

HOW TO USE · SEASONING SALT

CRISPY SEASONED POTATO WEDGES

Savoury, garlicky and everyday. The side everyone reaches for.

SERVES	PREP	COOK
4	10 min	35–40 min

INGREDIENTS

- 1 kg potatoes (about 4 large), skin on, scrubbed
- 2 tbsp olive oil
- 1½ tbsp Seasoning Salt (about 12 g)
- To serve: aioli, sour cream or tomato sauce



METHOD (oven)

1. Heat the oven to 200°C fan-forced and line a large tray with baking paper.
2. Cut each potato in half lengthways, then into 6–8 wedges.
3. Pat the wedges dry. Toss with the oil, then the Seasoning Salt, until evenly coated.
4. Spread over the tray in a single layer, skin side down, with space between them.
5. Roast 35–40 minutes, turning once halfway, until golden and crisp outside and tender inside.
6. Taste, add a light extra sprinkle if you like, and serve hot.

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AIR FRYER METHOD

200°C · 18–22 min

Same wedges, or thick-cut chips

1. Prepare the wedges as above. Heat the air fryer to 200°C.
2. Add the wedges in a single layer, not crowded. Cook in batches if needed.
3. Cook 18–22 minutes, shaking the basket every 6 minutes, until golden and crisp.
4. Taste and serve straight away.

BBQ / GRILL OPTION

Hot grill, about 250°C

Steak, chops or veg on the grill

1. Brush steaks, lamb chops or thick veg slices with oil, then sprinkle with about 1 tsp Seasoning Salt per 250 g.
2. Preheat the grill on high (about 250°C) for 10 minutes and oil it.
3. Steak: 3–4 minutes a side, to 55–57°C after resting (medium-rare). Lamb chops: 3 minutes a side. Veg: until tender and charred.
4. Rest meat 5 minutes before serving.

SMOKER OPTION

150–160°C · 1¼–1½ hr

Smoked chicken thighs

1. Set the smoker to 150–160°C with hickory, cherry or apple.
2. Coat 1 kg bone-in chicken thighs with oil and 1½ tbsp Seasoning Salt.
3. Smoke 1¼–1½ hours. Check the thickest part (not touching bone) reaches 75°C. Rest 5 minutes.

OTHER WAYS TO USE IT

- → Season steak, chops, sausages or chicken before grilling or roasting.
- → Sprinkle over roast or barbecued vegetables, corn on the cob or eggs.
- → Shake over hot chips, fries or popcorn straight after cooking.

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