

300 Gram Burger Pattie Stacks

There is over 300g of meat pattie in each stack and they can be cut in two and pinned with a bamboo skewer.



Serves 4-6 with sides

Pattie Mix

300g each of lamb and beef mince

2 slices streaky bacon, diced fine (dry cured is the best)

$\frac{1}{2}$ brown or red onion, chopped finely

1 egg, lightly beaten

$\frac{1}{2}$ cup bread crumbs

1 tsp dried parsley

1 tsp dried rosemary

$\frac{1}{2}$ cup grated carrot

Sea salt and freshly ground black pepper to taste

100g (4oz) sharp or taste cheese of choice, finely

2 -3 tbsp olive oil

Sauce

1 400g tin diced tomatoes

1 onion, chopped

2 cloves garlic, chopped

1 cup chicken or vegetable stock

2 tbsp tomato paste

1 tsp each dried rosemary, basil, oregano and thyme
salt and freshly ground black pepper, to taste
2 tbsp oil
1 tsp dried chillies flakes (optional)
150g smoked or tasty cheese, grated

In a large bowl, combine all ingredients except the oil. Using your hands, mix throughout, but gently. I use my thumb when I am mixing as it allows me to push the ingredients into the mix to make sure its all distributed evenly.

Lightly oil the palms of your hands, and shape the mixture into one large ball.

Turn out onto a chopping board and cut and weigh into 4 balls. Two x 200g each and 2 x 100g each. Shape into patties, cover and rest in the fridge for a couple of hours.

In a pot heat the oil on the stove on medium and add the onion. Cook the onion for 5-10 minutes until they are soft. Add the garlic and dried chillies and cook stirring for another 2-3 minutes.

Season with salt and pepper to taste and add the tomato, paste herbs and stock. Increase the heat and bring to a boil. Reduce and simmer for 30 minutes, stirring occasionally. The sauce can be made ahead and stored, sealed in the fridge for a couple of days until needed.

Pre-heat bbq or oven grill to medium-hot and cook the patties for 6-7 minutes on each side. Remove from heat when done and rest for 5 minutes. **(Smoker cooking directions below)**

Preheat oven to 180C. In an oven proof dish or skillet place a smaller pattie on top of a larger one. Put 2-3 tbsp's of the sauce over each stack and top with a smoked or tasty cheese. Bake in the oven to finish for 10-15 minutes.

Serve with desired sides. Slaw is a great choice.

Cooking using a smoker

Get your pit going and heat to 230 Deg F. Add patties to the smoker on a tray and cook for 60-75 minutes or until the internal temp reached 160 Deg F.

Make the stacks and top with the cheese, return and cook until the cheese has melted.

Plate and top with sauce. I use a mix of apple and oak wood compressed logs from Commodities NZ for flavour.

[Eezilite firelog apple or oak 10kg](#) compressed smoking logs.

[Rendang Spice Paste](#)

Rendang Spice Paste



3/4 cup grated coconut
15 dried chillies
10 shallots, sliced
4 cloves garlic, sliced
20g fresh ginger, sliced
1 tsp turmeric

2 stalks lemon grass, bashed and sliced
4-6 bird chillies, optional for extra heat

Beef Rendang

500g rump steak, sliced into 12-15mm (half-inch) cubes
1 1/4 cup coconut milk
1 cup water
2 kaffir lime leaves, torn
1 1/2 teaspoon salt
1 teaspoon sugar

Place the coconut in a wok over a medium heat and dry-fry until golden brown. Cool slightly before grinding finely in mortar and pestle, or in food processor.

Snip chillies into 25mm lengths. Soak in hot water until softened. Discard half the seeds and place the chillies in electric blender jug with shallots, garlic, ginger, galangal, turmeric and lemon grass. If you want a hotter rendang, add bird chillies. Add 1/2 cup water and grind to a paste- but not too finely.

Place spice paste, beef, coconut milk, and water in a roomy wok. Bring to a boil and simmer on medium heat, stirring now and then until mixture is well reduced and thick and oil surfaces—at least 45 minutes.

