

# SUMMER

*sorted*

## FOOD, DRINKS & FUN

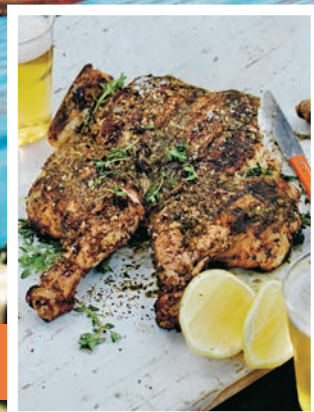
STEP UP YOUR HOSTING GAME AND  
BE A GOOD SPORT THIS SUMMER



YES WAY,  
FROSÉ!  
*Beat the heat with  
cooling cocktails*



CHILLED TUNES  
MADE FOR LAZY  
AFTERNOONS



EASY BARBECUE AND PARTY RECIPES TO IMPRESS



# 100 — DAYS OF — SUMMER

With mercury erupting from thermometers and fridges stocked to bursting, barbecue and party invites are flying about faster than a cricket ball through a back window. The season we love is here – long, sun-soaked days and tropical nights set to a soundtrack of cicadas. BWS has your summer sorted, with classic and new drink ideas, great recipes and cocktail inspiration for every occasion. It's the perfect time to visit a BWS and take advantage of its one-hour Click & Collect service – for chilled drinks, ready to go. And don't forget to jump onto [bws.com.au/summer](http://bws.com.au/summer); there's something special happening every day.

#summersorted



SHAZAM THIS PAGE TO GET THE PARTY STARTED WITH THE BWS 100 DAYS OF SUMMER PLAYLIST

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in association with **pandora**

**GET READY FOR THE SUMMER SEASON**

For more information and to find your local store, visit [bws.com.au/summer](http://bws.com.au/summer)



# Playing IT COOL

The sun's out, the prawns are sizzling and the drinks are on ice. Put on some tunes, courtesy of the BWS 100 Days of Summer Playlist, and enjoy the season with family and friends.



Carlton Dry

Kirin

James Squire  
One Fifty Lashes

Monteith's  
Pointers  
Pale Ale

Corona Extra

Lime-and-lemongrass  
barbecue-prawn skewers



Jacob's Creek  
Cool Harvest  
Sauvignon Blanc

Heineken 3

Lindeman's Early  
Harvest Semillon  
Sauvignon Blanc

Summer coleslaw

It wouldn't be an Aussie barbecue without a few prawns. Accompanied by a refreshing beer, a sparkling and light white wine, or even a bold drop of red, this is tastebud-treating synergy for all summery occasions.

## LIME-AND-LEMONGRASS BARBECUE-PRAWN SKEWERS

Serves 4

- 2 stalks lemongrass, white part only, finely chopped
- 2 long green chillies, finely chopped, plus extra to garnish
- 1 tsp finely grated ginger
- 2 cloves garlic, chopped
- 1 tsp caster sugar
- 1 tbs fish sauce
- 2 tbs peanut oil
- 32 extra-large green Australian prawns, peeled, leaving tails on, deveined
- Toasted coconut chips, lime wedges, cucumber ribbons, thinly sliced radishes, coriander, mint and steamed jasmine rice to serve

1 Place the lemongrass, chillies, ginger, garlic, sugar and fish sauce in a small food processor and process to a rough paste.

- 2 Place lemongrass paste and peanut oil in a large bowl and combine.
- 3 Add prawns and toss to coat.
- 4 Thread onto skewers lengthways (4 prawns per skewer).
- 5 Cover and refrigerate for 1 hour to fully infuse flavours.
- 6 Preheat a char-grill or barbecue and cook prawn skewers for 1-2 minutes each side or until just cooked through.
- 7 Serve with coconut chips, lime, cucumber, radishes, coriander, mint and jasmine rice, garnished with extra chillies.

*Tip: soak the wooden skewers in cold water for 10 minutes to prevent burning.*

**1hr**  
ORDER YOUR DRINKS  
AT [BWS.COM.AU](http://BWS.COM.AU) AND  
PICK THEM UP IN  
STORE WITH THE  
ONE-HOUR CLICK &  
COLLECT SERVICE.

## SEE THE LIGHT

### Jacob's Creek Cool Harvest Sauvignon Blanc

Harvested in the night to capture the freshness and acidity of the fruit, this drop is light with a low alcohol and calorie count, yet is lively and zesty.

### Lindeman's Early Harvest Semillon Sauvignon Blanc

Here's another white that keeps its alcohol percentage and calories low and its taste high, combining grassy notes with lifted fruit offerings.

