

HOW TO USE · COWBOY BURGER SEASONING

COWBOY BEEF BURGERS

A smoky, bold seasoning with mustard and plenty of pepper, made for a solid beef burger.

SERVES	PREP	COOK
4	15 min	10 min

INGREDIENTS

- 500 g beef mince
- 2 tbsp Cowboy Burger Seasoning
- 4 burger buns
- Onion, cheese and pickles, to serve



METHOD (stovetop)

1. Mix the seasoning through the mince and shape into 4 patties.
2. Cook in a little oil over medium-high heat, or on the barbecue, 4–5 minutes each side.
3. Serve in the buns with onion, cheese and pickles.

COWBOY BEEF BURGERS

ON THE BARBECUE

medium-high · 8–10 min

Best with a bit of char

1. Shape the patties as on the front.
2. Cook on a hot barbecue plate 4–5 minutes each side.
3. Toast the buns and add cheese for the last minute.

COWBOY MEATBALLS

200°C fan · 18–20 min

Oven tray

1. Mix 500 g mince with 2 tbsp seasoning and roll into 16 meatballs.
2. Bake at 200°C fan-forced for 18–20 minutes.
3. Serve with slaw or in a roll.

SMOKY ROAST POTATOES

200°C fan · 35 min

Easy side

1. Toss 1 kg potatoes with 2 tbsp oil and 1 tbsp of the seasoning.
2. Roast at 200°C fan-forced for 35 minutes, turning once.
3. Serve with the burgers.

OTHER WAYS TO USE IT

→ Rub onto a beef brisket or short ribs before a long cook.

→ Sprinkle over corn with a little butter.

→ Stir 1 tsp through mayonnaise for a burger sauce.

ALLERGENS Contains mustard. May be present: Soy, Gluten, Sesame.
SALT This blend contains salt, so taste before adding any more.