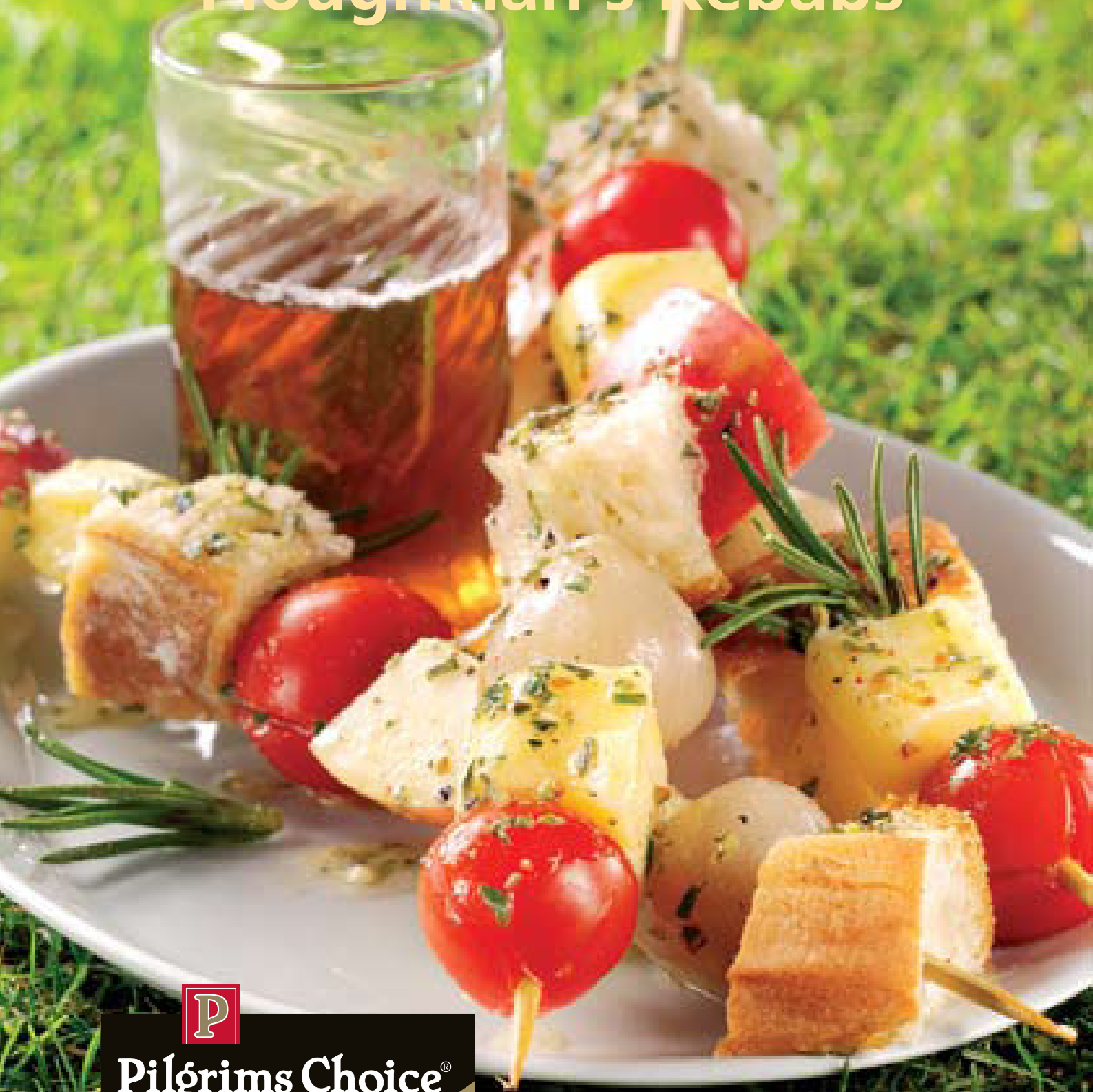


Melting Choice Ploughman's Kebabs



Pilgrims Choice®

It's all about the cheese

Melting Choice Ploughman's Kebabs

These clever kebabs are like a mini ploughman's lunch – on a stick! Cook over the barbecue or under the grill until the cheese begins to melt and the bread toasts.

Serves 4 (2 per serving)
Suitable for vegetarians

225g (8oz) Pilgrims Choice Mature Cheddar cheese, cut into 16 chunks
1/2 French stick, cut into 16 chunks
16 small tomatoes
2 red apples, cored and cut into chunks
8 pickled onions
8 fresh rosemary sprigs or bay leaves
2 tbsp olive oil
2 tbsp lemon juice
_ tsp Dijon mustard
2 tsp finely chopped fresh rosemary
Freshly ground black pepper

1. Thread the chunks of cheese onto 8 wooden kebab sticks with the French bread, tomatoes, apples and pickled onions, alternating the pieces and adding a fresh rosemary sprig or bay leaf to each one.
2. Make the baste by mixing together the olive oil, lemon juice, mustard and chopped rosemary with a little ground black pepper.
3. Preheat the barbecue or grill. Brush the kebabs with the lemon juice baste. Cook the kebabs for about 2 - 3 minutes, turning often, until the cheese just begins to melt and the bread begins to toast. Serve at once, drizzled with any remaining baste.

Cook's tip: Try cooking these kebabs in a char-grill pan for a barbecued effect when preparing them indoors.



Recipe Collection

A delicious collection of exciting recipe ideas leaving you spoilt for choice

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