Add ground toasted coconut, kaffir lime leaf, salt, sugar. Cook another 5-10 minutes, taste, and adjust seasonings if necessary.

Serve with rice.

Meatball Bacon Bombs

Serves 6



Ingredients

Meatball Mix

300g lamb, beef or pork mince, or a mix of your choice

1 egg, lightly beaten

1/2 cup bread crumbs, use gluten free as required

1 tsp Mrs Rogers dried parsley

1 tsp Mrs Rogers dried thyme

1 tsp Mrs Rogers dried rosemary

3 tbsp Mrs Rogers grated carrot

1 tsp Mrs Rogers dried basil

Sea salt and freshly ground black pepper to taste

100g (4oz) taste cheese, grated finely (optional, leave out for DF)

2 -3 tbsp olive oil

Onion cups

12 slices streaky bacon

3 medium to large brown onions sliced in $\frac{1}{2}$ and ends topped so they sit flat

Bbq sauce of choice (sweet and sour is also good)

Method

Hollow out each of the onion halves so there is about 10mm all around making it into a cup.

In a large bowl, combine all ingredients except the bacon and the oil. Using your hands, mix throughout, but gently. I use my thumb when I am mixing as it allows me to push the ingredients into the mix to make sure its all distributed evenly.

Lightly oil the palms of your hands, and shape the mixture into one large ball. Turn out onto a chopping board and cut the ball into 6 even sized balls and place in each of the onion cups..

Wrap 1-2 slices of the bacon around each cup and pin with a tooth pick is required.

Baste with bbq sauce and cook

Smoker/BBQ

Fire up your bbq and get stable at 110C (225F)

Using an indirect cooking method cook the bombs for 1 1/2 hours smoking with fruit woods until cooked

Oven

Preheat oven to 180C.

Bake for 30-40 minutes or cook until done basting again after 15-20 minutes.

Serve with choice of seasonal fresh vegetables.

Tomato Kidney Bean Sauce

I love my kidney beans and in this recipe I have combined my kidney bean sauce with some yummy herb cheese meatballs



Tomato Kidney Bean Sauce with Meatballs

Ingredients

Sauce

1 400g (12oz) can diced Italian tomatoes
3 tbsp tomato paste
1 cup stock (broth)
1 tsp dried rosemary
1 tsp dried oregano
1 tsp dried thyme
1 tsp dried basil
1 400g tin well drained kidney beans
 $\frac{1}{2}$ cup tomato paste
Salt and pepper to season
 $\frac{1}{2}$ cup chopped Italian parsley

Meatballs

400g beef or lamb mince
 $\frac{1}{2}$ onion chopped finely, red onion is great
1 egg, lightly beaten

1/2 cup bread crumbs, gluten free if required
1 tsp dried parsley
1 tsp dried rosemary
2 tbsp grated carrot
Sea salt and freshly ground black pepper to taste
2 -3 tbsp olive or coconut oil
200g mozzarella cheese, the dryer the better, diced into small chunks (Optional)

Method

In a large bowl, combine all ingredients for the meatballs except the oil. Using your hands, mix throughout, but gently. I use my thumb when I am mixing as it allows me to push the ingredients into the mix to make sure its all mixed evenly.

Lightly oil the palms of the hands, and shape into medium sized, 3-4 cm meatballs. Push back any mozzarella pieces that poke through the meat – they can melt and burn.

Heat a medium sized frying pan large enough to hold the meatballs. If this is not available, work in batches. Sauté meatballs over medium-high heat, turning as you cook, to brown all sides. When browned, lower heat and cook, covered, for ten minutes turning frequently. Remove from the heat, leave the meatballs in the pan and set aside.

Sauce

In a pot over a medium-high heat combine all the ingredients and season with salt and pepper. Bring to a simmer and reduce be half. Once reduced pour over the meat balls and combine to coat the meat all over. Place over heat and simmer for ten minutes, turning often.

Serve the meatballs over rice or pasta and top with the remaining sauce, sour cream and garnished with parsley or

chives.

