices on top, and dollop a generous spoonful of whipped cream over the stack.
9. Optionally, sprinkle some powdered sugar or drizzle a bit of maple syrup over the top for extra sweetness.











# THE ITALIAN BRUNCH

NO WINTER CHILL CAN FREEZE OUR LOVE FOR SUMMER'S BEST: PIZZA. THOUGH TYPICALLY AN ITALIAN SUMMER TREAT, WE SAID, "WHY WAIT?" AND TRANSFORMED THIS FAVORITE ROUND DELIGHT INTO AN EPIC WINTER FAMILY BRUNCH.

HOT OFF OUR SIZZLING PIZZA-ROTISSERIE, THESE WINTER PIZZAS WILL BRING A SLICE OF ITALIAN ROMANCE TO OUR BACKYARD. BUON APPETITO!

## INGREDIENTS:

### For the pizza dough (or you can use ready-made dough):

- 2 1/4 teaspoons active dry yeast
- 1 teaspoon sugar
- 3/4 cup warm water
- 2 cups flour
- 1 teaspoon salt
- 2 tablespoons olive oil

### For the pizza toppings (adjust to your preference):

- Tomato sauce (store-bought or homemade)
- Grated mozzarella cheese
- Slices of salami
- Other toppings of choice: mushrooms, onions, bell peppers, olives, basil, etc.
- Olive oil
- Salt and pepper

## INSTRUCTIONS:

### For the pizza dough:

1. In a bowl, mix warm water, sugar, and yeast. Let the mixture sit for about 5-10 minutes until it becomes frothy.
2. Add the flour, salt, and olive oil to the yeast solution. Mix until a dough is formed.
3. Knead the dough on a floured surface for approximately 5-10 minutes until it's elastic and smooth.
4. Place the dough in a greased bowl, cover it with a damp cloth, and let it rise for about 1 hour or until it doubles in size.

### For grilling pizza:

1. Preheat The Bastard ( with the Pizza Rotisserie ) to high heat. ( 220 degrees )
2. Roll out the pizza dough to the desired thickness and shape on a floured surface.
3. Brush the dough with a thin layer of tomato sauce.
4. Sprinkle the dough with grated mozzarella cheese.
5. Add slices of salami and other preferred toppings.
6. Drizzle the pizza with a bit of olive oil and season with salt and pepper.
7. Place the pizza on the preheated pizza rotisserie and close the barbecue lid.
8. Bake the pizza for about 6-8 minutes, or until the crust is crispy, and the cheese is melted and starts to bubble.
9. Remove the pizza from The Bastard and serve.

**DRINKTIP:** IPA – Bird of Prey ( Uiltje Brewing )

THE BASTARD PIZZA ROTISSERIE | BB818  
THE BASTARD PIZZA SHOVEL | BB136B















# DINNERTIME!

WELCOME TO A HOLIDAY DINNER LIKE NO OTHER! DECEMBER HAS ROLLED IN, AND WE'RE ALL SET TO GATHER AROUND THE BASTARD, OUR CERAMIC BARBECUE READY TO WORK ITS MAGIC ON THE BEST LOCAL INGREDIENTS.

THIS HOLIDAY SEASON, WE'RE NOT FOLLOWING THE USUAL PLAYBOOK. IT'S ALL ABOUT INFUSING OUR OWN STYLE AND FLAVOR INTO THE MIX. NO NEED FOR OVER-THE-TOP SMOKE SPECTACLES—JUST THE BASTARD WORKING ITS MAGIC, ENHANCING THE INCREDIBLE FESTIVE TASTES WE LOVE.

WE'RE NOT TIED DOWN BY THE OLD TRADITIONS; WE'RE SETTING OUR OWN COURSE. FORGET ABOUT ELABORATE DISPLAYS; IT'S ALL ABOUT THE BASTARD ELEVATING EVERY MOUTHWATERING BITE.





# FRUITS DE MERRY

## SMOKED SEAFOOD

IF THERE'S ONE SEAFOOD FEAST I EAGERLY JOIN, IT'S A FRUITS DE MER. DELICACIES FROM THE SEA, STRAIGHT FROM YOUR BASTARD. MIX IN SOME RAW OYSTERS, PLENTY OF WHITE WINE, AND SAVOR LIFE.

