

Sauce-It

Another Great Idea from Dalziel



Contact your
Retail Account Manager
or Office Contact for your
SPECIAL OFFER
on Verstegen
World Grill
Today!

S I M P L E

LET'S GET STARTED WITH
VERSTEGEN WORLD GRILL

*These unbeatable offers are valid until 30th June 2017 so hurry and get your order in TODAY!



Aberdeen	01224 723 550	Chorley	01257 226 000	Nottingham	0115 950 4084	Haverhill	01440 710 060
Bellshill	01698 749 595	Leeds	01977 605 590	West Midlands	01384 230 012	Newbury	01635 265 160
Newcastle	0191 496 2680	Stockport	0161 406 7272	Newport	01633 898 150	Ashford	01233 612 220

www.dalziel.co.uk

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Variety. Versatility. Verstegen



“Locked in those bottles is so much flavour from around the world, and a great shine that keeps your products holding up superbly in your counter.”

GETTING STARTED WITH VERSTEGEN WORLD GRILL IS SIMPLE. IT'S VERSATILE, VIBRANT AND CAN MAKE A VAST RANGE OF PRODUCTS!

Welcome...

to the second edition of the Sauce-It Magazine for 2017!

Having four shops, it's important to me to have great products to work with. Ones that offer different flavours and colours, catch the customer's eye and brighten up our counter.

And that's where Verstegen's World Grills come in. They can turn something simple into something special. Locked in those bottles is so much flavour from around the world, and a great shine that keeps your products holding up superbly in your counter. They've allowed us to extend our range and give our customers even more choice.

David Smith from Dalziel has influenced us so much over the years, introducing more and more Verstegen products. World Grill isn't just for BBQ, we use it in stir fries and sausages, slow cooked lamb and even casseroles. We certainly wouldn't be selling so much without their help.

Even a single World Grill is versatile. I've recently started using Ginger, Lemon and Chilli World Grill in lots of new products, with its fresh flavour and lemon notes. An excellent example of product versatility, we're able to use it in a range of different recipes. It's easy to work with, just pour it on, and the products sell well.

In this issue of Sauce-It, you'll find out how to create interest and flavour in your counter with great selling products made using World Grills.

There's a World of World Grill products just waiting to be made!

Robin A Bevan
BUTCHER & OWNER, BEVAN'S BUTCHERS

It's Simple...

**VERSATILE, VIBRANT
AND ADDING VALUE.**

**15 SIMPLE TO
FOLLOW RECIPES**
**EACH CAN BE MADE USING
ANY WORLD GRILL!!!**

*We've created these recipes using
Ginger, Lemon & Chilli World Grill.
Vibrant and glossy in appearance, zingy
and spicy, with the subtle hints of ginger,
lemon and chilli coming through.*

*Why not choose any flavour of World Grill for each
of these recipes to deliver a rich, full flavour and
bring variety, shine and colour to your counter.*

**TURN SOMETHING
SIMPLE INTO
SOMETHING SPECIAL!**

Ginger, Lemon & Chilli



**Perfect for Beef,
Chicken, Lamb
and Pork!**



WORLD GRILL

Made from a blend of linseed, sunflower and omega 3 rich rapeseed oils, they're ideal for oven, grill, griddle, wok, pan and BBQ products as they seal the meat, locking in moisture even under high heat. World Grills are great value and should be used sparingly, as a little goes a long way!

Steaks

Combine classic cuts of your finest meat with a coating of World Grill to create variety for your customers.

THREE SIMPLE STEPS TO THE PERFECT FLAVOURED STEAK...

1000 grams
MEAT
80 grams
WORLD
GRILL

STEP 1 Choose your **STEAK**.

STEP 2 Coat with **WORLD GRILL**.

STEP 3 **GARNISH.**
*With your choice of fresh herbs or a
pre-blended Verstegen garnish pack.*



BEEF



PORK



CHICKEN



LAMB



*Ginger, Lemon
& Chilli*
WORLD GRILL

RECIPE 1-4

Why not give other flavours a try!

*Works
well
with...*

• Argentina Fire • French Garden • Rosso
• Teriyaki • Seasalt & Lampong Pepper

Ginger, Lemon
& Chilli
WORLD GRILL

RECIPE 5-8

Kebabs

Offer your customers a selection of simple to assemble kebabs that will seriously boost your Summer sales.

THREE SIMPLE STEPS
TO THE PERFECT
FLAVOURED KEBABS...

1000 grams
DICED MEAT /
VEGETABLES
80 grams
WORLD
GRILL

STEP 1 Choose your **MEAT & VEG** (if using).

STEP 2 Mix with **WORLD GRILL**.

