

Chipped Meat Grill With Onion

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We have suggested making this with our Gluten Free Pinhead rusk. You can of course use standard rusk if desired.

Method

Ingredients

		%	Example Batch (g)
1	CHIPPED MEAT GRILL WITH ONION 250G PACK, SJ# SE12042	2.5%	250
2	GLUTEN FREE RUSK PINHEAD 12KG SACK, SJ# OC31134	4.0%	400
3	BEEF (80/20 VL)	91.0%	9,100
4	ICED WATER	2.5%	250
		100%	10,000

- 1 Mince meat through a 5mm plate
- 2 Add seasoning and mix
- 3 Add water and mix again
- 4 Re-mince through a 5mm plate
- 5 Press into required size of burgers

Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins, turn during cooking.

Serving Suggestion

Image: Chipped Meat Grill With Onion

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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