

Outback Pepper Steak Blend

Gourmet Morsels Outback Pepper Steak is a unique blend of high quality ingredients including Australian bush ingredients like mountain pepper and native rivermint. Our blends have no added m.s.g and no artificial colours,flavours or preservatives. This blend is gluten free and nut free and packaged in high quality zip lock pouches to retain freshness long after the pack is opened.



How to cook with the Outback Pepper Steak Blend?

The Outback Pepper Steak Blend is a natural seasoning to add flavour to your meat or vegetables. Simply sprinkle over the food and then grill, oven bake, panfry or BBQ.

Oven Baked T-Bone Steak

This is one of my favourite recipe idea's. Season 4 T-Bone Steaks (or any cut of steak) with the Outback Pepper Steak Blend. In a non-stick frypan quickly sear both sides and place the steak in a roasting pan. Once all the steaks are in the roasting pan, cover completely with slices of tomato, onions and capsicum. Cover the top of the pan with foil and bake in a meduim oven (160c) for one hour. Serve with mashed potatoes or seasonal vegetables.

Vegetarian Alternative – Slice a large Zuchinni in half and season with Outback Pepper Steak. Reduce oven baking time to 25 minutes

Other Serving Ideas

- Sprinkle onto your BBQ Steak and grill on a hot Aussie BBQ
- Rub into Roast Meats
- Sprinkle onto Lamb or Veal Cutlets and grill in a non-stick frypan



