


EXCELLENT FLAVOUR

Fruity, smoky, piquant – the marinades or rubs provide the special flavour to barbecue specialities. Smoky flavours such as MAGIC SMOKY SPICES and other variations such as MAGIC BOURBON WHISKEY are becoming more popular. The new RAPS products consist of high quality raw materials and are produced without flavour enhancers and allergens subject to declaration.

THE NEW BARBECUE HITS:




MAGIC SMOKY SPICES
ART. 1711518-001/002

Seasoning for marinating all types of barbecue specialities, roasts, steaks, stir fry and convenience specialities.

Characteristics: Spicy-smoky, based on smoked paprika/garlic/curry, black pepper, caraway, parsley and rosemary

Usage rate: 70–90 g per kg

Packaging: 2.5 kg or 4.5 kg container




MAGIC BOURBON WHISKEY
ART. 1711466-001/002

Seasoning for marinating all types of barbecue specialities, roasts, steaks, stir fry and convenience specialities.

Characteristics: Aromatic smoke flavour, based on Bourbon Whiskey, black pepper, rosemary, cinnamon and a rum flavouring

Usage rate: 70–90 g per kg

Packaging: 2.5 kg or 4.5 kg container




WESTERN SMOKY RUB
ART. 1711561-001

Seasoning for meat, fish and poultry, steaks, stir fry and convenience specialities.

Characteristics: Spicy smoke flavour, based on sea salt, demerara sugar, smoked paprika/curry/garlic, pepper, rosemary and thyme

Usage rate: 20–25 g per kg

Packaging: 800 g container




WILD BERRY-DIP
ART. 1711533-001

Dip sauce for meat, fish, poultry, steaks, stir fry and convenience specialities.

Characteristics: Fruity-smoky flavour, based on cranberries, tomatoes, smoked paprika/curry, cinnamon, pepper and chili

Usage rate: 50 g per kg or as desired

Packaging: 1.2 kg bottle



CRACKED PEPPER RUB
ART. 1711560-001

Seasoning for meat, fish and poultry, steaks, stir fry and convenience specialities.

Characteristics: Piquant-smoky flavour, based on sea salt, demerara sugar, smoked paprika/garlic, pepper white/black/green and oregano

Usage rate: 20–25 g per kg

Packaging: 800 g container



BURGER WITH WILD BERRY-DIP
Recipe No. 7000870



RECIPE
DATABASE:
WWW.RAPS.COM

MORE RAPS PRODUCTS FOR BARBECUE SPECIALITIES

ART.	REFERENCE	PACKAGING	CONTENT
1695342-001-002	MAGIC BBQ	Bucket	2.5 kg 5.0 kg
1693444-002-001	MAGIC TEX MEX	Bucket	2.5 kg 5.0 kg
1693796-002-001	MAGIC ROSEMARY SEA SALT	Bucket	2.5 kg 4.5 kg
1000478-003	MARIPUR KENTUCKY	Bucket	5.5 kg
1000578-007-011	MARIPUR SPARE RIBS	Bucket	2.5 kg 4.5 kg

ART.	REFERENCE	PACKAGING	CONTENT
1694903-001	BARBECUE SAUCE	Bottle	1.1 kg
1918531-001	BARBECUE RIBS	Container	700 g
1093781-001	PULLED PORK SEASONING	Sachet	1.0 kg
1037201-001	CAJUN SPICE	Container	500 g
1702577-001	SPICE MILL SURF & TURF	Box	6 mills, 60 g each

WE LOOK FORWARD TO YOUR INQUIRY

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MATES

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Contents are correct according to the best of our knowledge.
We can however not accept liability for any consequences issuing from their use, including consequences under food law.
04 / 2019

STEAK IT EASY

INSPIRATIONS FOR BBQ & GRILL



PERFORMANCE INSIDE



MATES

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BEEF BRISKET WITH
CRACKED PEPPER RUB

It's finally BBQ TIME AGAIN

In the garden, park or on the balcony, a birthday party with friends or simply because the sun is shining – barbecues are very popular. In summer, people light the barbecue several times a month and even winter barbecues enjoy increasing popularity!

Terms like Churrasco, Asado, Braai – country specific forms of barbecue – show that barbecue has a long tradition and will remain popular all over the world. Sausage and pork steaks are still the classics on the charcoal barbecue, however, the demand for special new cuts of meat such as Tomahawk, Flat Iron, Brisket or Picanha is increasing.

Not only is the quality of the meat critical for tasty barbecue specialties – the seasoning is just as important: marinades, rubs, dips and mops are very popular amongst barbecue fans and ensure additional turnover to the meat industry. New flavours, e.g. Whiskey or smoked spices are very trendy. RAPS is your perfect partner regarding current flavour trends. Allow us to inspire you with our products and ideas!



