THAI FISH BALLS

Ingredients:

- 500 grams of fish, lightly cooked
- Small handfull of breadcrumbs
- One egg
- Teaspoon of red curry paste
- Pinch of ginger & chilli
- Clove of garlic, squashed
- Squeeze of lemon or lime

Directions:

1. Squish all ingredients together, flour fingers and make small, flat balls
2. Gently cook in olive oil, turning once for 4 minutes either side

Serve with dipping sauce made with lime juice, sweet chilli sauce and mint



OZPIG PACKING LIST

1 x Ozpig steel cooker body



3 x chimney sections



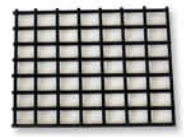
4 x galvanized threaded legs



1 x spark arrestor



1 x mesh floor fire grate



2 x Ozpig BBQ Grill plates



1 x Combination Tool (Wood poker and grill plate lift handle)



1 x Storage Bag



OZPIG LIGHTING TIPS

1. Open up door and swing off top BBQ plate.
2. I start with a few sheets of rolled up newspaper and place them in the fire grill of the base of the OZPIG. I place dry kindling wood on top of the paper at various angles and on top of the kindling I place a few lumps (approx 12) of home fire smokeless coal (CPL smokeless coal seems to work best). Finally I put an amount of BBQ fire lighting fluid making sure it soaks through to the paper and kindling. When you light the paper through the door, stand back when the flame catches.
3. A good flame will engulf the contents of the fire bowl, the coal will light and drop to the base of the fire. Because OZPIG is a solid fuel cooker and heater you may get a little smoke but this will soon disappear. This we then term as the heart of the fire and the coal stays alight for many hours as the OZPIG is slow combustion.
4. From now on the OZPIG will both cook and heat with ease and to ensure good cooking heat just add small pieces of dry wood or kindling to the heart of the fire. Remember the fire needs oxygen so keep the front door open. This will produce a lovely cooking flame to the BBQ plate or base of your kettle or anything else you were using over the cooking area. Add timber at intervals to keep a flame for cooking.
5. If cooking is over and you want good heat and moderate flame from your fire with your door open, swing open the BBQ plate and add decent lengths (30 cms long x 15 cms wide) of good seasoned timber. These will catch very quickly and if the flame starts to get a little high swing the BBQ plate back halfway over the cooking area and close the door slightly. This should calm it down and slow down the rate of burning. Good timber to use is ash or seasoned or kiln dried oak. You can ring you local timber supplier about a supply of these types of wood for best results.
6. Please remember a good flame means very little smoke so don't choke the fire.
7. The BBQ lighting fluid that is widely available has a delay on lighting so often when I have let the fire go too low I rake the embers put fresh kindling on and add a little more fluid, this will quickly fire things up again.
8. OZPIG can stay lit all night but will need to be tended. Easy when you are fishing or having a late one.
9. When going to bed we close the door and BBQ plate and in the morning recycle what ever has not burnt. We sweep out the cold ashes under the fire grid in the base of the OZPIG and relight the fire as per the instructions at step 1. The moment you have a flame you can boil a kettle. Unlike a regular BBQ when you get a flame you have heat to cook so it can be almost instant when the fire is lit properly.
10. After working with your OZPIG a few times you will soon be familiar with the benefits of the new camping buddy and I am confident that you will have as much fun as Bronne and I cooking and using the OZPIG. We hope these tips help but if you are getting problems don't worry as we are only a phone call away.

OZ PRAWNS

Ingredients:

- 12 Prawns (at least)
- Wooden skewers
- Bacon pieces

Directions:

1. Wet each skewer before you begin to stop them from burning
2. Thread four to five uncooked prawns per skewer
3. Thread a piece of bacon on each end of skewer
4. Husband to cook, 3 minutes either side
5. Wife has glass of wine

Serve with garlic butter or garlic rice and lemon



LAMB CURRY

Ingredients:

