

## Gluten Free Chipped Meat Grill With Onion

A rich, tasty burger seasoning, full of meaty flavour. This version is Gluten Free.

### Method

Ingredients	%	Example Batch (g)
1 GLUTEN FREE CHIPPED MEAT GRILL WITH ONION 250G, SJ# SE32174	2.5%	250
2 GLUTEN FREE RUSK PINHEAD 12KG SACK, SJ# OC31134	4.0%	400
3 ICED WATER	2.5%	250
4 BEEF (80/20 VL)	91.0%	9,100
	<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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