STEP 3 **ASSEMBLE SKEWERS.**

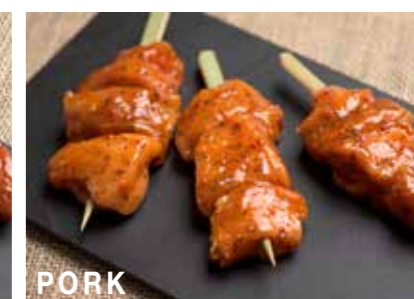
Why not give other flavours a try!

Works
well
with...

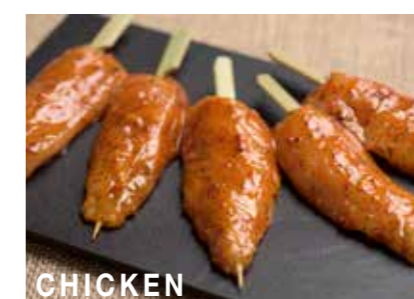
• Greek Passion • Lemon & Green Pepper
• Mediterranean • Piri Piri • Spanish Harbour



BEEF



PORK



CHICKEN



LAMB

Stir Fry

Flexible and fast, creating a profitable stir fry for your customers couldn't be easier.

THREE SIMPLE STEPS TO THE PERFECT FLAVOURED STIR FRY...

2000 grams
SLICED MEAT /
VEGETABLES
200 grams
WORLD
GRILL

STEP 1 Choose your **MEAT & VEGETABLES**.
We recommend 1000 grams of each.

STEP 2 Mix with **WORLD GRILL**.
We recommend 10% world grill.

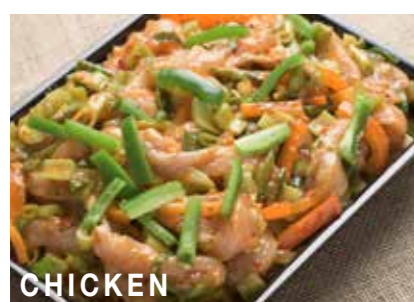
STEP 3 **GARNISH.**
With your choice of fresh herbs or a pre-blended Verstegen garnish pack.



BEEF



PORK



CHICKEN



LAMB



Ginger, Lemon
& Chilli
WORLD GRILL

RECIPE 9-12

Why not give other flavours a try!

Works
well
with...

• African Sunshine • Indonesian
• Mexican Madness • Teriyaki • Thai Adventure

Made with Mince

Create an eye catching range of simple to prepare mince products.
Impressive, economical and full of flavour.

Lamb Koftas

Ginger, Lemon
& Chilli
WORLD GRILL

RECIPE 13

INGREDIENTS

1000 grams	Minced Lamb
94 grams	MRC Kofta Kebab Seasoning
140 grams	Cold Water
	Ginger, Lemon & Chilli World Grill

METHOD

- Weigh 720 grams of the lamb kofta kebab mix and fill the grill stick former.
- Press out the grill sticks and brush lightly with world grill.

For a truly unique flavour why not try World Spice Blend Africa?

Simply Substitute
Kofta Kebab Seasoning & Cold Water.

30 grams	World Spice Blend Africa
20 grams	Liquid Colour Stabiliser
15 grams	Ham Burger Pure

Cooking
Guide

Cook in a pre-heated oven at 180°C for approximately 12 minutes.

Hand Raised Beef Patties

INGREDIENTS

3746 grams	Minced Beef
340 grams	Lucas Burger Mix (your choice)
454 grams	Cold Water
	Ginger, Lemon & Chilli World Grill
	Chimichurri Sliceable Sauce
	Rindless Streaky Bacon Slices (smoked or plain)
	Spice Mix Del Mondo Chimichurri

METHOD

- Form the burger meat into 150 gram balls.
- Push your thumb into the ball to form a pocket, place a 20 gram cube of sliceable sauce in the centre, seal and flatten the ball.
- Wrap bacon around the edge.
- Brush on the world grill.
- Garnish with spice mix.

Cooking
Guide

Cook in a pre-heated oven at 180°C for approximately 20-25 minutes.

Pork Summer Baskets

INGREDIENTS

3746 grams	Minced Pork
340 grams	Lucas Burger Mix (your choice)
454 grams	Cold Water
	Ginger, Lemon & Chilli World Grill
	Grated Mozzarella
	Spring Onion (Finely Diced)
	Red Onion (Finely Diced)
	Mixed Peppers (Finely Diced)

METHOD

- Shape the burger meat into 155 gram balls.
- Form into a basket shape using both thumbs and forefingers.
- Brush inside and out with world grill.
- Mix the onion, cheese and peppers together with a small amount of world grill.
- Place a portion of the mix into the basket.