### Heineken 3

This low-calorie, low-carb lager, is mid-strength yet full-flavoured. Smooth, refreshing and well balanced, it has floral and fruity aromas that are unmistakably Heineken.



## RED FELLOWS

### Young Brute Red Blend

This big, robust, juicy blend boasts great texture, tannins, complexity, a long, clean finish and was named Best Shiraz/Cabernet Sauvignon Blend at the 2016 Royal Melbourne Wine Awards.

### 19 Crimes Red Blend

Always uncompromising, 19 Crimes Red Blend is deliciously bold with dark-berry and spice-oak flavours balanced by subtle tannins and a silky finish. It'd be a crime not to share this one around.



5 Seeds Cider

Magners Blonde

Rekorderlig Festival Apple Cider



Gordon's Elderflower Spritz

PIMM'S Lemonade & Ginger Ale

Canadian Club & Dry

Wild Turkey & Dry

Guacamole

Mist Wood Gin with Apple

You only have to look at the range of beers flooding the market to realise we're in a golden age of thirst-quenching choice. But let's not forget the array of great ciders – such as the strong, crisp and dry Rekorderlig Festival Apple – and the ever-emerging stars of pre-mixed spirits. Add these to an ice bucket and they'll prove as popular as a bowl of freshly made guacamole or coleslaw.

### SUMMER COLESLAW

Serves 4

- 1 Granny Smith apple, cored, quartered, cut into matchsticks
- 200g snow peas, thinly sliced
- ¼ green cabbage, finely shredded
- ¼ red cabbage, finely shredded
- 2 green onions, thinly sliced
- 1 tbs currants
- 1 tbs finely shredded mint leaves, plus extra mint sprigs, to serve
- 1 tbs lemon juice
- 2 tbs whole-egg mayonnaise
- ¼ cup toasted hazelnuts, roughly chopped

1 In a medium bowl, combine apple, snow peas, cabbage, onions, currants, shredded mint, lemon juice and mayonnaise. Season. Serve sprinkled with hazelnuts and mint sprigs.

### GUACAMOLE

Serves 4

- 1 green chilli, de-seeded, finely chopped, plus extra, to serve
- 2 green onions, finely chopped
- 4 ripe avocados, roughly chopped
- ½ bunch coriander, roughly chopped, plus extra, to garnish
- 8 heirloom cherry tomatoes, chopped
- 1 lime, zest and juice
- 1 tbs olive oil
- Corn chips, to serve



1 In a medium bowl, combine chilli, onion, avocados, coriander, tomatoes, lime zest and juice and olive oil. Season to taste with sea salt and pepper. Serve guacamole with extra sliced chilli, coriander leaves and corn chips.

  
 YOU'LL FIND ALL YOU NEED FOR AN AFFORDABLE AUSSIE BBQ AT WOOLWORTHS



John Boston The Surprize Summer Ale

Brick jerk chicken

 SHAZAM THIS PAGE FOR THE BWS SUMMER BBQ PLAYLIST  
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 in association with 

Make things multi-flavoured and multicultural this Australia Day. Andy Allen, a *MasterChef* winner and host of the Food Network's *Andy and Ben Eat Australia*, brings you the tastiest and crispiest chook outside of Jamaica, thanks to a little know-how with two common house bricks. Enjoy it with a John Boston ale but, first, get Andy's advice at [bws.com.au/summer](http://bws.com.au/summer).

### BRICK JERK CHICKEN

Serves 4

- 4 garlic cloves, chopped
- 1 thumb-size ginger piece, peeled, chopped
- 2 green chillies, chopped
- ¼ bunch thyme, plus extra sprigs, to serve
- 1 tbs allspice
- ½ tbs ground cumin
- 1 bunch coriander stalks
- Zest of 1 lime
- 50ml white wine vinegar
- 50ml lime juice
- 1 tbs honey
- 1 free-range chicken
- Lemon wedges, to serve

- 1 Double-wrap two standard house bricks or pavers in aluminium foil.
- 2 For the jerk sauce, combine the garlic, ginger, chillies, thyme, allspice, cumin, coriander, lime zest, vinegar, lime juice and honey in a food processor. Blitz until nice and smooth.
- 3 For the chicken, butterfly it by removing the backbone (if you don't know how, it's simple – see YouTube!).
- 4 Bring the barbecue to a medium heat, season the chicken with sea salt and pepper and place on the grill, skin-side down.
- 5 Place foil-covered bricks gently on top of chicken to ensure even cooking and a crispy skin.
- 6 Cook chicken for 12 minutes, then baste with jerk sauce. Flip it over, baste the other side and cook for another 12 minutes.
- 7 Serve garnished with extra thyme sprigs and lemon wedges.

