

Bongo's Fathers Day

* Dad. Fathers Day

Steak + Caramelize onions

- * steak - oil the steaks NOT the grill
use extra virgin olive oil
Place steaks on grill
do not turn until sealed +
juices have risen - 15 min. turn
cook to desired state
Rare - 2-5 mins Med - 8-12 min
Well done 12-15 mins
- * Perfect BBQ onions
slice - salt them leave for
2 hrs for the salt to bring
out all the moisture. Place on
tea towel - squeeze out
excess liquid + pop of barbe
They're going to caramelize
up instantly

* CADILLAC

Fathers Day - cocktail

- can't afford + cadillac motor car for
dad for FDay - make him one
The cadillac derives its name
from the fact that it is a Margarita
made only with the finest ingredients
Frost the rim of martini glass by
moistening with lime wedge then
pressing into salt. Ingredients :
fine salt - 1/2 measure cointreau
1/2 measure tequila (Gold)
1/2 " fresh lime juice
2 teas Grand marnier
4 ice cubes
- * Pour teq. cont. + juice into cocktail
shaker add ice cubes shake
vigorously pour into martini glass
Drizzle grand marnier over
top.