Ginger, Lemon
& Chilli
WORLD GRILL

RECIPE 14

Visit www.dalziel.co.uk/sauceit or check our YouTube channel - Dalziel Ltd to see this recipe being made!

Video
Recipe



Ginger, Lemon
& Chilli
WORLD GRILL

RECIPE 15

For a truly unique flavour why not try World Spice Blend Africa?

Simply Substitute
Burger Mix & Cold Water.

1000 grams	Minced Pork
30 grams	World Spice Blend Africa
20 grams	Liquid Colour Stabiliser
15 grams	Ham Burger Pure

Cooking
Guide

Cook in a pre-heated oven at 180°C for approximately 20-25 minutes.

World of products...

A FLAVOUR OF WHAT CAN BE CREATED!

Contact your
Retail Account Manager
or Office Contact for your
SPECIAL OFFER
on Verstegen
World Grill
Today!

FROM THE VAST RANGE OF VERSTEGEN WORLD GRILLS WE'VE SELECTED **NEW JAMAICAN JERK**, SMOKEY BARBECUE & INDIAN MYSTERY TO CREATE 10 MORE VALUE ADDED RECIPE IDEAS!

We have lots of new and exciting ideas to help you get the most from your World Grill products.

Maybe you'll try one of the Sauce-It team's New Jamaican Jerk World Grill recipes, destined to be an instant classic. Or why not combine Smokey Barbecue World Grill with the Barbecue Sliceable Sauce, the perfect flavour partnership! Finally we bring you the UK's favourite flavour, Indian Mystery, with six completely different products!

EXTEND YOUR RANGE TODAY AND OFFER YOUR CUSTOMERS MORE!

IF YOU ALREADY KNOW HOW SIMPLE & SUCCESSFUL VERSTEGEN CAN BE, MAKE SURE YOU TAKE ADVANTAGE OF OUR SPECIAL OFFER!

NEW *Jamaican Jerk World Grill*

Smokey Barbecue World Grill

Indian Mystery World Grill

NEW

Jamaican Jerk World Grill

The big, bold taste of chilli, all spice, lime and spring onion combine to make an instant classic.

Caribbean Rack

NEW
Jerk
WORLD GRILL

RECIPE 1

INGREDIENTS

Rindless Pork Loin Steaks
Jamaican Jerk World Grill
Spice Mix Jamaican Jerk
Tinned Pineapple (sliced)
Teppo Gushi Skewers

Cooking
Guide

Cook in a pre-heated oven
at 180°C for approximately
25-30 minutes.

METHOD

- Score the pork three times to a depth of 75%.
- Insert pineapple slices into the slots.
- Place your hand on top and secure lengthways with a skewer.
- Brush with world grill.
- Wipe the world grill off the pineapple to expose its colour.
- Garnish with spice mix.

Pork Jerk Twisters

INGREDIENTS

Belly Pork (Rindless & Boneless)
Jamaican Jerk World Grill
Spice Mix Jamaican Jerk
10" Bamboo Skewers

METHOD

- Cut a slit in a slice of belly pork lengthwise leaving approx 1 cm uncut.
- Open this out to form one long strip.
- Thread one end of the pork up the skewer to hold.
- Twist the pork down the length of the skewer and secure at the bottom.
- Brush lightly with world grill.
- Garnish with spice mix.

Cooking
Guide

Cook in a pre-heated grill
or BBQ until cooked.

Jerk Mixed Grill

INGREDIENTS

Mix of meats of your choice:
Beef, Pork, Chicken, Lamb, Bacon etc
Jamaican Jerk World Grill
Spice Mix Jamaican Jerk
Teppo Gushi Skewers

METHOD

- Cut slices of your chosen meats approx 8/10 cm.
- Insert two skewers to create a ladder shape.
- Brush with world grill.
- Garnish with spice mix.

Cooking
Guide

Cook in a pre-heated grill
or BBQ until cooked.

NEW
Jerk
WORLD GRILL

RECIPE 2

Visit www.dalziel.co.uk/sauceit or check our YouTube channel - Dalziel Ltd to see this recipe being made!

Video
Recipe

NEW
Jerk
WORLD GRILL

RECIPE 3

Try Something more Sophisticated...

A showstopper of a product that's surprisingly easy to make. This recipe uses Smokey Barbecue World Grill and Barbecue Sliceable Sauce, the perfect flavour partnership!