IBERICO STEAK WITH MAGIC SMOKY SPICES

Recipe no. 7000868 – for 10 servings

Quantity	Art.	Ingredients
1.6 kg		Iberico pork loin
160 g	1711518-001	MAGIC SMOKY SPICES
1.0 kg		Grilled green bell peppers
100 ml	1000399-004	OLIVE OIL
14 g	1695941-001	COARSE SEA SALT
10		Small baguettes
190 g		Butter
2.4 g	1037167-001	HERB BUTTER SEASONING
500 g		Red bell peppers
10 g		Sugar
3.6 g	1711051-001	PAPRIKA SMOKED
120 ml		Water

Preparation:
Portion the pork loin, brush with MAGIC SMOKY SPICES and barbecue until the desired core temperature is reached. Season the green bell peppers with COARSE SEA SALT and OLIVE OIL and grill for approx. 10 minutes at 180 °C in a hot-air oven. Season the soft butter with HERB BUTTER SEASONING and spread on the baguettes. Cut the red bell peppers into small pieces and cook with sugar and PAPRIKA SMOKED in water until soft. Puree until a homogeneous paste is achieved. If the consistency of the paste is too thin, allow to simmer until it thickens. Remove the pork loin from the barbecue and serve with the grilled green bell peppers, baguettes and the bell pepper paste.



FLANK STEAK WITH MAGIC BOURBON WHISKEY

Recipe no. 7000869 – for 10 servings

Quantity	Art.	Ingredients
2.0 kg		Flank steak
200 g	1711466-001	MAGIC BOURBON WHISKEY
120 g		Apple
120 g		Pears
30 g		Honey
20 ml		Lime juice
400 ml		Coke
20 g		Dark chocolate couverture
600 g		Potatoes
400 g		Sweet potatoes
300 g		Purple potatoes
32 g	1000467-001	ROAST POTATO SEASONING

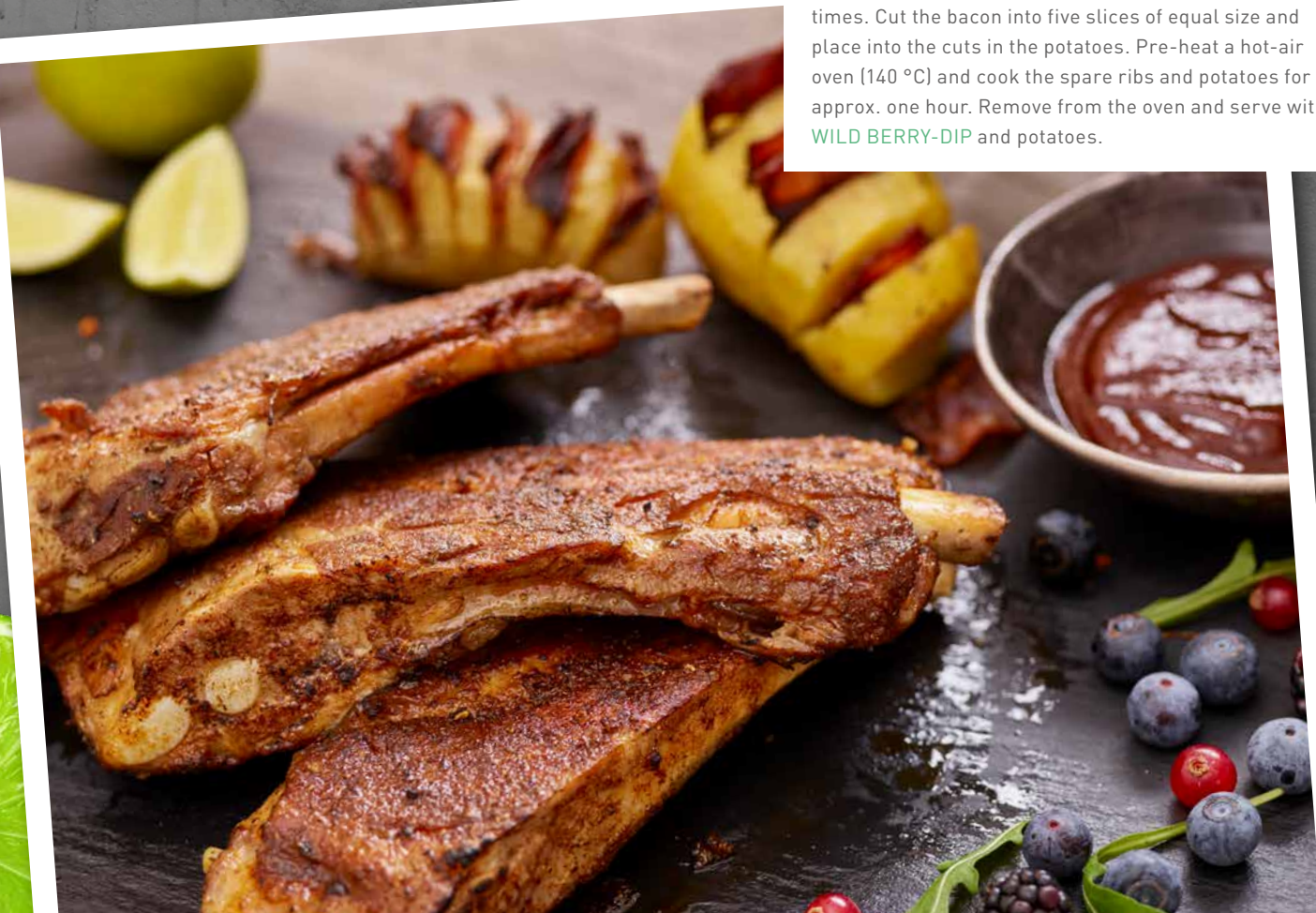
Preparation:
Brush the flank steak with MAGIC BOURBON WHISKEY and cook on the barbecue until the desired core temperature is reached. Cut the apples and pears into cubes and mix with lime juice and honey. Bring the coke and the dark couverture to the boil and cook until thick. Cut all potatoes into cubes, season with ROAST POTATO SEASONING and fry in a pan until crispy. Remove the flank steak from the grill and serve with the coke-chocolate sauce, apple-pear relish and the potatoes.