### INGREDIENTS:

#### (Choose your variation)

- 1 lobster
- Argentinian prawns 16/20
- Langoustines
- Razor clams
- North Sea crab claws
- Mussels
- Cockles
- Vongole
- Venus Clams
- Oysters
- Shaved ice
- Lemon
- Sea Purslane

### INSTRUCTIONS:

1. Halve the lobster lengthwise and grill it along with the prawns and langoustines on The Bastard – about 3 minutes per side for the lobster, 3 minutes in total for the prawns and langoustines.
2. Slice the razor clams along one shell, pat them dry, and grill them for 1 minute with the meat facing down.
3. Place the crab claws in the rack and position it above the fire on The Bastard.
4. Close the lid and cook the crab claws for 4 minutes. Then add mussels, cockles, vongole and venus clams, and cook for an additional 4 minutes.
5. Shuck the oysters and arrange all the seafood on platters with shaved ice. Garnish with lemons and sea purslane.

**Tip:** Place a bowl of lukewarm water and lemon on the table for refreshing hands.

**DRINKTIP:** Altura White Blend ( Bodega Norton )



## EGGPLANT AND POMEGRANATE

NEVER OVERLOOK THE CHARM OF A WELL-CRAFTED SIDE DISH TO COMPLEMENT YOUR MAIN COURSE. THE SMOKEY, GRILLED EGGPLANT, PERFECTLY CHARRED AND DRIZZLED WITH POMEGRANATE SEEDS, DELIVERS A FLAVOR UPPERCUT THAT BALANCES ALMOST EVERY MAIN DISH. IT'S THE KIND OF SIDE THAT TAKES YOUR DINNER FROM BETTER TO BASTARD!

### INGREDIENTS:

#### For grilled eggplant:

- 2 medium-sized eggplants
- Olive oil
- Salt and pepper

#### For the feta-yogurt dressing:

- 1/2 cup Greek yogurt
- 1/2 cup crumbled feta cheese
- 2 tablespoons olive oil
- 1 clove garlic, finely chopped
- Fresh juice of 1 lemon
- Salt and pepper to taste

#### For garnishing:

- Pomegranate seeds (from 1 pomegranate)
- Fresh parsley or mint, chopped

### INSTRUCTIONS:

#### For grilled eggplant:

1. Cut the eggplants into slices approximately 1/2 inch thick.
2. Lightly brush both sides of the eggplant slices with olive oil and season them with salt and pepper.
3. Preheat The Bastard to moderate or high heat.
4. Place the eggplant slices on the grill grates and grill for about 2-3 minutes on each side, until they are soft and nicely grilled. Ensure the eggplant doesn't become overly cooked, or it might become too soft.

#### For the feta-yogurt dressing:

1. In a bowl, mix the Greek yogurt, crumbled feta, olive oil, finely chopped garlic, and fresh lemon juice. Stir well to combine everything.
2. Season the dressing with salt and pepper. Taste and adjust the seasoning if necessary.

#### Assembling:

1. Place the grilled eggplant slices on a serving plate.
2. Drizzle the feta-yogurt dressing over the eggplant.
3. Sprinkle the grilled eggplant and dressing with pomegranate seeds and chopped parsley or mint.











## TOMATO AND BARBECUED ONIONS

PRESENTING A DYNAMIC MIX OF VIBRANT TOMATOES AND SLOW-ROASTED ONIONS, THIS SIDE DISH BRINGS AN INTENSE BURST OF FRESH FLAVORS THAT BEAUTIFULLY ACCENTUATES YOUR GRILLED MAIN COURSE. THE MARRIAGE OF THESE JUICY TOMATOES WITH CARAMELIZED ONIONS CRAFTS THE PERFECT ADDITION TO YOUR BBQ FIESTA.

### INGREDIENTS:

#### For the tomato salad:

- Ripe tomatoes, sliced or chopped
- Cucumber, sliced
- Fresh basil leaves
- Extra virgin olive oil
- Balsamic vinegar
- Salt and pepper to taste

#### For the roasted red onions:

- 2 Red onions
- Olive oil
- Salt and pepper

### INSTRUCTIONS:

#### For the tomato salad:

1. Prepare the tomatoes, cucumber, and basil as instructed and place them in a large bowl.
2. Drizzle extra virgin olive oil and balsamic vinegar over the ingredients in the bowl. The proportions can be adjusted to taste, but start with approximately 2 tablespoons of olive oil and 1 tablespoon of balsamic vinegar. Adjust based on your personal preference.
3. Season the salad with salt and pepper, then gently toss to distribute the dressing evenly.
4. Allow the tomato salad to sit for a while to soak up the flavours.