INGREDIENTS

3746 grams	Minced Chicken (or Turkey)
340 grams	Poultry Burger Mix
454 grams	Cold Water
	Barbecue Sliceable Sauce
	Smokey Barbecue World Grill
	Puff Pastry
	Mozzarella Cheese (Grated)



Video Recipe

Visit www.dalziel.co.uk/sauceit or check our YouTube channel - Dalziel Ltd to see this recipe being made!

METHOD

- STEP 1** Mix the minced chicken, poultry burger mix and water together thoroughly and form into 150 gram balls.
- STEP 2** Form a pocket in the ball and insert the mozzarella. Place 30-40 grams of sliceable sauce on top of the mozzarella and fold the burger meat around the sliceable sauce forming a flattened ball.
- STEP 3** Use a lattice cutter to lattice the puff pastry and cut a small amount to cover the ball. Place the pastry over the top and tuck the ends underneath.
- STEP 4** Brush with world grill.

Cooking Guide

Cook in a pre-heated oven at 180°C for approximately 25-30 minutes.

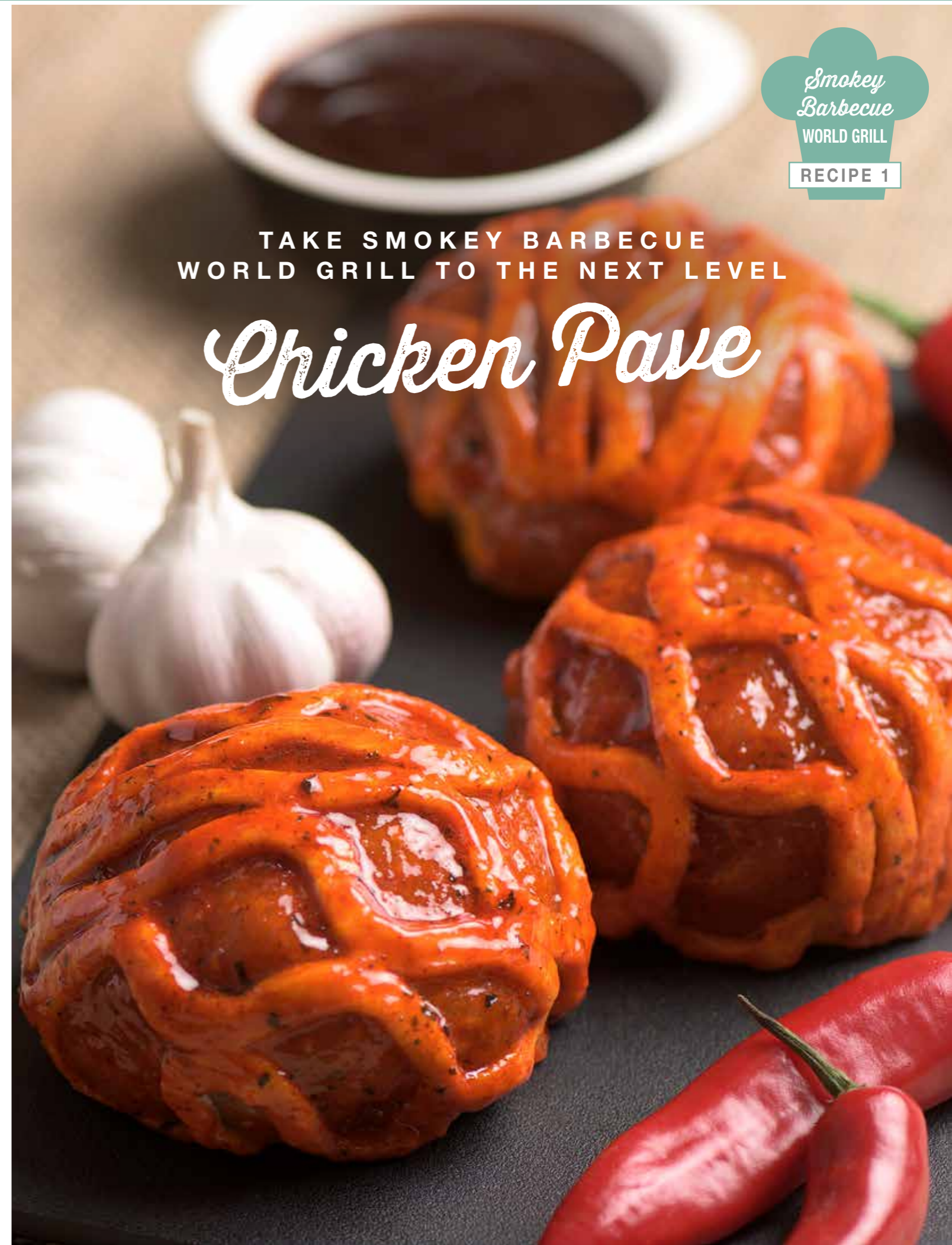


TAKE SMOKEY BARBECUE
WORLD GRILL TO THE NEXT LEVEL

Chicken Pave

Smokey
Barbecue
WORLD GRILL

RECIPE 1



Minced Lamb Shanks

Indian
Mystery
WORLD GRILL

RECIPE 1

INGREDIENTS

1000 grams	Minced Lean Lamb
40 grams	Vero Binder
20 grams	World Spice Blend Asia
20 grams	Liquid Colour Preserver
	Spring Onions (trimmed)
	Indian Mystery World Grill
	Spice Mix Del Mondo Masala

