

## Gluten Free Cajun Burger

Full of delicious flavour, this burger has a southern appeal. A mix of paprika, garlic and onion with a hint of smoke and a blast of heat!

### Method

Ingredients	%	Example Batch (g)
1 GLUTEN FREE CAJUN BURGER MIX 1KG, SJ# SE32258	10.0%	1,000
2 BEEF (80/20 VL)	80.0%	8,000
3 ICED WATER	10.0%	1,000
	<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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