BBQ – MORE THAN JUST “COOKING AL FRESCO”

For a party with friends, the term “barbecue” is used a lot in everyday language. However, to be precise, an authentic barbecue is quite different from the known methods. The classic barbecue once came from the Caribbean to the American southern states. Big meat cuts, low temperatures and long grilling times are typical for an authentic BBQ.

Large cuts of meat (e.g. pork shoulder, beef brisket) are cooked up to 24 hours in hot smoke at a temperature of only 100 to 130 °C, either in a pit in the earth or in a special barbecue smoker; whereas on a charcoal barbecue, meat is cooked directly over the hot embers at 200 to 300 °C. Thus smaller cuts of meat (steaks, cutlets, grill sausage) only need a short cooking time.

The slow cooking method makes meat very tender, the flavour of which can be refined by the choice of wood or coal as well as the spices and sauces.



RAPS RUBS

Beef brisket, pulled pork, spare ribs – besides the traditional marinades, rubs also give a special flavour and a tasty crust to bigger cuts of meat. Rubs are dry seasonings blends which are massaged into the meat in order to develop their full flavour during the longer cooking time. Usually they consist of different dry flavour components, are therefore very versatile and can be combined individually.

RIBS WITH WESTERN SMOKY RUB

Recipe no. 7000867 – for 10 servings

Quantity	Art.	Ingredients
4.0 kg		Spare ribs
100 g	1711561-001	WESTERN SMOKY RUB
1.4 kg		Potatoes
150 g		Bacon, sliced
300 ml	1711533-001	WILD BERRY-DIP
2		Limes

Preparation:
Portion the spare ribs as desired and season with WESTERN SMOKY RUB. Wash the potatoes and cut five times. Cut the bacon into five slices of equal size and place into the cuts in the potatoes. Pre-heat a hot-air oven (140 °C) and cook the spare ribs and potatoes for approx. one hour. Remove from the oven and serve with WILD BERRY-DIP and potatoes.



RUBS – THE PERFECT COMBINATION

The components of a barbecue rub are an aromatic base (e.g. paprika), salt for the taste and sugar for the sweetness. Special spices such as chili or curry are added. So-called wet rubs contain herbs and spices, oil or vinegar.

RUBS – HOW IT WORKS:

It is important to massage a generous amount of the rub carefully and evenly into the meat. Apply vacuum or wrap in cling film and allow the seasoned meat to rest for several hours.

Tip: Use finely ground rubs for smaller cuts of meat, as their flavour is absorbed faster by the meat.



BARBECUE GLOSSARY

Marinades, rubs and mops impart flavour to the meat. Here are some definitions of the essential ingredients of every barbecue.

Seasoning: Aromatic mixture, e.g. salt and spices, can be used before and during cooking.

Rubs: Dry spices for rubbing into the meat. Also wet rubs with oil and/or vinegar. The meat is rubbed before cooking. Rubs provide flavour and a tasty crust.

Marinades: Liquid seasonings with spices, herbs, aromatic liquids (oils) and flavourful vegetables (garlic, onion, chili). Marinades season the meat and make it tender, the contained oil reduces loss of meat juices.

Mops: Mostly thin sauces, containing fat, which are brushed onto the meat during barbecuing. Thus the meat remains succulent and the outside becomes crispy.

Barbecue sauces/dips: Aromatic sauces and dips which provide additional flavour during eating.