ANDY AND BEN  
**EAT AUSTRALIA**  
 EST. 2016




“WITH HELP FROM A BRICK OR TWO, JERK CHICKEN IS EASY-TO-MAKE, SUMMER-EATING PERFECTION.”



### MARVELLOUS MATCH

#### Jameson Irish Whiskey Caskmates

After a day of slip, slop, slapping and sport in the sun, Australian summer evenings are made for socialising at length. Great friends and great drinks – it's the ideal combo for relaxing well into the evening. And you can take the perfect-pairing theme a step further with beer and Jameson Caskmates. Finished in craft stout beer barrels, this triple-distilled delight makes a wholly refreshing and sophisticated summer tippie when paired with a cold wheat beer. Enjoy a swig of the latter after a sip of Caskmates, neat or on the rocks, and you'll bring out the best of both; swirling flavours of hops, cocoa, coffee and charred oak with a butterscotchy finale.

  
 GO TO [BWS.COM.AU/SUMMER](http://BWS.COM.AU/SUMMER) TO MASTER THE ULTIMATE BRICK JERK CHICKEN.

# Mix and MINGLE

From cool crushes of vodka, rosé and ice, to zesty and creative concoctions, this refreshing cocktail selection will help you create a stir this summer.

Mishka Grapetini

Solrita

The Baron Samedi

Tom Collins



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THIS ICY DELIGHT IS SO HOT RIGHT NOW AND IS THE IDEAL WAY TO CHILL OUT IN STYLE.



## FROSE

Add 90ml **Le Petite Rosé**, 30ml **Absolut Vodka**, 15ml sugar syrup, 1 strawberry and 3 cups of ice to an electric blender and blitz for 30 seconds or until smooth. Pour into a large wine glass. Garnish with a slice of strawberry.

## THAT'S THE SPIRIT



### Bacardi

The world's most famous white rum, Bacardi is a light and clean spirit, filtered through charcoal for purity and aged in white oak for character.



### Jack Daniel's Tennessee Whiskey

Charcoal-mellowed, with flavours of vanilla, toasted oak and caramel, JD is a true American icon – available at BWS in a convenient one-litre bottle.



### Chivas Regal Extra

New from Chivas Regal, this is a rich and generous blend crafted using a higher proportion of whiskies matured in sherry casks.



### MISHKA GRAPETINI

Add 30ml **Mishka Vodka**, 120ml freshly squeezed grapefruit juice and 1 tbs of lemon juice into a short glass. Top with lemonade and garnish with lemon slices and sprigs of rosemary. **Serves 1**



### SOLRITA

Rim a serving glass with salt. Add ice. Pour 30ml tequila, 15ml **Cointreau**, or any triple sec, and 30ml fresh lime juice into glass and mix. Add 50ml **Sol Cerveza** beer, and a lime wedge for garnish. **Serves 1**



### THE BARON SAMEDI

Build 30ml **Baron Samedi** spiced rum, 120ml ginger beer, 2 dashes of bitters and the juice of ½ a lime in a short glass filled with ice and stir. Garnish with two lime wedges. **Serves 1**



### TOM COLLINS

Add juice of ½ a lemon and 2 tbs sugar to a tall glass and stir until sugar dissolves. Add 50ml **Bombay Sapphire** gin, fill glass with ice and stir. Top with soda water and stir again. Garnish with lemon wedge. **Serves 1**



TO SEE THESE COCKTAIL IDEAS COME TO LIFE, VISIT [BWS.COM.AU/SUMMER](http://BWS.COM.AU/SUMMER). WHILE THERE, CHECK OUT THE PRE-MIXED 100 DAYS OF SUMMER PLAYLIST, IN ASSOCIATION WITH PANDORA.

# *aussie favourites* FOR AUSTRALIA DAY

FROM AMBER-COLOURED CLASSICS, TO SPARKLING AND FRUITY FAVOURITES, THERE ARE PLENTY OF HOMEGROWN OPTIONS TO CHOOSE FROM WHEN TOASTING LIFE IN THE LUCKY COUNTRY.

## Blass Prosecco

A great way to kick off festivities, this Limestone Coast beauty is light and refreshing, bright and bubbly. Its fruit aromas of pears and green apples are complemented by a crisp palate and zesty citrus finish. Perfect with seafood starters.