#### For the roasted red onions:

1. Trim the tops and bottoms of the red onions and peel off the skin.
2. Cut the onions into quarters lengthwise, ensuring to keep the root end intact to hold the layers together.

3. Drizzle the sliced onions with olive oil and season with salt and pepper.

4. Place the roasted red onions with the cut side up on The Bastard, preferably with indirect heat.

5. Close the barbecue lid and roast the onions for about 20-30 minutes or until they are soft and caramelized.

#### Assembly:

1. Place the roasted red onions on a serving platter.
2. Dress the tomato salad over the roasted onions.
3. Garnish the salad with extra basil leaves and a drizzle of additional olive oil and balsamic vinegar if desired.











# ORIGINAL BARBECUE CHICKEN

CHICKEN FROM THE BASTARD ROTISSERIE, YOUR LAIDBACK WINTER DINNER.

THE BASTARD'S ABLAZE, SETTING THE WINTER STAGE,  
FRIENDS GATHER 'ROUND, IN THE SEASON'S EMBRACE.  
ROTISSERIE SPINS, CHICKEN SIZZLES AND SINGS,  
GOOD FOOD, GREAT MOMENTS, THE JOY IT BRINGS.

TALES AND LAUGHTER, THE VIBE IS PRIME,  
NO FRILLS NEEDED, JUST STORIES THAT CHIME.  
WINTER'S EMBRACE, A MAGICAL DELIGHT,  
THE BASTARD'S WARMTH, GLOWING IN THE NIGHT.

## INGREDIENTS:

### For the grilled chicken:

- Whole chicken (4-5 pounds)
- Barbecue spices or chicken seasoning of your choice
- Olive oil
- Lemon juice (optional)

### For the baked applesauce:

- Apples (such as Granny Smith)
- Butter
- Sugar
- Cinnamon

## INSTRUCTIONS:

### For the grilled chicken:

1. Start by preparing the chicken. Wash the chicken inside and out and pat it thoroughly dry with kitchen paper.
2. Season the chicken generously with Bastard spices or chicken seasoning to your taste. If desired, you can also use olive oil and lemon juice to marinate the chicken for extra flavor. Massage the spices into the chicken, ensuring it's evenly covered.
3. Prepare The Bastard Rotisserie for indirect heat. This means using the platesetter on one side of the grill ( Back ) and cooking the chicken with the rotisserie. This ensures even and slow cooking.
4. Skewer the chicken on the grill's spit, ensuring it's securely fastened.
5. Close The Bastard and let the chicken roast slowly. The cooking time varies depending on the chicken's size, but aim for approximately 20-30 minutes per pound at a temperature of about

180-190°C. Use a meat thermometer to check if the chicken has reached an internal temperature of 74°C.

6. While the chicken is roasting on the spit, you can prepare the applesauce.

### For the baked applesauce:

1. Wash and peel the apples and cut them in half. Remove the cores.
2. Place each apple half on a piece of aluminum foil and fill the core with a knob of butter, sugar, and a pinch of cinnamon.
3. Wrap the aluminum foil around the apple halves and seal them tightly.
4. Place the wrapped apples on the grill, preferably in the indirect heat zone. Let them grill for approximately 20-30 minutes or until the apples are soft and the filling is bubbling.
5. Remove the apples from The Bastard and puree them into a smooth applesauce.

Serve the grilled chicken on the spit along with the barbecue puffed applesauce.











# CHOCOLATE PEANUTBUTTER PIE

DISCOVER THE SWEET AND SAVORY OF THIS AMAZING DESSERT. THIS EASY-TO-MAKE PIE IS A DELIGHTFUL BLEND OF RICH PEANUT BUTTER AND SWEET MERINGUE. A PERFECT CHOICE TO CAP OFF YOUR NIGHT OR PAIRED WITH A DOUBLE ESPRESSO, IT'S A SIMPLE PLEASURE THAT SPEAKS VOLUMES IN FLAVOR.