METHOD

- Mince the lamb twice.
- Mix the spice blend, vero binder and preserver with the minced lamb. Make sure you keep the mixture open.
- Form into balls approx 300g to 350g and hand mould into a pear shape around a single spring onion. Leave the white root end of the spring onion protruding at the narrow end.
- Brush with world grill.
- Garnish the bottom with spice mix del mondo.

Cooking
Guide

Cook in a pre-heated oven at 180°C for approximately 40 minutes.

Visit www.dalziel.co.uk/sauceit or check our YouTube channel - Dalziel Ltd to see this recipe being made!

Video
Recipe

Pork Twists

INGREDIENTS

Lean Pork Steak Strips (12cm x 6cm)
Indian Mystery World Grill
Spice Mix Del Mondo Masala
Unsweetened Desiccated Coconut
Teppo Gushi Skewers

METHOD

- Insert a pork strip onto a skewer.
- Brush with world grill (10% max).
- Hold both ends of the meat and twist.
- Mix the spice mix and coconut together to create the garnish.
- Roll the skewer in the garnish using a corkscrew motion to coat the edges.

Cooking
Guide

Cook in a pre-heated grill or BBQ until cooked.

Rack-O-Wings

INGREDIENTS

Chicken Wings
Indian Mystery World Grill
Spice Mix Del Mondo Chimichurri
Unsweetened Desiccated Coconut
10" Bamboo Skewers

METHOD

- Remove wing tips and split the two joints into types.
- Double skewer 5-6 wings to form a rack. Top and tail the wings to keep them uniform.
- Brush with world grill.
- Garnish with coconut and spice mix.

Cooking
Guide

Cook in a pre-heated grill or BBQ until cooked. Why not microwave prior to cooking!

Indian
Mystery
WORLD GRILL

RECIPE 2

Visit www.dalziel.co.uk/sauceit or check our YouTube channel - Dalziel Ltd to see this recipe being made!

Video
Recipe

Indian
Mystery
WORLD GRILL

RECIPE 3

Bombay Sausage Rolls

INGREDIENTS

1000 grams	Pork Sausage Meat
100 grams	Bombay Sauce
	Puff Pastry
	Indian Mystery World Grill
	Spice Mix Del Mondo Chimichurri

METHOD

- Blend the sauce into the sausage meat and place into a vac bag. Cut a corner off to use as a piping bag.
- Cut the pastry to your desired size and fill with the sausage meat.
- Fold the pastry to form a roll.
- Brush with world grill.
- Garnish with spice mix.

Cooking Guide

Cook in a pre-heated oven at 180°C for approximately 15-20 minutes.



Indian Mystery
WORLD GRILL

RECIPE 4

Indian Pasta Salad

INGREDIENTS

1000 grams	Pasta Twists
200 grams	Cherry Tomatoes (Halved)
200 grams	Mixed Peppers (Chopped)
150 grams	Paneer Cheese (Cubed)
150 grams	Red Onions (Strips)
100 grams	Spring Onions
100 grams	Sultanas
75 grams	Chick Peas (Tinned)
55 grams	Indian Mystery World Grill

METHOD

- Cook the pasta and leave to cool.
- Mix all the ingredients and add to the pasta.
- Add the world grill to the mix and blend.
- Garnish with sultanas.

Cooking Guide

Microwave for approx 8 minutes on full (times based on 750/850W microwave).



Indian Mystery
WORLD GRILL

RECIPE 5

Indian Sausage Whirls

Indian Mystery
WORLD GRILL

RECIPE 6



INGREDIENTS

Unlinked Pork Sausage (your choice)
Indian Mystery World Grill
Spice Mix Del Mondo Chimichurri
Unsweetened Desiccated Coconut
Teppo Gushi Skewers

Cooking Guide

Cook in a pre-heated grill or BBQ until cooked.

METHOD

- Cut a section of sausage to your desired length.
- Cross skewer.
- Brush with world grill.
- Garnish with coconut and spice mix.