

THE DALESMAN MEAT PRODUCTS RANGE



Speciality BBQ range the very best for summer

SAUSAGES

MERGUEZ

Spicy paprika flavour with chilli, garlic, fennel and cumin

SALSA

Spicy tomato and citrus notes with ground paprika and coriander leaf

HICKORY BBQ

Smoky BBQ flavour with red and green peppers and onions

Key Product Information

- Complete mix for ease of use
- No cooking loss and good succulence
- Expands on cooking without splitting skins
- Include fresh additions to vary the theme

GLAZES

HOT & SPICY

Hot & spicy flavour with added parsley, thyme, crushed chillies & tomato pieces

CHINESE

Sweet yet savoury flavour with garlic, ginger, star anise & cracked szechuan pepper

GARLIC & HERB

Savoury garlic flavour with added thyme, parsley & oregano

GARDEN MINT

Sweet piquant citrus flavour with mint

Key Product Information

- Natural colours
- No listed allergens
- No additives
- High impact particulates for ultra visual experience

BURGERS

CHIPOTLE CHILLI

Hot smoked chilli flavour with red onion pieces

GOURMET

Rounded savoury flavour with onion and horseradish

BIG TEX

Meaty flavour burger ideal for the BBQ

Key Product Information

- Complete mix for ease of use
- No cooking loss and excellent eating texture
- Minimal shrinkage
- Good shape retention
- Holds form during BBQ cooking

FOR MORE INFORMATION ON THIS RANGE PLEASE CONTACT OUR SALES OFFICE ON

01274 758000

Recipes for BBQ Sausages, Burgers and Glazes



	SAUSAGE MIX
Ingredients	Kg
Pork, Lamb or Poultry	3.065
Sausage Mix	0.565
Water	0.910
Totals	4.540

- Method**
- 1** Mince the meat to the required size/texture.
 - 2** Add the Dalesman sausage mix and blend thoroughly.
 - 3** Add water gradually while mixing then leave to stand for approximately 10 minutes.
 - 4** Fill into required casings.
 - 5** For best results store the sausage in a chiller for 12 hours to allow the flavours to mature.

	BURGER MIX
Ingredients	Kg
Meat	3.635
Burger Mix	0.340
Water	0.565
Totals	4.540

- Method**
- 1** Mince the meat to the required size/texture.
 - 2** Add the Dalesman burger mix and blend thoroughly.
 - 3** Add water gradually while mixing then leave to stand for approximately 10 minutes.
 - 4** Mince again if a finer texture is required.
 - 5** Press into required burger size.

	GLAZES
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- Method**
- 1** Use 80g of glaze powder to 1kg of chosen raw meat.
 - 2** Dust the meat by rolling, shaking in a bag or tumbling.
 - 3** Leave to stand for 20 minutes.

THIS INFORMATION IS GIVEN AS A GUIDE ONLY. NO GUARANTEES ARE ASSUMED OR IMPLIED

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