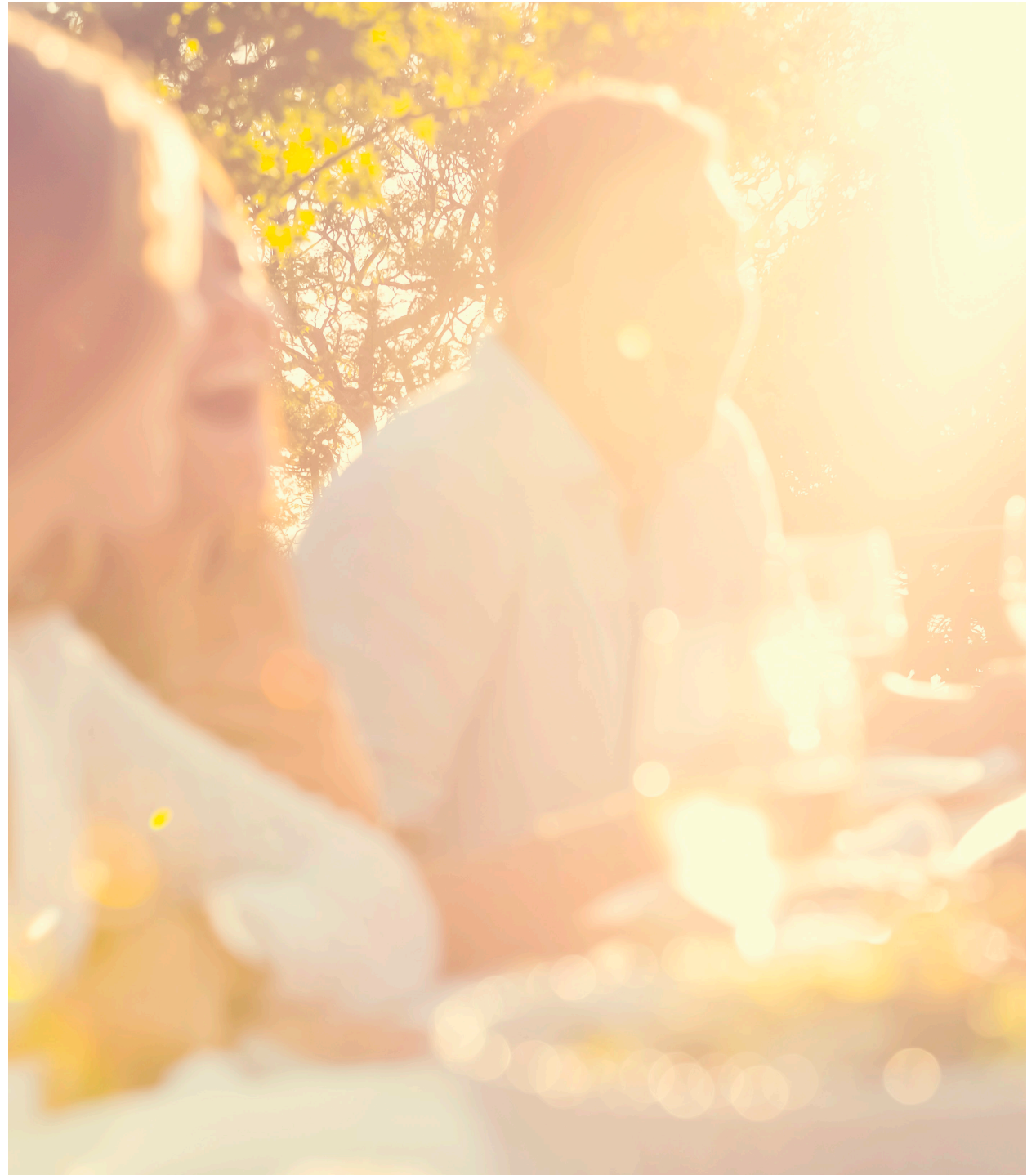


Your guide to

URBAN BARBEQUES

Get grilling and enjoy some sensational summer food. Take a look at our little guide with tips for fun urban cookouts and make sure the summer is pleasant for your neighbours as well!

sato



HOW TO CHOOSE THE BBQ SPOT

When the sun comes out, so do the barbecues. Just make sure not to put yours under a neighbour's balcony or in the middle of a passageway. The best place is the building's shared barbecue shelter that also has a barbecue for communal use. If there's no barbecue area on your building's grounds, ring the SATO Customer Service on 020 334 443 and ask us about BBQ opportunities.

In a SATO home you can enjoy grilling food on your balcony if you have an electric barbecue.

Spotted something that needs improving at the barbecue area?

Let SATO Customer Service know about it so that we can ensure you and your neighbours will have an even better BBQ experience.

HOW TO SELECT A BARBECUE

You're OK to use your own barbecue on the building's grounds. Set up your electric, gas or charcoal barbecue and prepare the best meal of the summer. Disposable barbecues may appear harmless but are actually regarded as

open fires and therefore must not be used on the building grounds.

Electric barbecue

- light, small and easy to move
- easy to light and clean
- gets hot fast and makes food quick to prepare

Gas barbecue

- suitable for large groups
- allows you to cook a variety of dishes thanks to the different levels
- gets hot fast and enables precise temperature control

Charcoal barbecue

- inexpensive: you can get one for a few dozen euros
- easy to use: all you need is some charcoal, lighter fluid and matches
- gets very hot

All SATO residents can gather around the shared BBQ. But if you'd prefer to have a private BBQ session, contact SATO Customer Service to ask about the reservation policy. This also helps make sure you won't take anyone else's BBQ turn.

