

HOW TO USE · RODEO BUTTER BLEND

RODEO STEAK

A garlic and herb dry seasoning with smoked paprika, chives and dried lemon peel. There is no butter in the blend — stir it through butter at the table if you want that finish.

SERVES	PREP	COOK
4	10 min	10 min

INGREDIENTS

- 4 steaks (about 200 g each)
- 1 tbsp oil
- 2 tsp Rodeo Butter Blend, plus extra to serve
- 50 g butter, softened, optional



METHOD (stovetop)

1. Pat the steaks dry and rub with the oil and 2 tsp of the seasoning. Leave 15 minutes if you have time.
2. Cook in a hot pan or on the grill 3–4 minutes each side, or to your liking. Rest 5 minutes.
3. If you like, mash the extra seasoning through the softened butter and put a slice on each steak to melt.

RODEO STEAK

ROAST VEGETABLES

200°C fan · 30–35 min

Easy tray side

1. Toss 800 g vegetables with 2 tbsp oil and 2 tsp of the seasoning.
2. Roast at 200°C fan-forced for 30–35 minutes, turning once.
3. Serve with the steak.

GARLIC BREAD BUTTER

180°C fan · 12 min

For a loaf of bread

1. Mash 2 tsp of the seasoning through 80 g softened butter.
2. Spread through a sliced baguette, wrap in foil and bake 12 minutes.
3. Open the foil for the last 3 minutes to crisp the top.

GRILLED CORN

medium · 10 min

On the barbecue

1. Brush corn cobs with oil and a little of the seasoning.
2. Grill, turning, until charred in spots.
3. Finish with a knob of seasoned butter.

OTHER WAYS TO USE IT

→ Stir 1 tsp through sour cream for a baked potato.

→ Sprinkle over scrambled eggs.

→ Rub onto chicken thighs before they go on the grill.

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