## INGREDIENTS:

### For the peanut butter pie:

- 1 ready-made pie crust or cookie crust (you can also make your own)
- 1 cup peanut butter
- 1 cup cream cheese
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- A pinch of salt

### For the chocolate sauce:

- 1/2 cup dark chocolate chips or finely chopped dark chocolate
- 1/4 cup heavy cream
- 2 tablespoons butter

### For the meringue:

- 3 egg whites
- 3/4 cup white caster sugar
- 1 teaspoon vanilla extract

**DRINKTIP:** Masskara ( Don Papa )

## INSTRUCTIONS:

1. Begin by preheating The Bastard to 170 °C Direct.
2. For the peanut butter pie, mix the peanut butter, cream cheese, powdered sugar, vanilla extract, and a pinch of salt in a bowl until it forms a smooth and creamy filling.
3. Pour the peanut butter filling into the pie crust and smooth the top.
4. Place the pie on the grill and close the lid. Bake the pie for about 15-20 minutes or until the filling is set.
5. While the pie is on The Bastard, prepare the chocolate sauce. Combine the chocolate chips, heavy cream, and butter in a heatproof bowl, then melt the mixture over low heat on the barbecue or use a double boiler. Stir regularly until the chocolate and butter are completely melted, and the mixture is smooth. Remove from heat and set aside.
6. For the meringue, beat the egg whites in a clean bowl with a hand mixer until soft peaks form. Gradually add the sugar while continuing to beat until the meringue is stiff and glossy. Stir in the vanilla extract.
7. Remove the pie from the barbecue and allow it to cool to room temperature.
8. Pour the chocolate sauce over the pie and decorate the top with meringue by creating beautiful peaks.
9. Use a gas torch or One Minute Lighter to lightly brown the top of the meringue. Be careful and keep a distance to prevent burning.
10. Serve the peanut butter pie with chocolate sauce and meringue immediately.







# SNACKS & COCKTAILS

WARM UP YOUR WINTER GATHERINGS WITH TASTY SNACKS ON YOUR BASTARD. TRY THE COCA-COLA JALAPEÑOS SPARE RIBS OR THE PICANHA BAGELS. FIRE UP YOUR BASTARD, MIX SOME AMAZING COCKTAILS, AND LET'S TURN CHILLY EVENINGS INTO A SIMPLE CELEBRATION OF GOOD FOOD, GOOD FRIENDS, AND GREAT FLAVORS.









# THE ROUND ROAST

## BAGEL WITH CHEESE AND PICANHA

ELEVATE YOUR SNACK GAME WITH “THE ROUND ROAST” BAGEL. THIS SAVORY DELIGHT FEATURES TENDER PICANHA AND GOOEY PROVOLONE CHEESE, A FAT FUSION OF SMOKEY FLAVORS ON A DELICIOUS BAGEL.

### INGREDIENTS:

- *Picanha*
- *Bagels*
- *Melted cheese (cheddar, mozzarella, Swiss, etc.)*
- *Butter or olive oil (for grilling)*
- *Seasonings and spices to taste (such as salt, pepper, garlic powder)*

### INSTRUCTIONS:

1. Preheat The Bastard to medium-high heat – 180 degrees
2. Lightly brush the picanha with olive oil and season it to taste with spices such as salt, pepper, and garlic powder.
3. Place the picanha directly on the grill. Grill the picanha for about 5 minutes on all sides (the exact grilling time depends on the thickness of the picanha and your personal preference for doneness).
4. While the picanha is on the barbecue, cut the bagels in half and spread a thin layer of butter or olive oil on the cut sides.
5. Place the bagel halves with the cut sides down on grill and toast them for 1-2 minutes, or until they are golden brown and crispy.
6. Once the picanha reaches the desired doneness and the bagel halves are well-toasted, remove them from the barbecue.
7. Slice the grilled picanha into thin pieces and assemble it on one of the bagel halves, adding melted cheese on top of the picanha.
8. Close the lid of The Bastard to let the cheese melt. This usually takes only a few minutes.
9. Place the other half of the bagel on top of the cheese and gently press to assemble the sandwich.



# BIG, BIG MANGO, MANGO

## INGREDIENTS

40ML DON PAPA BAROKO

10ML BANANA LIQUEUR

15 ML SUDACHI

TOP OFF WITH MANGO SODA

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## METHOD

BUILD IN GLASS

## GLASS

LONGDRINK

## GARNISH

BANANALEAF AND DRIED MANGO/ LIME

## DISH

THE ROUND ROAST











# CJ RIBS

## COLA & JALAPEÑO SALSA SPARERIBS

GET READY TO AMP UP YOUR SNACK REPERTOIRE WITH OUR SENSATIONAL COCA-COLA & JALAPEÑO SALSA SPARERIBS! THESE BAD BOYS OFFER AN AWESOME BLEND OF SWEET AND SPICY THAT'LL MAKE YOUR TASTE BUDS DO THE MACARENA. THE COMBINATION OF ZESTY JALAPEÑOS AND THE CLASSIC TASTE OF COCA-COLA TAKES THESE RIBS TO A WHOLE NEW LEVEL. LET'S FIRE UP THE BASTARD AND WHIP UP A BATCH OF THESE LIP-SMACKING RIBS THAT ARE SURE TO STEAL THE SHOW THIS SEASON!

