


A close-up photograph of several skewers of grilled meat and vegetables, including green bell peppers and onions, cooking over a glowing charcoal fire. The background is dark and out of focus, emphasizing the sizzling food and the bright orange and yellow flames.

**CREATE
YOUR OWN
LEGENDARY
BBQ**

**BIG FLAVOURS
FROM CHILE**

**Casillero
del
Diablo**

WWW.CHILEANLEGEND.COM



Our Casillero del Diablo Shiraz Rosé is bursting with strawberry and raspberry flavours – it's summer in a glass!

EXPERIENCE THE AUTHENTIC FLAVOURS OF CHILE

Chileans are renowned for their love of barbecues as they provide a perfect opportunity to relax with friends and family, and pair food with their local wines. Follow these Chilean-inspired recipes to create a legendary barbecue using tasty cuts of meat, fresh ingredients and spicy marinades and sauces.

Why not use our mouth-watering Casillero del Diablo Shiraz Rosé to create a selection of cool, long summer cocktails. Enjoy!

STRAWBERRY WINE

350g ripe strawberries, sliced into small cubes, or raspberries, slightly crushed
5tbsp sugar (approx), depending on sweetness of fruit
4cm piece of orange zest
1 x 750ml bottle Shiraz Rosé
2 tbsp orange liqueur (optional)
4 orange slices or mint sprigs, garnish

- Combine all the ingredients, except the orange slices and mint, in a glass jug or jar, and leave in the refrigerator for 2 to 6 hours. Serve chilled.
- Decorate the glasses with a slice of orange or mint sprig.

ROSÉ MOJITO

1 bunch mint
4 tbsp sugar
juice of 2 limes
crushed ice
1 x 750ml bottle Shiraz Rosé
375ml lemonade
lime to taste and as garnish

- Place two of the sprigs of mint and a spoonful of sugar into a tall glass using a spoon and lightly crush them around the inside of the glass to release the mint flavours.
- Give it a quick stir and fill the glass with crushed ice. Add the wine, top with the lemonade, a squeeze of lime and garnish with a slice of lime.

An unusual summer salad bursting with the warmth of Chile, this is an ideal addition to any BBQ-er's repertoire – perfect with a refreshing glass of rosé too!

BBQ PRAWN & GOAT'S CHEESE SALAD



Preparation time: 20 minutes
plus 2 hours marinating
Cooking time: 10 minutes
Serves: 4

200g raw jumbo king prawn tails
1-2 garlic cloves, crushed
½ tsp chilli flakes, or to taste
3 tbsp olive oil
1 bag beetroot leaf salad or tender leaf salad
4 tsp balsamic vinegar
salt and pepper
150g ripe goat's cheese, crumbled

For the sauce:
5 tbsp honey
4 tbsp light soy sauce
1 tsp chilli powder
1 garlic clove, crushed
4 tsp lime juice

- Place the prawns in a shallow dish. Add the 1-2 crushed garlic cloves, chilli flakes and a tablespoon of olive oil then marinate for at least 2 hours in the fridge.
- Place all the ingredients for the sauce except the lime juice in a pan and heat until it thickens slightly. Allow to cool and add the lime juice. Set aside.
- Place the marinated prawns on a heated BBQ and cook on both sides until just pink.
- In a bowl, season the beetroot leaves with the remaining olive oil, balsamic vinegar, salt and pepper.
- Arrange the leaves on a plate and top with the prawns. Drizzle with the sauce and sprinkle with the goat's cheese.
- Enjoy with a chilled glass of Shiraz Rosé.



This tastebud-tingling marinade works just as well with beef, pork or even fish.

