

Gourmet Burger Spice Chart

The amount is calculated for 1Kg (2lbs) of mince

| Spice mix name | Spices | Goes well with |
|---|---|---|
| <p>The Vishal Spice Mix (Hot, spicy and very tasty)</p> | <p>1 tblsp Chipotle Chili 1 tblsp Red Chili powder or Cayenne powder 1 tblsp Smoked Paprika 3 cloves grated or crushed fresh garlic 2tsp White pepper 2tsp Allspice 1tsp Ginger</p> | <p>Mince: Chicken, pork, beef, turkey, lamb, kangaroo, salmon or crocodile</p> <p>Toppings: Salsa, fresh coriander</p> <p>Sides: Salsa, fries, pickled onion, lime</p> |
| <p>BBQ (Classic, sweet, smokey burger)</p> | <p>1tblsp Smoked Paprika 2 tsp Liquid Smoke (pure hickory extract) 2tsp White pepper 1tsp Black pepper 2 cloves grated or crushed fresh garlic (or 2 tsp garlic powder)</p> | <p>Mince: Chicken, pork, beef, turkey, lamb, nut patty</p> <p>Toppings: Hickory/Chipotle BBQ sauce, tomato, lettuce, cheddar cheese</p> <p>Sides: garden salad, fries, salsa</p> |
| <p>Ninja Smoke Bomb (A really smokey burger with a mild, soft hotness)</p> | <p>1^{1/2} tblsp Chipotle Chili 1^{1/2} tblsp Smoked Paprika 2tsp Rosé pepper 2 cloves grated or crushed garlic (or 2tsp garlic powder) 1tblsp Liquid Smoke (pure hickory extract) 2 tsp Aged, smokey whiskey</p> | <p>Mince: Chicken, pork, beef, turkey, lamb</p> <p>Toppings: Hickory/Chipotle BBQ sauce, tomato, lettuce, cheddar cheese</p> <p>Sides: Salsa, fries, salad</p> |
| <p>The Minimalist (Sweet and simple)</p> | <p>Dusting of black pepper (surface only)</p> | <p>Mince: Beef chuck, lamb, kangaroo, salmon or crocodile</p> <p>Toppings: Bacon, tomato, lettuce,</p> <p>Sides: Coleslaw or lentil salad and fries</p> |
| <p>The Wild One (For game)</p> | <p>1tblsp Rosé pepper 2 tsp White pepper 1tblsp Ground juniper berries 2 tsp Thyme or rosemarie</p> | <p>Mince: Deer, duck, moose/elk and other game</p> <p>Toppings: Gourmet tomato, rocket (rucicola)</p> <p>Sides: Salsa, fries, lentil salad</p> |