

## 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 10KG SACK, SJ# SE12104	2.5%	250
2	GLUTEN FREE PINHEAD RUSK 15KG SACK, SJ# OC31092	4.0%	400
3	BEEF (80/20 VL)	91.0%	9,100
4	ICED WATER	2.5%	250
		<b>100%</b>	<b>10,000</b>

- 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



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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