

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
		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



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