

HOW TO USE · SMOKY BBQ BURGER MEATBALL SEASONING

SMOKY BBQ BEEF BURGERS

A smoky, slightly sweet BBQ seasoning that does the heavy lifting in a burger patty.

SERVES	PREP	COOK
4	15 min	10 min

INGREDIENTS

- 500 g beef mince
- 2 tbsp Smoky BBQ Burger Meatball Seasoning
- 4 burger buns
- Sliced onion, cheese and BBQ sauce, to serve



METHOD (stovetop)

1. Mix the seasoning through the mince and shape into 4 patties, pressing a small dent in the top of each one.
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 a little extra BBQ sauce.

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BARBECUE PATTIES

medium-high · 8–10 min

Best on the grill

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.

SMOKY 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 with BBQ sauce.

BBQ CHICKEN THIGHS

200°C fan · 25–30 min

Rub and roast

1. Rub 2 tbsp seasoning and 1 tbsp oil over 8 chicken thigh fillets.
2. Roast at 200°C fan-forced for 25–30 minutes, until cooked through.
3. Rest and slice.

OTHER WAYS TO USE IT

→ Sprinkle over chicken wings before baking.

→ Stir 1 tsp through tomato sauce for a quick burger sauce.

→ Rub onto pork steaks before they hit the pan.

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