North African Beef Cheeks With Orange

Serves 4



- 4 250g beef cheeks
- 4 tbsp flour of choice, seasoned with salt and pepper
- 1 400g (16 oz) can crushed Italian tomatoes
- 4 tbsp olive or vegetable oil
- 2 onions, peeled and diced rough and chunky
- 3 cloves of garlic, diced
- $\frac{1}{2}$ tsp Mrs Rogers chilli flakes
- 1 tsp Mrs Rogers ground cumin
- 1 tsp Mrs Rogers ground cardoman
- 1 tsp Mrs Rogers smoked paprika
- 2 cups beef or vegetable stock (broth)
- 1 cup orange juice
- Grated zest of one orange
- 1 cup diced prunes
- 1 cup diced dates

1 400g tin kidney beans, well rinsed

Method

Pre-heat oven to 150C

Mix the beef cheeks in a bag with the seasoned flour. Remove and shake off any excess flour.

In an oven and stove top safe casarol dish heat 2 tablespoons of oil over a medion hot heat. Once hot add 2 beef cheebcs and brown on all sides. Remove to a dish and finish the other two and set aside.

Add the other two tablespoons of oil and onion, cook for 5 minutes, stiring. Once they have started to sweet down add the paprika, cumin, cardoman and chilli. Reduce heat to medium and stir to combine. Cook stiring for 1 minute and add the tomatoes, garlic, orange zest, prunes and dates.

Cook for 2 more minutes and add 1 cup of stock and the orange juice. Once it is simmering add the browned beef cheeks. Top with stock, cover and bring to a simmer.

Once simmering place in the oven and cook for 2.5 hours.

After 2.5 hours remove and stir in the kidney beans. Taste sauce and adjust seasoning to taste and return to oven for 2 hours.

Remove and stir.

Serve on a bed of rice or over a sweet potato mash.

Spiced Honey BBQ Glazed Steak

Most of us love a bbq and this recipe glazes the steak with a semi-bbq style sauce. It can also be used on lamb, pork and chicken.



3 tbsp Manawa honey
1/2 cup water
1/2 cup apple cider
1/4 cup worcestershire sauce
1/2 cup tomato sauce
1/4 cup balsamic vinegar
1/4 tsp red chilli flakes
salt and ground black pepper

4 by 250g pieces of scotch fillet

Place steak in a resealable plastic bag.

Add the water, apple cider, Worcestershire, balsamic vinegar, tomato sauce and chilli to a bowl and combine the ingredients. Pour into the bag and seal. Turning the bag several times to coat meat. Let stand 20 minutes or in the fridge for 2 hours, turning occasionally.

Heat a large skillet or bbq grill that has been coated with cooking spray over medium heat. Remove beef from marinade, reserving marinade. Season beef with salt and black pepper.

Cook in the skillet or on the bbq for about 12 minutes, turning once, or until desired doneness. Remove to a cutting board and cover to rest.

Add marinade and honey to the skillet or a small pot over a medium heat. Whisk to combine and bring to a boiling. Reduce the heat to a low simmer and cook for 5-6 minutes, uncovered and reduced the liquid by 1/3.

Serve the glaze with steak with your choice of sides. It also works well with some crumbed feta or blue cheese over the glaze on the steak.

Herb Meatloaf with Tomato Sauce

A classic dinner favourite that can be made ahead of time and re-heated when its time for dinner. Any leftovers are great for lunch the next day or as a brunch on Sunday morning with a nice seasonal salad on the side.



