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SCORE BIG AT THE BBQ

TASSIE MADE

CRAFTED BY LOCAL LEGENDS

SPECIALS

GREAT SPECIALS FOR YOUR
 FOOTY CELEBRATIONS

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FOOTY FINALS





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NWFL - UNDER 16 BOYS GF







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EAST LAUNCESTON V LAUNCESTON NTJFA - UNDER 17 GIRLS GF Spice up your sausages and dish up something a little different this week.

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Ingredients

- · 8 BBQ sausages
- \cdot 1/4 cup brown sugar
- · 1 onion, finely sliced
- · 2 tomatoes, diced

Method

1. In a large non-stick frying pan over a low medium heat cook the sausages, turning every 10 minutes until golden all over and cooked through, 30 to 40 minutes. 2. Remove from the pan, cover with foil and set aside. Into pan juices, add onions, cooking until golden. 3. Sprinkle with sugar and toss to coat, lowering heat to caramelize, 5 minutes. 4. To serve place sausages then top with the caramelised onions and tomatoes.



Pandani Sausages 500g \$14.00 per 1kg - From the Meat Department

VIEW RECIPE



A really classy piece of rump has all the right ratio of fat (look for marbling), muscle structure and flavour. The lemon and basil combine beautifully to complement these steaks.



Ingredients

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1/3 cup basil pesto
1 tbsp lemon juice & zest

1 red chilli, finely sliced
4x200g rump steaks

Method

 In a small bowl, mix together basil pesto and lemon.
 Season to taste with salt and pepper.

3. Preheat the BBQ to high.

4. Lightly oil the steaks, and season with sea salt and cracked pepper.

5. Grill the steaks to desired doneness, 4 minutes per side for medium.

6. In the last minute, baste the steaks with a little of the pesto sauce.

7. Once done, remove from heat and rest for 5 minutes.

8. Serve topped with the

remaining pesto and finely sliced chilli.

Beef Rump Steak From the Meat Department

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A simple twist on this BBQ classic will make you come back for more.

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Lamb Forequarter Chops From the Meat Department

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Hoisin BBQ LAMB CHOPS

Ingredients

- <mark>2</mark> tbsp hoisin sauce
- · 2 tbsp sesame oil
- · 2 garlic cloves, crushed
- · 12 forequarter lamb chops

Method

 In a large bowl, combine hoisin, sesame oil and garlic.
 Add the lamb, turning to completely coat and marinate for at least 30 minutes.
 Preheat BBQ to medium high.

4. BBQ lamb, basting with marinade, for 6 to 8 minutes on each side for medium or until cooked to your liking.
5. Remove, cover and stand for 5 minutes.
6. Season with cracked

pepper to serve.

VIEW RECIPE





Aussie Cooked Large Tiger Prawns Thawed - From the Deli Department \$**29**99



Multix Alfoil 30cmx10m (excl. Non-Stick) 14¢ per 1m

16¢ per 1ea

Heat Beads BBQ Briquettes 4kg 30¢ per 100g









GET INSPIRED



THE PARTY IS OVER, AND IT'S TIME TO CLEAN UP. What do we do with all the leftover cheese from The cheese platter?

Knowing the right way to store cheese is essential for it to last longer and stay fresher. The best way is to wrap your cheese with greaseproof or beeswax paper and then place it in an airtight container in the fridge. This ensures that your cheese will remain tasty and that your whole fridge won't smell like cheese.





GET YOUR BON ON







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> Last month IGA Tasmania donated over \$3000 from Community Co purchases to these local communities, charities and other worthwhile causes.



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Community Co Pasta 500g 38¢ per 100g

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VIEW RECIPE



PASTA SALAD

Chicken Caesar

Ingredients

· 6 chicken thighs

· 1 tbsp olive oil

FOOTY FINALS

- · smoked paprika
- · 1 large cos lettuce, chopped
- · 1 cup Caesar dressing
- · 1/2 small red onion, finely sliced
- · 2 cups croutons
- · 50g shaved parmesan
- · 500g Community Co Penne Pasta



1. Preheat the oven to 180°C. 2. Toss the chicken thighs in a tablespoon of olive oil and place in a baking tray. Season with salt and pepper and a pinch of smoked paprika on each. Roast for 20 minutes, drain on kitchen paper and chop into bite-sized pieces.

3. In a large bowl, toss the cos lettuce with half of the Caesar dressing. Add the onion, croutons, chicken and pasta and toss again. Drizzle with remaining Caesar dressing and shave fresh parmesan on top.



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