- 1kg Diced Lamb - Sweetest Lamb is from the shoulder
- 1 x 440g jar Rogan Josh curry paste. (Rogan Josh is at the cooler end of the scale - you can use Marsala, Korma, Vindaloo all the way to Jalfrasi)
- 1 x 440g jar Sweet Mango Chutney
- 1 x 440g can Crushed Tomatoes (rich & thick)
- Crushed Garlic
- 1 x Diced Onion

Directions:

1. In bowl combine Lamb, Garlic & 3~4 Tablespoons of Curry Paste - mix well & refrigerate covered preferably overnight.
2. In a heavy based pan sear the Lamb in a little oil - remove from pan and let stand.
3. Gently fry Onion until translucent.
4. Add crushed tomatoes, Sweet Mango Chutney
5. Add the remainder of Curry Paste & bring to simmer.
6. Return Lamb to dish and simmer gently for 30-~40 minutes.

Enjoy with: Freshly prepared Riata, Crusty Bread if you don't have any Nann, Boiled Rice



EASY SCONES ON THE OZPIG

Ingredients:

- 3 cups of self raising flour
- Tin of lemonade
- Carton of cream
- Optional - mixed fruit or avocado

Directions:

1. Place flour into bowl.
2. Then add half of the cream, then the lemonade mixture. Only add enough lemonade to make scone mixture (doughy and sticky).
3. Tip out onto floured board and roll out mixture with rolling pin (or bottle).
4. Dip small glass into flour, then cut out scones with glass.
5. Place them into a hot camp oven. Cook for 10 minutes. To check if ready, put a knife into the scones.

Hint: Place the camp oven on top of the plate of the Ozpig to get hot and make sure you have a rack in the bottom of the camp oven. Also, place a small amount of coals on top of the lid. You don't need much heat to cook scones. Trick to scones is not to mix too much.



CHICKEN BALLS

Ingredients:

- 500 grams of chicken mince
- Small handfull of breadcrumbs
- One egg
- Couple of drops of sesame oil & soy sauce

Directions:

1. Squish altogether and make the size balls you prefer
2. Add some sesame seeds to 2 handfulls of breadcrumbs and crumb balls
3. Husband to cook with a little olive oil, moderate temperature for 5 minutes either side.
4. Wife has a glass of wine



CAMP OVEN ROAST

Directions:

1. Prepare your Beef, Lamb, Pork, chicken etc by making small incisions into the meat & placing sliced cloves of garlic into these cuts.
2. Peel & cut potatoes in half, & slice sweet potato portions to about same size as the half potatoes.



3. **QUICK ROAST...** Place camp oven with cake rack or trivet inside, over open firebox of the OZPIG to pre heat for about 5 to 10 minutes until very hot, then place the roast into the camp oven, dry, no oil or water required, & leave over the open fire box for about 10 to 15 minutes before placing the potato & sweet potato in with the roast. We spray oil onto the spuds & sweet potato before putting them into the camp oven, but this is optional. Leave the camp oven over the open fire box for about another 10 to 15 minutes, then put the DIFFUSER between the camp oven & the open flames. Cook it in this position until to your liking if you want the QUICK ROAST, about another one to one & a half hours, or if you like the SLOW ROAST like we do, go to step 4.
4. **SLOW ROAST...** Place camp oven with cake rack or trivet inside, over open firebox of the OZPIG to pre heat for about 5 to 10 minutes until very hot, then place the roast into the camp oven, dry, no oil or water required, & leave over the open fire box for about 10 to 15 minutes before placing the potato & sweet potato in with the roast. We spray oil onto the spuds & sweet potato before putting them into the camp oven, but this is optional. Leave the camp oven over the open fire box for about another 10 to 15 minutes, then put the DIFFUSER between the camp oven & the open flames. Leave in this position for 30 minutes, then transfer camp oven to the side lower warming plate & make sure the camp oven body is in contact with the OZ PIG body as this allows enough heat transfer for the roast to continue slow cooking. Cook for a further 3 to 4 hours in this position rotating the camp oven 180 degrees every 30 minutes.
5. Times can vary according to size of roast & how many times you lift the lid on the camp oven to taunt your hungry friends.



Serving suggestions are: Setup chairs around the OZ PIG & carve roast straight from camp oven while enjoying a nice bottle of red or beer of your choice.