



# TURN UP THE HEAT



SERVING SUGGESTION





## HOT ROASTED BABY POTATOES

### INGREDIENTS

1 kg	Baby potatoes, washed
25 g	SIX GUN GRILL HOT SEASONING, (CODE: 4694631)
80 ml	Oil, cooking (required only if roasting)

### METHOD

1. Preheat the oven to 180°C or the fryer to 170°C.
2. Par cook the potatoes whole, in the oven on steam or in a pot of salted water. To test the doneness of the potatoes prick them with a fork.
3. Once the potatoes are nearly cooked through remove from the oven or strain the water off, allow them to cool.
4. Gently smash the potatoes, just enough to break the skins.
5. Either fry or roast the potatoes.

#### FOR THE FRYER:

- 5.1. Place the potatoes in the fryer basket and do not over fill the basket as this will prevent them from crisping, fry for 5 - 8 minutes or until golden brown.
- 5.2. Transfer the crispy potatoes into a large mixing bowl and sprinkle the SEASONING in batches while tossing the bowl to allow the spice to coat the potatoes evenly.

#### FOR THE OVEN:

- 5.3. In a roasting tray drizzle the crushed baby potatoes with the oil and sprinkle with the SEASONING, gently toss or stir to even coat the potatoes.
- 5.4. Place the tray in the oven and roast for 15 – 20 minutes or until they are crispy.
6. Place the crispy baby potatoes into a serving dish and garnish with chopped parsley.





## THAI STYLE FISH CAKES

### INGREDIENTS

2 kg	Fish, cooked and flaked / canned
250 g	SO GOOD MASH MIX, (CODE: 3693764)
750 ml	Water, rapid boiling
300 g	Red onions, finely chopped
150 g	Spring onions, finely chopped
75 g	Coriander, finely chopped
1 kg	Cake flour
1 cup	SIX GUN GRILL HOT SEASONING, (CODE: 4694631)
12	Eggs, beaten
750 g	Panko / breadcrumbs

### METHOD

1. In a large mixing bowl add the MASH MIX, SEASONING and red onion.
2. Mix well while adding the rapid boiling water.
3. Allow the mixture to cool for 5 minutes.
4. Add the flaked fish and spring onion.
5. Stir together until well combined.
6. Once completely cooled add the coriander.
7. Using wet hands, shape the fishcakes as required.
8. Dust the shaped fishcakes in the cake flour.
9. Gently knock off any excess flour and dip into the egg, allow excess egg to drip off and place into the Panko / breadcrumbs.
10. Gently press the Panko / breadcrumbs onto the fishcakes.
11. Place in the fryer at 160°C for 3-5 minutes or until golden brown.
12. Place the fried fishcakes on paper towel or a wire rack to allow the excess oil to drain off.
13. Transfer into a serving dish.





## MAC & CHEESE THAT KICKS

### INGREDIENTS

500 g	Macaroni
250 g	SO GOOD WHITE SAUCE POWDER MIX, (CODE: 3693762)
1 litre	Water / milk, full cream long life
35 g	SIX GUN GRILL HOT SEASONING, (CODE: 4694631)
100 g	Cheddar cheese, grated
100 g	Mozzarella cheese, grated

### METHOD

1. Preheat the oven to 180°C.
2. Cook the pasta according to the instructions on the packaging.
3. Once cooked pour the pasta into a strainer.
4. Rinse the pasta under cold running water until cooled and set aside.
5. In a saucepan, mix the WHITE SAUCE POWDER and water / milk together until free of lumps.
6. Place the saucepan onto a medium to high heat and bring to a boil, whisking frequently.
7. Once boiling reduce the heat to a simmer and cook for 2 minutes, until it starts to thicken.
8. Remove from the heat and mix in the half SEASONING, half the cheddar and half the mozzarella, stir the cheese into the sauce until melted and free of lumps.
9. In a large bowl mix the cooked pasta and the sauce together until evenly combined.
10. Transfer the mixture into an oven tray / dish and sprinkle with the remaining cheese and SEASONING.
11. Bake for 10 – 15 minutes or until the cheese begins to crisp.



HANDIPAK



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grilled beef, chicken, lamb  
as well as potjies, mince and stews.

**EVERY MEAL'S  
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## SPICY GRILLED CHICKEN WINGS

### INGREDIENTS

2 kg	Chicken wings
80 g	Oil, cooking
80 g	SIX GUN GRILL HOT SEASONING, (CODE: 4694631)

### METHOD

1. Preheat the oven to 180°C.
2. In a large bowl mix the chicken, oil and SEASONING until the chicken is evenly coated.
3. Place the chicken into an oven tray and grill from 15 – 20 minutes until nicely coloured and cooked throughout.
4. Transfer into a serving dish.