### INGREDIENTS:

#### For the marinated spareribs:

- Spareribs
- Cola (enough to fully cover the spareribs)
- Barbecue sauce of your choice
- Salt and pepper

#### For the jalapeño salsa:

- 2-3 jalapeño peppers, finely chopped (adjust the quantity based on your desired level of spiciness)
- 1 red onion, finely chopped
- Fresh chopped cilantro leaves
- 1 tomato, diced
- Juice of 1 lime
- Salt and pepper to taste

#### For garnish:

- Coarsely chopped peanuts

### INSTRUCTIONS:

1. Begin by marinating the spareribs. Place the spareribs in a large baking dish and pour cola over them until they are completely covered. Add salt and pepper to taste. Allow the spareribs to marinate for at least 4 hours overnight in the refrigerator.
2. Preheat The Bastard for indirect heat, using The Bastard platesetter. This allows for slow and even cooking.
3. Remove the spareribs from the marinade and let them drain. Save a portion of the marinade for later use.
4. Place the spare ribs on the grill (ideal with Bastard grillpins) over the indirect heat. Close the barbecue lid and cook the spareribs for approximately 2-3 hours, turning them occasionally, and baking until they are tender and cooked. You can occasionally brush some of the reserved marinade over the spareribs for extra flavor.
5. While the spareribs are cooking, you can make the jalapeño salsa. Mix the finely chopped jalapeño peppers, red onion, tomato, and chopped cilantro in a bowl. Add the juice of 1 lime and season with salt and pepper.
6. When the spareribs are cooked, remove them from the barbecue and cut them into individual portions.
7. Serve the spare ribs with the jalapeño salsa on top and garnish with coarsely chopped peanuts.



# DARKER DON

## INGREDIENTS

40ML DON PAPA

20ML FALERNUM

20ML LIMEJUICE

3 DASH ANGOSTURA BITTERS

TOP OFF WITH GINGER BEER

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## METHOD

BUILD IN GLASS

## GLASS

LONGDRINK

## GARNISH

MINT, DRIED LIME, CHILI STRINGS

## DISH

CJ RIBS













# SMOKEY SARDINES

## SARDINES ON A STICK

THIS IS AN UNCONVENTIONAL YET UTTERLY DELICIOUS BBQ RECIPE: SMOKEY SARDINES ON A STICK! THESE LITTLE FLAVOR BOMBS ARE A HIDDEN GEM, ESPECIALLY WHEN PAIRED WITH OUR ZESTY LEMON, DILL, AND PARSLEY DRESSING. THIS DISH MIGHT NOT BE THE USUAL SUSPECT, BUT TRUST ME, IT'S A SNACK GAME-CHANGER.

### INGREDIENTS:

- *Fresh sardines (quantity of your choice, usually 2-3 sardines per person)*
- *Wooden skewers (pre-soak them in water to prevent burning)*
- *Fresh green herbs of your choice (such as parsley, coriander, mint, dill, basil, or a combination)*
- *Olive oil*
- *Lemon juice*
- *Salt and pepper*

### INSTRUCTIONS:

1. Start by cleaning the sardines. Remove the innards and rinse them thoroughly under cold running water. Pat them dry with kitchen paper.
2. Carefully thread the sardines onto the pre-soaked wooden skewers, laying them flat and ensuring they are secure on the skewers.
3. Lightly brush the sardines with olive oil and season them with salt and pepper.
4. Preheat a barbecue to medium-high heat, ensuring that the grill is clean and lightly greased to prevent the sardines from sticking.
5. Place the sardines on The Bastard and grill them for about 2-3 minutes on each side or until they are cooked and have a nicely grilled appearance. Sardines cook quickly, so keep a close eye on them to prevent overcooking and drying out.
6. While the sardines are grilling, prepare the green herbs. Coarsely chop the herbs and mix them with a dash of olive oil, lemon juice, salt, and pepper. This will serve as a flavorful topping for the grilled sardines.
7. Once the sardines are cooked, remove them from the grill and place them on a serving platter.
8. Spoon the green herb mixture over the grilled sardines.