DID YOU KNOW?
YOU CAN STORE A MAXIMUM OF 25 KG OF BARBECUE GAS BOTTLES INDOORS IN YOUR HOME BUT ARE NOT ALLOWED TO KEEP ANY GAS BOTTLES IN THE BASEMENT OR ATTIC STORAGE UNITS.



TOP TIPS FOR SAFE BARBECUES

Remember a few dos and don'ts when celebrating the summer with a barbecue. These are our top tips for barbecue safety.

- 1 Always place the barbecue on a surface that cannot burn, such as concrete, sand or paving.
- 2 Put the barbecue far enough from children's play areas, bushes and other material that may catch fire. Don't have a barbecue if a forest fire warning is in force for your area.
- 3 Have fire extinguishing materials such as a fire blanket and a bucket of water close by
- 4 Never leave the barbecue unattended. Remember that charcoal stays very hot for a long time. Pour water over it to make sure it's out.

URBAN BARBECUE ETIQUETTE

When a barbecue is fired up, the air is filled with delicious aromas. Bellies full of food, chilled drinks in the glass, good company and lots of laughter. The polite urban griller also remembers to make sure things stay pleasant for others as well.

Let your neighbours know well in advance if planning an evening BBQ – and remember that you must never cause noise into the night.

Tidy up afterwards and ensure you leave the barbecue area as tidy as it was when you started.

If your barbecue flares up despite your care and caution, keep calm and follow these guidelines:

- 1 Call the emergency number 112
- 2 Use a fire blanket to put out the fire. Remember that you must never put water on an electrical or grease fire.

**THE MORE THE
MERRIER**

THERE'S NO POINT IN TAKING UP
THE ENTIRE BBQ IF ONLY GRILLING
A COUPLE OF SAUSAGES. AND
WHAT'S BEST, COMMUNAL
COOKUPS ARE ALSO A GREAT
WAY TO GET TO KNOW
YOUR NEIGHBOURS.



HOW TO KEEP YOUR BARBECUE NICE AND CLEAN

Every outdoor chef loves to start a cooking session with a sparkling clean barbecue. When your stomach is full it may feel hard to get cleaning, but when everyone joins in it takes no time at all. These three steps will make the barbecue as good as new:

- 1 Use paper towels to wipe away visible grease and food from the grill grid once cooled down.
- 2 Scrub the grid clean with a BBQ brush and finish with a damp cleaning cloth.
- 3 Wipe the insides with balled-up of kitchen foil and the outsides with a wet cleaning cloth.

TIP

Does your food always stick to the grill? Wipe the grid with a bit of oil and the food will come off nicely and the grill will be much easier to clean.



RECIPES FOR TASTY BARBECUES

Grilled potato salad

Potato salad with feta and herbs goes nicely with all sorts of barbecued foods such as grilled salmon, chicken or juicy steaks. This is also a great way to use up leftover potatoes.

1 kg new potatoes, cooked
1 red onion
1 dl olive oil
2 tbsp white wine vinegar
1 tbsp capers
1 tsp salt
200 g feta cheese

- 1 Cut the cooked and cooled potatoes in half lengthwise. You can leave them whole if very small to make sure they won't fall through the grill.
- 2 Slice the red onion thinly into half-moons. Mix the red onion, capers, olive oil, vinegar and salt into a dressing and allow to rest while you're barbecuing the potatoes.
- 3 Grill the potatoes on low heat until hot and slightly browned. Put the potatoes in a bowl and pour the dressing over them. Crumble the feta cheese on top of the salad.

Grilled quesadillas

Tortillas with melted cheese and brown stripes from the grill are perfect summer snacks. For a full meal serve with a salad and guacamole. Fill your quesadillas with cold-smoked salmon or smoked ham.

8 tortillas
2 balls (125 g each) of mozzarella cheese
8 slices of cold-smoked salmon or smoked ham
1 pot of rocket
For the side: Serve with pre-prepared salsa

- 1 Cut the mozzarella into slices. Arrange half of the cheese, the smoked salmon or ham slices as well as rocket on four tortillas. Top with the rest of the cheese and cover with the remaining tortillas.
- 2 Carefully place the filled tortillas on the barbecue and grill on low heat until the cheese has melted. Pat down with a spatula while cooking and flip over halfway through.
- 3 Once cooked, use a sharp knife to cut the quesadillas into four pieces and serve with salsa.

Grilled strawberry and halloumi skewers

Sweet strawberries and salty halloumi make a perfect marriage of flavours. Serve as a starter on a bed of salad, as a side to other grilled food or as a dessert. This is a very versatile treat!

1 l fresh strawberries
2 packets (200 g each) halloumi cheese
fresh thyme
For grilling: Skewer sticks

- 1 Soak the skewer sticks in water for five minutes.
- 2 Cut the halloumi cheese into 2-cm cubes. Remove the strawberry stems.
- 3 Thread the strawberries and halloumi pieces into the skewers
- 4 Grill on a low heat until the cheese turns golden. Turn often while cooking.
- 5 To finish, sprinkle with fresh thyme.



HAVE A DELICIOUS SUMMER WITH BARBECUED FOOD!

Any questions you'd like to ask us? Spotted something that needs improving at the barbecue shelter? Interested in knowing about the barbecue reservation policy?

Contact SATO Customer Service – we're here to help you.

SATO Customer Service
020 334 443
asiakaspalvelu@sato.fi
www.facebook.com/SATO

sato