



Backyard Recipes

For the Barkman Outdoor Kitchen Kits

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🕒 1.5h 👤 4-8



Prairie Lover's Pizza

Ingredients

Pizza Dough

3.5 cups strong white bread flour
1/2 tablespoon fine sea salt
1 (1/4-ounce) packets active dried yeast
1/2 tablespoon raw sugar
2 tablespoons extra-virgin olive oil
1x 1/4 cups lukewarm water

Toppings

BBQ sauce
Farmer sausage
Caramelized onions
Portabella mushrooms
Cherry tomatoes
Mozzarella cheese

Preparation

Sift the flours and salt onto work surface and make a well in the middle.

In a large measuring cup, mix the yeast, sugar and olive oil into the water and leave for a few minutes, then pour into the well.

Using a fork, bring the flour in gradually from the sides and swirl it into the liquid. Keep mixing, drawing larger amounts of flour in, and when it all starts to come together, work the rest of the flour in with your clean, flour-dusted hands. Knead until you have a smooth, springy dough.

Place the ball of dough in a large flour-dusted bowl and flour the top of it. Cover the bowl with a damp cloth and place in a warm room for about 1 hour until the dough has doubled in size.

Now remove the dough to a flour-dusted surface and knead it around a bit to push the air out with your hands

Divide the dough up into as many little balls as you want to make pizzas - this amount of dough is enough to make about three to four medium pizzas.

Roll or throw each dough ball into a thin disk and add the toppings starting with the BBQ sauce.

Bake pizza in the wood over for for about 8-12 minutes and until the crust is golden brown on the bottom.



🕒 20min 👤 6-10 🟢🟢🟡🟡

Bacon Wrapped Steak Poppers

Ingredients

1lb. Sirloin steak cut into bite-sized pieces
1 pack of thick-cut maple bacon strips cut in half
Jalapenos cut into small, bite sized strips
Cream cheese
Toothpicks

Makes 25-30 Bacon Wrapped Steak Poppers

Preparation

To make this appetizer, simply put a dollop of cream cheese on each bite-sized piece of steak, add a strip of jalapeno and wrap it all in a strip of maple bacon. Hold each popper together with a toothpick and throw them all onto your Harvest Grove BBQ Grill at 450-500F degrees, and grill until the bacon is crispy.



🕒 5 min



Rye and Ginger Twist

Ingredients

4 Highball glasses
Ice
4oz Canadian rye whiskey
1ltr Ginger ale
4TbIs Maple syrup

Preparation

To make the rye and ginger twist

Prepare 4 highball glasses and fill with ice. In each glass pour 1oz of rye whiskey. Then add 1 tablespoon of pure maple syrup to each glass. Finish each drink by filling each glass with ginger ale and stirring well.



🕒 5 min



Oh Canada S'mores

Ingredients

2 Graham crackers
1 Marshmallow
1 Strawberry
White Chocolate

Preparation

To make an Oh Canada S'more

Prepare your graham crackers by setting a piece of white chocolate on one of the two graham crackers. Then prepare the strawberry by cutting it into thin slices. Once the graham crackers and strawberry are prepared, roast a marshmallow over a fire until the skin turns golden brown and sandwich it between two strawberries, as well as the graham crackers and chocolate.



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