## Great Northern Super Crisp Lager

It may be “the beer from up here” (“here” being Cairns) but this thirst-quencher is made for relaxing lifestyles in the sun anywhere in this vast land. A great Australia Day brew, it’s mild and fruity with a subtle bitterness and refreshingly light finish.

## Bundaberg Rum Original & Cola

A popular rum born out of Queensland’s sugarcane industry in 1888, “Bundy” is about as Aussie as a drink can get. Bundaberg Rum Original & Cola cans are a refreshing take on the brand’s signature drink, perfect for throwing in the esky for picnics and barbecues.

## UDL Vodka – Lemon Lime & Soda

This blend of vodka, soda and tangy citrus is a classic for a reason. It’s the summer-friendly way to enjoy a well-balanced mixed drink at home or out and about without any of the hassle.

## Coopers Original Pale Ale

A cloudy, sediment-swirling Aussie classic with enduring popularity across vast suburban landscapes of backyard barbies and balmy evenings on porches and balconies. It’s fruity and floral, it’s crisp and bitter and it’s quite possibly South Australia’s finest export.

## Banrock Station Fruit Fusion Refreshing Rosé Wine – Summer Berries

Just when you thought a chilled glass of rosé was the most summery drink possible, Banrock Station goes one better with the addition of juicy berries. This well-balanced wine is made for picnics, barbecues and sunny afternoons in the garden.

## Mercury Hard Cider

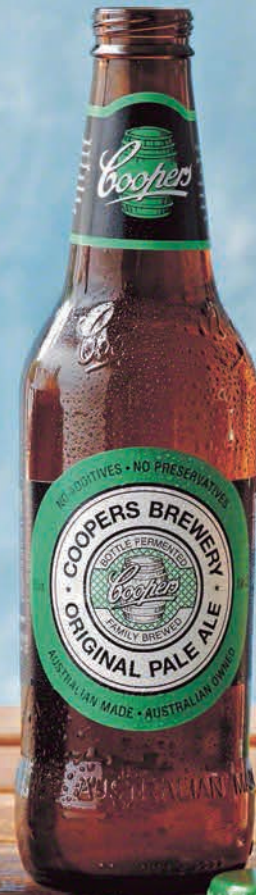
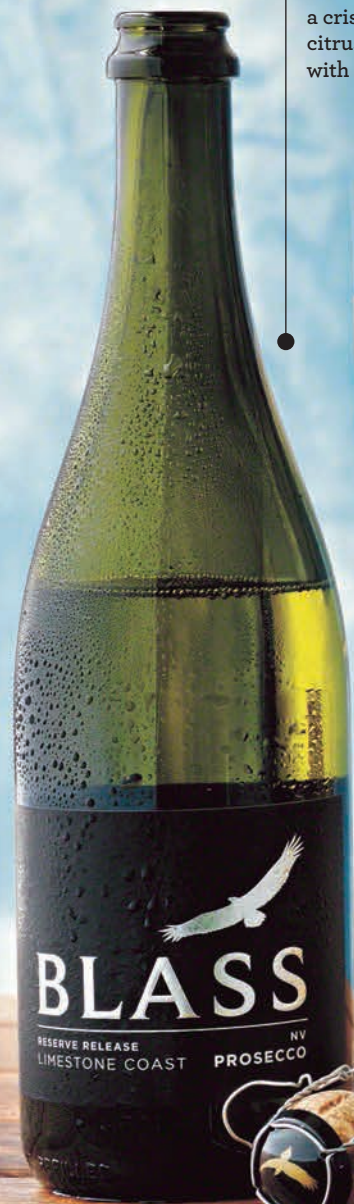
If you’re after a robust, full-flavoured cider with a lingering aroma of apples and a long, smooth finish, then this sparkling golden nectar is the drop for you. It’s inspired by traditional “hard ciders” and is best served chilled.

## Tooheys Extra Dry

Brewed for a crisp, extra-dry finish and clean aftertaste, this is the epitome of pure refreshment. Its extended fermentation process ensures a beer with low bitterness, a light malt body and subtle aroma.



CHECK OUT THESE DRINKS AND MORE AT BWS VISIT [BWS.COM.AU](http://BWS.COM.AU) TO FIND YOUR LOCAL STORE



BWS supports the responsible service of alcohol. Products may not be available in all stores or through Woolworths online or BWS online.



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HEART AND SOUL  
ARE THE  
ONLY ADDITIVES.

*Coopers*



ENJOY RESPONSIBLY