Product Information Guide

This tasty seasoning makes a great burger. A complimentary blend of savoury spices with a hints of fresh leek and onion. A real cracker!

As you would expect, the burger seasoning is made without flavour enhancers, using only natural colours & flavours. For meat products that are full of flavour, full of pride!

All the Butchers Pride™ burger seasonings are available from the listed distributors detailed above. Don't forget to check out our sausage seasonings, sausage mixes, and marinade seasonings.

Suggested Recipes for 80% Lamb Burger from Seasoning

	10 lb. Chopping	20 lb chopping	10 kg Chopping	20 kg Chopping
Pork (80%VL)	3.632 kg	7.264 kg	8 kg	16 kg
Seasoning	112 g	224 g	247 g	494 g
Cold Water	531 g	1062 g	1170 g	2340 g
Rusk	265 g	530 g	583 g	1166 g

Suggested Recipes for 80% Beef Burger

	10 lb. Chopping	20 lb chopping	10 kg Chopping	20 kg Chopping
Beef (80%VL)	3.632 kg	7.264 kg	8 kg	16 kg
Seasoning mix	454 g	908 g	1000g	2000 g
Cold Water	454 g	908 g	1000g	1000 g

Suggested Method

1. *Mix seasoning, rusk & cold water together in a bowl and place in fridge.
2. Mince the meat (80%VL) and place in bowl.
3. Add wet ingredients to minced meat.
4. Hand mix until hands, arms and shoulders ache (then mix it some more).
5. Mince this mixture again to desired texture.
6. For best results re-chill and then press into patties.

*For mixes please note you will not need to add extra rusk.
N.B. Meat content can be altered to suit your particular preference. To increase the meat content you should reduce the added water accordingly and vice versa.

I need more info!

Please contact your supplier for more detail technical information.

Whilst all care is taken in the compilation of the above information, these figures include rounding for ease of use. Unbar Rothon Limited T/A Butchers Pride can accept no liability in respect of its use.

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