Ingredients

Meatloaf

1/3 cup breadcrumbs

2 tbsp [Sabler & Steel's Sauce Black](#)

2 tbsp olive

1 medium onion, finely chopped

2 cloves garlic, minced or finely chopped

1 tsp each fresh rosemary and thyme, lightly chopped (if using dried, 1/3 tsp of each)
1 small to medium carrot, grated
500g lamb, beef or pork mince
1 large egg, lightly beaten
½ cup sharp cheese of choice
salt and freshly ground black pepper, to taste

Sauce

1 400g tin diced tomatoes
1 onion, chopped
3 tbsp [Sabler & Steel's Sauce Black](#)
2 cloves garlic, chopped
1 cup chicken or vegetable stock
2 tbsp tomato paste
1 tsp each fresh rosemary, basil, oregano and thyme, lightly chopped (if using dried, 1/3 tsp of each)
salt and freshly ground black pepper, to taste
2 tbsp oil
1-2 whole dried chillies (optional)

Method

In a large bowl combine all of the meatloaf ingredients and combine well. Roll into shape, cover and rest in the fridge for a couple of hours.

In a pot heat the oil on the stove on medium and add the onion. Cook the onion for 5-10 minutes until they are soft. Add the garlic and dried chillies and cook stirring for another 2-3 minutes.

Season with salt and pepper to taste and add the tomato, [Sabler & Steel's Sauce Black](#), paste herbs and stock. Increase the heat and bring to a boil. Reduce and simmer for 30 minutes, stirring occasionally. The sauce can be made ahead and stored, sealed in the fridge for a couple of days until needed.

Take the meatloaf from the fridge and rest for 30 minutes to come to room temperature.

Preheat oven to 170C. Place the loaf in a high sided oven dish and cook for 20-25 minutes. Remove from the oven and remove any fats and oils that have come out of the loaf.

Cover with the sauce and cook in the oven for another 15-20 minutes. Remove and rest for 5 minutes and serve with your choice of sides.

Roasted Bone Marrow Bacon and Chicken Liver Pate

I just love the sweet buttery flavour of bone marrow and with the addition of some rosemary oil during the roasting for me is a perfect combination.

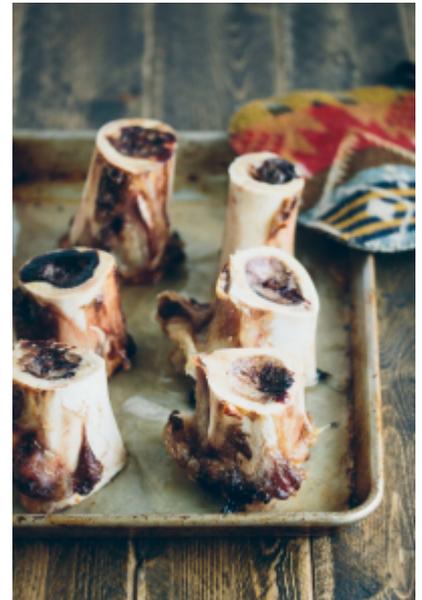


Roasted Bone Marrow

Ingredients

1/4 cup fresh rosemary leaves, plus 2 rosemary sprigs
1/4 cup extra-virgin olive oil, plus more for brushing
Twenty or so 50mm (2-inch) centre-cut beef marrow bones (ask your butcher)
4 rashers smoked streaky bacon, cut into 10mm (1/2in) pieces
Salt and freshly ground pepper

Method



In a mortar, gently pound the rosemary leaves with the 1/4 cup of olive oil to flavour the oil. Transfer the oil to a large bowl. Add the marrow bones and toss to coat. Season the bones with salt and pepper, cover with plastic wrap and refrigerate overnight.

Preheat oven to 180C (390F)

Wrap the marrow bones in foil in 2 packets and add bacon pieces to each and arrange them on a large tray and cook in the oven for 30 minutes. Open the foil packets, stand the bones on their ends on the tray and continue to cook for an additional 15 minutes until the marrow is warmed throughout and starting to sizzle.

Carefully remove the bones from the oven and let them cool down. When cool enough extract the marrow to the bowl of a food processor.

Chicken Liver Pate

Ingredients

100g (8 oz) butter
1 onion, chopped
1 garlic clove, crushed

1 tsp fresh thyme leaves, chopped
400g (1 lb.) chicken livers, trimmed and cut in half
1/4 cup of dry Madeira, Sherry or brandy
salt and freshly ground black pepper
1 bay leaf

Method

Remove and discard any sinew or unpleasant-looking parts.

