

TRY OUR RECIPE FOR SPICY SESSION HALLOUMI KEBABS!

PERFECT FOR BARBEQUES

(but if rain stops play, they're just as tasty grilled!)

INGREDIENTS: (makes 6 skewers) METHOD:

- 450g of halloumi (2 blocks)
 - 1 red pepper
 - 1 yellow pepper
 - 1 red onion
 - 2 tbsp sweet chilli sauce
 - 2 tbsp tomato ketchup
 - 1 tbsp honey
 - 1/2 to 1 tsp chilli flakes (to taste)
 - pinch of salt
 - a splash of Session
 - you'll also need 6 metal skewers
- Mix the chilli sauce, ketchup, honey, chilli flakes and a pinch of salt together in a bowl. Add a splash of Session to achieve a spreadable consistency.
 - Cut each block of halloumi into 12 equal size cubes.
 - Chop the peppers and onions into roughly the same size as the halloumi cubes.
 - Thread the halloumi cubes onto your skewers, alternating with peppers and onions.
 - Lay the skewers onto a plate and brush with the sauce (keep any leftover sauce to one side).
- Cook on the barbeque, turning frequently to avoid burning. They should take around 10 minutes to cook, in total.
 - If using a grill, make sure it's turned up to max for a while before cooking your kebabs and make sure to keep an eye on them - they can go from nicely browned to burnt in seconds!
 - Once they're done, remove from the barbeque / grill and brush with a little of the leftover sauce.
 - Serve with salad, in warmed wraps and wash down with Session!
 - Tip: Halloumi can be swapped for salmon, the sauce works for both.

