

What's new



IN STORE

■ Something a little different, these use a soya base with red peppers, mozzarella and courgettes for a herby Mediterranean flavour. They browned evenly and didn't dry out after grilling. *Linda McCartney Italian vegetarian sausages, pack of 6, £1.89, Tesco*



■ Moroccan-inspired burgers, with a mix of lamb, dried apricots and harissa, so they aren't too fiery. With a good balance of seasoning, they kept their shape on the barbie, too.

Asda Extra Special lamb & apricot burger, pack of 2, £3



■ These pre-cooked langoustines can be warmed through from frozen either on the barbecue or by quickly boiling. Toss through with the herbed butter to finish. While they're quite fiddly to eat, it's worth it as the meat is sweet and succulent.

Sainsbury's langoustine in garlic & herb butter, 500g, £5



Healthy choice

■ Wild, pacific salmon mini fillets marinated in a lime, chilli and coriander mix. The glaze added zestiness to the oily fish. Delicious cold for a picnic, but take napkins as they're very sticky! *Tesco Barbeque 10 Salmon Mini Fillets, £3, 300g*



■ Free range duck wings slow cooked for 4 hours and marinated in a plum, port and Chinese five-spice sauce – you just char on the barbecue. The marinade made the wings tasty and sticky, while the meat was meltingly tender. *Waitrose slow cooked oriental duck wings, £4, 700g*

