

Steakhouse Pepper

BURGERS



INGREDIENTS

Arthur Pipkins Red Onion Burger Mix

AVO Steakhouse Pepper Mix Rub



METHOD

1. Make your burger mix using the **Arthur Pipkins Red Onion Burger Mix**.
2. Form into 130g and press. Making them slightly larger than normal to offer as a more premium burger line.
3. Coat the edges of the burger with **AVO Steakhouse Pepper Mix Rub**.



For allergen information, please refer to the relevant product specification.



BBQ



SALAD

Add bold American flavour to your counter with our Steakhouse Pepper Mix Rub.

A punchy mix of cracked pepper and sea salt delivers savoury bite, rounded with smoky paprika and subtle coriander for balanced warmth and depth. Its colourful, medium-fine texture gives great visual appeal and even coating, making it ideal for steaks, burgers, chicken and BBQ cuts.