

## BBQ and Feta Burger

### Method

#### Ingredients

	%	Example Batch (g)
1 BEEF, 80% VL, FREE OF SINEW, GRISTLE	64.5%	1,000
2 FETA CHEESE	25.8%	400
3 SEA SALT & BLACK PEPPER BURGER MIX 1KG PACK, SJ# SE30926SD	6.5%	101
4 BBQ MARINADE 2.3KG BOTTLE, SJ# MM12619	3.2%	50
	<b>100%</b>	<b>1,550</b>

- 1 Mince meat through 5mm plate
- 2 Add seasoning and mix
- 3 Add marinade and mix again
- 4 Re-mince meat through 5mm plate
- 5 Form into approx 100g meatballs containing the feta
- 6 Press into burgers

### Cooking Suggestion

BBQ, grill or pan-fry. Cook for 10-15 mins or until cooked through, turn occasionally to ensure evenly cooked

### 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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