# BRASS BATH

## INGREDIENTS

40ML DON PAPA BAROKO

25ML AMARO

5ML CINNAMON SYRUP

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## METHOD

STIR IN GLASS

## GLASS

DOUBLE OLD FASHIONED (WHISKY)

## GARNISH

ORANG PEEL AND THYME

## DISH

SMOKEY SARDINES







## BUTTERFLIED GAMBAS WITH A PANKO CRUST

THESE BUTTERFLIED GAMBA BEAUTIES, COATED IN JAPANESE PANKO BREADCRUMBS, TAKE CENTER STAGE. BUT THAT'S NOT ALL—IMAGINE THEM TOPPED WITH A GENEROUS SPRINKLE OF PARMESAN CHEESE AND SLATHERED IN A TANTALIZING GARLIC BUTTER. OKAY, WE CAN'T WAIT – HURRY UP AND MAKE THESE!!

### INGREDIENTS:

- *Large shrimp or prawns, peeled and deveined (you can also remove the backbone to butterfly them)*
- *Olive oil*
- *Salt and pepper to taste*
- *Fresh garlic, finely chopped*
- *Fresh parsley, chopped*
- *Panko (Japanese breadcrumbs)*
- *Grated Parmesan cheese*
- *1 organic lemon*

### INSTRUCTIONS:

1. Begin by preheating The Bastard to medium or high heat.
2. Brush the shrimp on both sides with olive oil and season them with salt and pepper.
3. Mix the finely chopped garlic and chopped parsley in a bowl and set aside.
4. Place the shrimp on the grill grate with the shell side down. Grill them for about 2-3 minutes on each side or until they turn pink and opaque. Timing may vary depending on the size of the shrimp.
5. While the shrimp are grilling, mix panko and grated Parmesan cheese in a bowl. The ratio can be adjusted to taste, but a typical ratio of 2:1 of panko to cheese works well.
6. Flip the shrimp with the shell side up and evenly distribute the panko-cheese mixture over the shrimp.
7. Close the barbecue lid and let the shrimp grill for an additional 1-2 minutes or until the panko-cheese mixture turns golden brown and crispy, and the shrimp are fully cooked.
8. Remove the gratinated shrimp from the barbecue and sprinkle them with the garlic-parsley mixture and serve with lemon wedges.



# JE M'ASSKUSE

## INGREDIENTS

30ML DON PAPA MASSKARA

20ML RHUBARB LIQUEUR

10ML KALAMANSI

TOP OFF WITH CHAMPAGNE/PROSECCO

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## METHOD

SHAKE FIRST THREE INGREDIENTS AND  
FINESTRAIN IN GLASS.

## GLASS

COUPE

## GARNISH

EDIBLE FLOWER

## DISH

GAMBO













# DEVIL'S ADVOCATE

## INGREDIENTS

35ML DON PAPA BAROKO  
35ML ADVOCAT (LIQUID)  
25ML FALERNU  
10ML PX

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## METHOD

SHAKE AND FINESTRAIN IN COUPE

## GLASS

COUPE

## GARNISH

NUTMEG





# DESMA

## INGREDIENTS

40ML DON PAPA BAROKO

10ML MADEIRA

20ML COFFEE LIQUEUR

30ML COFFEE

5 ML SIMPLE SYRUP

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## METHOD

SHAKE AND FINESTRAIN

## GLASS

MARTINI

## GARNISH

STAR ANISE







# THANKS

BEFORE YOU WRAP UP THIS MINI COOKBOOK AND HEAD TO THE BACKYARD, WE JUST WANTED TO EXTEND A HUGE THANK YOU FOR EMBARKING ON THIS HOLIDAY JOURNEY WITH US! WE TRUST THESE RECIPES HAVE IGNITED GOOD TIMES AND SPRINKLED A TOUCH OF BASTARDNESS INTO YOUR LIFE. BEING A BASTARD ISN'T JUST ABOUT FOLLOWING STEPS, IT'S ABOUT CRAFTING MEMORABLE MOMENTS, SHARING LAUGHS, AND ENJOYING EVERY SINGLE BITE.

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# CHEERS BASTARDS!

HUNGRY FOR MORE? SEE OUR LATEST AND GREATEST COOKBOOK "GOOD BETTER BASTARD" FOR EVEN MORE AMAZING RECIPES OR CHECK OUT OUR WEBSITE FOR EVERYTHING BASTARD.

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**THE BASTARD**  
SERIOUS OUTDOOR COOKING

**MANY THANKS TO OUR AMAZING PARTNERS FOR  
PARTICIPATING IN THIS HOLIDAY SPECIAL.**

