

Top BBQ Lunch Ideas

It's BBQ time! You call your friends over a BBQ lunch and you're going to spend the most lively and enjoyable quality time together. Don't worry about the menu – we've got you covered with the top BBQ lunch ideas that will rock your time with your friends and make this BBQ lunch a lasting memory.

Top BBQ Lunch Ideas to Amaze Your Friends

1. Burgers

No BBQ lunch is complete without the timeless appeal of burgers, it's a staple! Burgers are truly delightful picks to go for on a BBQ lunch for their versatile delicious toppings and combinations (e.g., cheddar cheese, bacon, caramelised onions) that delight taste buds and warm the heart.

Recommended: [premium halal burger on MyJam](#).

2. Hot Dogs

Hot dogs are a pleasing option for a BBQ party. A classic hot dog can be elevated with a variety of toppings, such as chilli, sauerkraut, grilled onions, and mustard. Experiment with different combinations to find your perfect hot dog.

3. Grilled Ribs

For a more substantial and flavourful option, consider grilling ribs. Baby back ribs and spare ribs are both popular choices. Season them with your favourite BBQ sauce and let them cook slowly over indirect heat until tender and juicy. This would be a festive option for the BBQ lunch!

[Shop premium halal ribs on MyJam](#).

4. Shish Taouk

This popular Middle Eastern dish involving marinated grilled skewers of chicken or lamb will be an easy yet tasty idea to bring joy to the party. Marinate the meat using a classic Middle Eastern marinade with ingredients like lemon juice, olive

oil, garlic, and spices like cumin, paprika, and sumac. Shop an extensive collection of [BBQ marinades on MyJam](#).

Serve the shish taouk with pita bread, hummus, and a fresh salad for a complete and flavourful meal. Check out the [pita bread collection on MyJam](#).

5. Grilled Chicken

Not a meat lover? No problem. Chicken is among the BBQ lunch ideas. Grilled chicken breast or thighs are versatile and can be marinated in a variety of flavours, from citrusy to spicy. For a fun twist, try grilling chicken skewers with colourful vegetables like bell peppers and zucchini.

6. Seafood

For a little creative tweak, seafood will be a nice option to break the normal for a BBQ lunch. Grilled seafood adds a healthy and delicious element to your BBQ lunch. Salmon fillets can be seasoned with lemon-herb butter or a spicy Cajun rub, while prawns can be grilled on skewers with Mediterranean-inspired flavours.

7. Vegetarian options

A BBQ lunch doesn't have to be just about meat. For vegetarian guests, there are plenty of delicious and satisfying options to enjoy. Grilled vegetables like zucchini, peppers, and eggplant can be marinated in a flavourful BBQ sauce and served on a bun or with a side salad.

Tofu or tempeh, marinated in the same sauce, can also be grilled to perfection for a hearty and protein-packed alternative. With these options, everyone can enjoy a delicious and satisfying BBQ lunch, regardless of their dietary preferences.

Top BBQ Sides and Salads

Tune up your BBQ lunch with:

- **Classic sides**

Coleslaw, potato salad, baked beans, and corn on the cob are all classic BBQ side dishes that pair well with grilled meats and vegetables.

- **Healthy salads**

For a lighter option, try a grilled vegetable salad with a tangy vinaigrette or a quinoa salad with roasted vegetables.

A well-planned BBQ lunch becomes a lovely memorable experience that everyone involved will cherish for a long time. Whatever you decide to go on among these BBQ lunch ideas, you will create memorable meals that will keep your guests coming back for more.

So fire up the grill, shop all your [BBQ lunch needs from MyJam](#), and get ready to enjoy your BBQ time!