Melt 100g (4 oz) or half of the butter in a pan over a medium heat, then add the onion and fry until softened, but not coloured.

Add the garlic, bay leaf, thyme and chicken livers and fry the livers until golden-brown all over and cooked through, season well with salt and freshly ground black pepper.

Add the Madeira to the pan and boil until reduced to a couple of tablespoons. Remove the bay leaf and place the liver mixture and 50g (2 oz) of the remaining butter into a food processor along with the bacon and bone marrow. Blend until smooth. Season, to taste, with salt and freshly ground black pepper and give it another pulse to combine.

Place the puree into six 100g (4-oz) ramekins or 1 serving terrine and smooth the top. Melt the remaining butter and pour on top of each ramekin or serving terrine, then refrigerate until set. Approximately 30 to 40 minutes.

Roasted Beef Bones

I use the roasted beef bones to make a stock.

Batch10 Bourbon Beef Bean Chilli



1/3 cup



Batch10 Honey Bourbon

1 cup chopped onion

2 cloves garlic, crushed

1 cup each diced celery and corn kernels

400g beef mince

200g diced bacon

1 tablespoon chili powder

$\frac{1}{2}$ teaspoon crushed red pepper

2 teaspoons chopped fresh or 1 teaspoon dried oregano leaves

1 teaspoon ground cumin

$\frac{1}{2}$ teaspoon salt

2 tablespoons brown sugar

1 can diced or crushed tomatoes, undrained

1 cup tomato sauce

1 can red kidney beans, undrained and rinsed

In a medium sized saucepan, brown off the mince and remove from heat. Drain off the liquid and place in a bowl.

In the same saucepan heat the oil and add the onion and stir

over medium heat. Once its has started to soften, about 5 minutes add the bacon and garlic. Combine and cook for a further 3-4 minutes stirring occasionally.

Add and stir the chili powder, celery, corn, oregano, cumin, salt, and red pepper flakes. Cook for another minute or two.

Pour in bourbon to deglaze pan. Use bourbon to scrape up any bits stuck to pan.

Add tomatoes, tomato sauce and brown sugar to pot. Heat the mixture to boiling over high heat. Once mixture is boiling, reduce heat just enough so mixture bubbles gently. Cover with lid and slowly simmer for 1 hour, stirring occasionally.

Stir in the beans and increase the heat to boiling. Once the mixture is boiling, reduce heat just enough so the mixture bubbles gently. Cook uncovered about another 10 minutes, stirring occasionally until desired thickness.

For additional heat add some fresh dices chilli. Serve with chips, chives, sour cream or grated cheese.

[Horopito Seasoned Aged Rump Steak](#)

Rump steak is for me a delicious choice and there's no need to splash out on an expensive cut. You can mix and match your sides with this recipe and for a crowd its easy to scale. Using the [Rhayne Horopito Wild Herb Seasoning](#) takes this tasty piece of meat to the next level.



For me its very important that the steak is well aged and a thick cut. Have a chat with your butcher, they will be able to help.

Serves 4

$\frac{1}{2}$ teaspoon [Rhayne Horopito Wild Herb Seasoning](#)



600g (1.5lb) thick piece of rump steak

2 cloves of garlic, halved

2 tbsp sweet balsamic vinegar reduction, plus a little extra

Put the beef in a wide shallow dish and rub it all over with the garlic halved and then chop the garlic roughly. Season with salt and fresh ground black pepper and the sweet balsamic vinegar. Leave to marinate for 2 hours or covered

over night in the fridge.

Make sure your barbecue or grill is really hot before starting to cook.

Barbecue (or grill) the beef for 3-4 minutes on each side, depending on how thick it is. Take off the barbecue and season with the [Rhayne Horopito Wild Herb blend](#) and cover with foil for 5 minutes, then slice thinly across the grain and serve with the meat juices.

Serve with sweet potatoes roasted with rosemary and garlic and fresh salads on the side and also seasoned with some Rhayne Horopito Wild Herb right before serving.