



4-5 people

## A's sourdough Donair meat

### YOU'LL NEED:

1lb lean ground beef

40g A's Sourdough Donair Meat

Spice

Stand mixer

Tin foil



### NOTES

IF you don't have a stand mixer, use a food processor then mix by hand.



### DIRECTIONS

1. Using a stand mixer combine the meat and A's Sourdough Donair Meat Spice and mix well for about 10 min on medium speed.
2. Form the meat into a tightly packed oval loaf, wrap it in foil
3. Put the meat into the fridge for at least an hour, preferably overnight.
4. Preheat your oven 300F, and bake the meat (leave it in the foil) for about 2-2.5 hours (until it reaches 170F)
5. Allow the meat to rest and cool down preferably overnight before cut into thin slices.
6. Heat the slices up in a frying pan on low heat before you eat them.

They freeze well!



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## A's Hamburger

### YOU'LL NEED:

- 1lb lean ground beef
- A's Sourdough hamburger seasoning mix
- 1tbsp salt
- 2 tbsp worcestershire sauce



### NOTES

Do not overmix the meat.

### DIRECTIONS

1. In a bowl mix all the ingredients together.
2. Put the meat into the fridge for about an hour.
3. Form 6 patties
4. Grill the patties to your desired doneness ( For medium-rare burgers, cook to 130-135°F. For medium burgers, cook to 140-145°F. For well-done burgers, cook to 160°F.)
5. Serve the burgers on your favorite hamburger buns, topped with lettuce, tomato, mustard, and mayo.



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## A's Sourdough Sausage rolls

### YOU'LL NEED:

1lb pork sausage

1 pack puff pastry

A's sausage rolls spice mix

1 egg

½ tsp salt

pinch of pepper



### DIRECTIONS

- 1.defrost the puff pastry, preheat oven 425F.
- 2.mix together the sausage and the spice mix.
- 3.section off into 3 portions
- 4.On a floured surface unfold your pastry dough and cut into 3 long rectangle section.
- 5.Place sausage down centre of each section.
- 6.bring sides together and pinch to seal.
- 7.Cut the logs about 2" long pieces, then pierce the top creating venting holes.
- 8.put the pieces onto baking sheet with parchment paper.
- 9.Bake them for about 20 min.