

Sauce-It

Another Great Idea from Dalziel



Verstegen, with pleasure.

Home cookin' southern style!



Special Offer!

**Buy any 2 from:
Cajun Sauce, Cajun Breader,
Sea Salt and Lampong Black
Pepper or Decoration Blend
France and get a Cajun Spice
or DS Bond (475g) FREE!
of charge**

Offer Period 14th February 2011 to 25th March 2011

**Mike shows you how in our easy
to follow Step-by-Step guides.**

**Visit www.dalziel.co.uk/sauce-it
for our on-line guides and videos**



Aberdeen - 01224 723 550
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Cajun Schnitzel

Step

1



Cut the pork, place the pork, place into a poly bag and flatten using a schnitzel hammer with dimpled face.

Step

2



Make up the batter using 1 part battermix and 2 parts cold water. Whisk well. Dip the pork into the batter and allow the excess to drain.

Step

3



Place the battered pork into the Cajun breader and press lightly.

Step

4



Turn and coat the other side of the pork. Place into a suitable display tray and garnish.

STEP-BY-STEP
GUIDE

Lean pork cuts
Verstegen No. 6 Battermix
Sauce-It Cajun Breader
Cold water

CUSTOMER COOKING GUIDE

Pan fry in butter for several minutes each side, or barbecued if thin enough.
Ideal to cut into strips and put into salads.

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Louisiana Chicken Legs



STEP-BY-STEP GUIDE

Fresh skin on chicken legs
Fresh lean pork mince
Sauce-It Cajun Spice
Sauce-It Cajun Breader
Verstegen No. 6 Battermix
Verstegen Deco Blend France
Cold water
Small chicken bands



Step 1

Bone the legs by removing the thigh bone only.
Mix the pork with Cajun spice at 25g per kilo and add a little water.



Step 2

Fill the cavity with the pork mince and wrap the skin around to seal in the mix. Secure with 2 or 3 bands.



Step 3

Make up the batter by adding 1 part batter to 2 part water, whisking well. Put a generous layer of some crumb into a deep tray, dip the legs into the battermix and shake off excess.



Step 4

Roll the legs in the crumb, coating well. Place onto a display tray and sprinkle on some French Deco Mix. Serve into black oven trays and seal.

Customer Cooking Guide: Remove film from tray and oven bake at gas mark 5 or 180°C electric for 30 – 35 mins.

Cajun Blackened Steaks



STEP-BY-STEP GUIDE

Steak cuts or meat of your choice
Sauce-It Cajun Spices
Verstegen Sea Salt & Lampong World Grill Oil
Verstegen Rotterdam Garnish or Deco Blend France
Cajun spices will not normally glaze up but, if you want the glazing effect, simply add to oil or apply dry and then oil.



Step 1

Cut and prepare the steaks, with a diamond score on the face edge. If using chicken, cross score only.



Step 2

Dry coat the steaks with a liberal coating of Cajun spice.



Step 3

Alternatively
Brush the steaks with Sea Salt & Lampong Black Pepper Oil at 5 – 8% then apply the Cajun seasoning and garnish with Rotterdam spices. Or mix the spices into the oil and brush on.



Step 4

Finish off with Rotterdam garnish.

Customer Cooking Guide: Grill, oven or BBQ.
On chicken fillet, we recommend oven for approx. 30 – 35 mins. at ????. Best applied to butterfly chicken fillets for BBQ.

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Jambalaya

Step 1



Dice the meat and vegetables.

Step 2



Place the meat into a mixing bowl, then add the DS Bond and Cajun Spices and mix well.

Step 3



Add the vegetables to the meat and mix well.

Step 4



Pour in the Cajun sauce and mix well. Place into a display tray or bowl and garnish with fresh cut vegetables and some smoked sausage. Serve into black oven tray and seal.

**STEP-BY-STEP
GUIDE**

- 1000g Chicken breast or lean meat cuts of your choice
- 250g Skinless smoked, cooked sausage
- 850g Sauce-It Cajun Sauce
- 25g Sauce-It Cajun Spices as pre-seasoning
- 35g Verstegen DS Bond
- 150g Red onions
- 75g Spring onions
- 150g Mixed peppers
- 200g Mushrooms
- 100g Celery
- 100g Leeks

CUSTOMER COOKING GUIDE

Place onto a baking tray and bake for 40 – 50 mins for chicken and lamb or 50 – 60 mins for beef at gas mark 5 or 190°C electric.



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