## FIERY BRAAI VLEIS

### INGREDIENTS

80 ml	Oil, cooking
30 g	SIX GUN GRILL HOT SEASONING, (CODE: 4694631)
1 kg	Lamb / pork / chicken / beef / venison /turkey / goat / fish

### METHOD

1. In a large mixing bowl add the oil, SEASONING and meat together and mix until the spice evenly coats the protein.
2. Braai, roast or grill according to the protein requirements.





## HOT ROASTED VEGGIES

### INGREDIENTS

300 ml	Oil, cooking
500 g	Butternut, cubed
500 g	Sweet Potato, cubed
500 g	Baby marrow, cubed
500 g	Cauliflower florets
500 g	Red onion, chunky wedges
500 g	Broccoli florets
500 g	Red peppers, chunky cubes
500 g	Yellow peppers, chunky cubes
500 g	Green peppers, chunky cubes
500 g	Mushrooms, bite sized
250 g	SIX GUN GRILL HOT SEASONING, [CODE: 4694631]

### METHOD

1. Preheat the oven to 180°C.
2. Place the cubed vegetables into separate roasting trays as cooking time varies depending on the vegetable.
3. Drizzle each tray with cooking oil and sprinkle with SEASONING, do this sparingly as you can always add more later.
4. Cook the vegetables until they are cooked throughout.
5. Strain the vegetables once they are removed from the oven to allow the excess liquid to drain off.
6. Once all the vegetables are cooked combine them in a large bowl and gently mix them.
7. Transfer to a serving dish.



## SIX GUN GRILL HOT CHIPS

### INGREDIENTS

- |      |  |
|------|--|
| 1 kg | Potato chips, frozen                         |
| 30 g | SIX GUN GRILL HOT SEASONING, (CODE: 4694631) |

### METHOD

1. Cook the chips according to the supplier instructions provided.
2. Once cooked allow the excess oil to drain and transfer the cooked chips into a large mixing bowl and sprinkle with the SEASONING while tossing the chips in the bowl to allow the chips to be evenly coated by the SEASONING.
3. Transfer the SIX GUN GRILL HOT CHIPS into a serving dish.





## SPICY BATTERED FISH

### INGREDIENTS

3 kg	Fish, defrosted fillets or cut to size
500 g	Cake flour
250 g	SIX GUN GRILL HOT SEASONING, (CODE: 4694631)
1 kg	SO GOOD BATTERMIX, (CODE: 4656374)
2 litres	Water

### METHOD

1. Preheat the deep fryer to 160°C.
2. In a container mix the flour and half of the SEASONING.
3. In a separate container mix the BATTERMIX, remaining SEASONING and water together until free of any lumps.
4. Dip the fish into the seasoned flour, pat off any excess flour, do this in batches.
5. Dip the floured fish into the seasoned BATTERMIX and allow excess batter to drip off.
6. Place directly into the fryer and do not overcrowd to avoid uneven cooking as well as the pieces sticking together.
7. Fry for 2 – 8 minutes depending on size of the fish pieces or fry until golden brown and cooked throughout.
8. Place on paper towel or a cooling rack to allow excess oil to drain off.
9. Transfer the cooked SPICY BATTERED FISH into a serving dish and serve.





## CRUMBED CHICKEN WITH A BITE

### INGREDIENTS

4 kg	Chicken Breast, cut to size
500 g	Cake flour
12	Eggs, large
150 g	SIX GUN GRILL HOT SEASONING, [CODE: 4694631]
750 g	Panko / Breadcrumbs

### METHOD

1. Preheat the fryer / oven to 160°C.
2. In a small tray crack and beat the eggs.
3. In a separate large mixing bowl combine the flour and SEASONING.
4. In a third container place the panko / breadcrumbs.
5. Cut the breasts to size.
6. In batches dip the chicken into the seasoned flour and shake off any excess flour.
7. Dip into the egg mixture and allow any excess egg to drip off back into the bowl.
8. Lay the chicken in the panko / breadcrumbs and coat evenly by gently pressing the panko / breadcrumbs onto the chicken.
9. The chicken is now ready to be cooked.
10. To cook the chicken:
  - 10.1. **Oven:** Place the crumbed chicken pieces on a lightly oiled oven rack avoid the pieces from touching for even cooking, cook for 15 - 20 minutes or until golden brown and cooked throughout (depending on size).
  - 10.2. **Fryer:** Place the crumbed chicken into the fryer basket leaving gaps between the pieces to avoid them sticking to each other and allow for even cooking, cook for 5 – 8 minutes until or until golden brown and cooked throughout.
    - 10.2.1. Place the fried chicken only paper towel or a cooling rack to allow the excess oil to drain.
11. Transfer the cooked crumbed chicken into a serving dish and serve.