

HOW TO USE · ROADHOUSE STEAK SPICECRAFT

ROADHOUSE BBQ BURGERS

Big, bold and built for the hotplate.

SERVES	PREP	COOK
4	15 min + 15 min chilling	12 min

INGREDIENTS

- 500 g beef mince
- 2 tbsp Roadhouse Steak Spicecraft (about 16 g): 1½ tbsp through the mince, ½ tbsp on the outside
- 4 burger buns and 4 slices of cheddar
- Lettuce, tomato, red onion and your favourite sauce
- Oil for the hotplate



METHOD (BBQ hotplate)

1. Gently mix the mince with 1½ tbsp Roadhouse. Try not to overwork it.
2. Divide into 4 and shape into patties about 2 cm thick, slightly wider than the buns. Press a thumb dimple into the centre.
3. Chill 15 minutes, then sprinkle the remaining ½ tbsp over the outsides.
4. Heat the BBQ hotplate or a pan to medium-high and oil lightly.
5. Cook 4–5 minutes a side, flipping once, until the centre reaches 75°C. Add the cheese for the last minute.
6. Toast the buns on the hotplate, stack with toppings and serve.

ROADHOUSE BBQ BURGERS

AIR FRYER METHOD

190°C · 10–12 min

Same burger patties

1. Heat the air fryer to 190°C. Lightly spray the basket and the patties with oil.
2. Add the patties in a single layer, not touching. Cook 2 at a time if needed.
3. Cook 10–12 minutes, flipping halfway. Add the cheese for the last minute.
4. Check the centre reaches 75°C before serving.

BBQ / GRILL OPTION

Medium-high, 200–220°C

Instead of burgers: steak or chicken thighs

1. Rub 2 steaks or 4 boneless chicken thigh fillets with oil and 1 tbsp of Roadhouse per 500 g.
2. Steak: cook directly on a hot grill, 3–4 minutes a side, until 55–57°C after resting (medium-rare). Rest 5 minutes.
3. Chicken thighs: cook over indirect heat, lid down, for 8–10 minutes a side, then char over direct heat for 1 minute a side.
4. Check chicken reaches 75°C before serving.

SMOKER OPTION

135–150°C · 30–40 min

Smoked burgers, finished with a sear

1. Set the smoker to 135–150°C with hickory or ironbark.
2. Smoke the patties 30–40 minutes, until the centre reaches 75°C. Add the cheese for the last 5 minutes.
3. Sear 1 minute a side on a hot grill or hotplate for a crust. Rest 2 minutes, then build the burgers.

OTHER WAYS TO USE IT

- → Rub on steak, pork or chicken, then grill or BBQ. A little oil helps it stick.
- → Mix with a little olive oil for a quick marinade.
- → Sprinkle over hot chips, wedges or corn.

SALT This blend already contains salt, so taste before adding any more.