

American Charcoal Style Burger

A pork and beef burger with a smokey charcoal cooked taste.

Method

Ingredients

		%	Example Batch (g)
1	BEEF, 80% VL, FREE OF SINEW, GRISTLE	40.0%	1,816
2	PORK, 75% VL, FREE OF RIND, GRISTLE	40.0%	1,816
3	WATER	9.0%	409
4	CHARCOAL BURGER MIX 1KG PACK, SJ# IS30055SD	11.0%	499
		100%	4,540

- 1 Mince meat through 5mm plate
- 2 Add burger mix and blend well
- 3 Add water and mix thoroughly
- 4 Re-mince through 5mm plate
- 5 Allow mix to stand for 10 mins
- 6 Press into required size of burgers

Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins either side.

Serving Suggestion



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

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Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail: info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547