CHILEAN BBQ CHICKEN



Preparation time: 20 minutes
plus 4 hours refrigeration
Cooking time: 15- 20 minutes
Serves: 4

75g softened butter
3 tbsp freshly squeezed lemon juice
1 clove garlic, finely chopped
salt and black pepper
8 chicken thighs or large drumsticks
5 tbsp finely chopped parsley
75ml vegetable or olive oil
2 tbsp red wine vinegar

- In a small bowl combine the softened butter with the lemon juice, garlic, salt and black pepper. Spread this mixture evenly over the chicken. Place the chicken in a deep plate, cover and refrigerate for up to 4 hours.
- In a small bowl combine the parsley, oil and vinegar.
- Place the chicken pieces on a preheated BBQ. Keep an eye on the chicken as it cooks. Adjust the rack over the hot coal; do not let it burn. Baste with the parsley mixture every now and then. When the chicken is cooked through and nicely coloured, baste generously with the parsley mixture and serve.
- Enjoy with a chilled glass of Shiraz Rosé.



Looking for an alternative to cous cous? Why not try quinoa – a staple that has been cultivated since before the time of the Incas.

CHILEAN QUINOA SALAD



Preparation time: 10 minutes
plus 30 minutes refrigeration
Cooking time: 15 minutes
Serves: 4

225g quinoa, rinsed until water runs clear
salt, to taste
2 tomatoes, diced
1 red pepper, diced
1 sweet onion, finely chopped and rinsed
under cold water
2 Jalapeno or Serrano chillis, seeded and
finely chopped
6 tbsp coriander or parsley, finely chopped
4 tbsp freshly squeezed lemon juice
150ml olive oil

- Place the quinoa in a medium saucepan and cover with 675ml slightly salted water. Bring to the boil, reduce the heat, cover and simmer until translucent for 12 to 15 minutes. Drain and let cool. Place the quinoa in a large bowl, and fluff with a fork.
- Add the vegetables, coriander or parsley, lemon juice, and oil, and mix well. Taste for seasonings, and adjust as necessary. Cover and refrigerate for 30 minutes before serving.
- Enjoy with a chilled glass of Shiraz Rosé.

Helpful tip: if you cannot find quinoa in your local supermarket then why not try using cous cous. Follow the instructions on the packet.

Chileans take their BBQ-ing seriously, with techniques closely guarded and passed down from generation to generation.



RED WINE BEEF KEBABS



Preparation time: 20 minutes
plus 1 hour marinating
Cooking time: 7-10 minutes
Serves: 4

For the marinade:
150ml red wine
5 tbsp balsamic vinegar
4 garlic cloves, minced
2 tbsp Worcestershire sauce
1½ tsp salt
½ tsp black pepper

For the kebabs:
450g beef steak, cubed
1 red pepper, deseeded and cubed
1 green pepper, deseeded and cubed

- Mix all the marinade ingredients together in a shallow bowl. Add the cubed meat and marinate for 1 hour.
- Spear the meat and peppers on to kebab sticks and place on a heated BBQ for 7–10 minutes, turning occasionally or until the meat is cooked to your liking.
- This marinade would also be delicious for lamb kebabs or chops or for a whole beef steak.
- Enjoy with a chilled glass of Casillero del Diablo Shiraz Rosé.

BBQ TIPS

- Grilling is all about timing. Start the fire early and allow the charcoal to burn for at least 25 minutes in a mound before you spread out the hot coals. The fire is ready when the coals are no longer flaming and are covered with a layer of white ash.
- Start the grilling only when the coals are ready and your grill is clean.
- It is a good idea to sear the meat first over a high heat; this will keep the juices in.
- As a general rule, marinate tougher and bigger cuts of meat with a mixture that contains some acid such as wine, vinegar or lemon juice to tenderize the meat and oil to protect it from drying out; herbs and spice to add flavour.
- Loin chops and nicely marbled steaks are best simply rubbed with olive oil and well seasoned with salt and black pepper, nothing else.

CHILEAN WINE LEGEND

Over a century has passed since Don Melchor, our founder, created a legend. When he discovered his finest Concha y Toro wines were missing he spread a rumour amongst the local villagers that a devil lived in his cellar. From that day the wine has been known as Casillero del Diablo, the devil's cellar. Some say that to perpetuate the myth, the wily nobleman even roamed the darkened corridors of his cellars wearing a black cloak and hood.



For more information about our wines and the remarkable country of Chile please visit www.chileanlegend.com