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meats 'n spices

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THE SERIAL GRILLER

BARBECUE WITH PASSION

13 hot cases of illegally good taste – caught in the act



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ACCOMPLICES FOR THE CULINARY COUP!

With these additives you will be able to commit the perfect crime: so delicious that even the last piece of evidence disappears with lightning speed.

BECK Cutter Liquid Aktiv

Offender description: concentrated, liquid standard cutter agent without reddening aid for many bratwurst variants from salsiccia to teriyaki and from Wurzelgriller to merguez. Also for the production of boiled sausages, Frankfurters, semi-cured and cooked cured products.

Motive: shredding of evidence.

Article No.
10.2430000



BECK AktivFresh Cons

Offender description: powdered freshness-preserving agent for the reliable production and preservation of many kinds of meat and sausage products.

Motive: keeping victims fresh for longer.

Article No.
58.1770000

BECK Glutarom S

Offender description: balanced seasoning powder – with celery, among other ingredients – to enhance the taste of meat and sausage products, but also convenience products, soups, sauces, salads and more.

Motive: Round off flavour.

Article No.
32.1015000

Cristalin M

Offender description: crystalline, white powder with a neutral odour – not for the nose, but for the sausage – to achieve that seductive browning that makes us guilty of petty theft of food again and again.

Motive: let the prey stew.

Article No.
70.9870061



CRIME SCENE SAUSAGE COUNTER – THE TASTIEST SUSPECTS

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Salsiccia "Tomato"

As German as an all-inclusive vacation in Bibione, yet as Italian as a walk through the vineyards of Piedmont: classic bratwurst seasoning meets Mediterranean tomato flavour – it would be a crime to leave this salsiccia on display in the counter!

Recipe No. 03.301-11.e

Bockwurst

"Inspector, you have to see this: The roaster stabbed the victim with the fork over and over again – until everything was eaten!" – "Clear case: a crime of passion ... passion for good taste and the perfect crunch!"

Recipe No. 05.200-13.e

Bratwurst "Greek Style"

Is this still bratwurst – or already a culinary cruise to Crete? In any case, it's a targeted attack on local taste buds: classic bratwurst base mixed with tomato granules, diced feta, black olives and gyros seasoning salt. δολοφονικό καλό!

Recipe No. 03.301-4.e

Salsiccia "Peccorino Pine Nuts"

Peccorino in the sausage is crazy? Maybe. But when pine nuts are added to the Mediterranean seasoning mixture, there is only one victim to lament in the end: the palate, for which "ordinary sausages" will simply no longer be the same.

Recipe No. 03.301-12.e

Root Griller

"Don't stand there as if rooted to the spot, but follow the roaster!", you would like to shout here – but the Root Griller leaves you speechless with pleasure. The secret: classic sausage base, garnished with the finest root vegetables.

Recipe No. 03.301-13.e

Truffle Bratwurst

Rumour has it that murders have been committed for much less: When ginger, pepper, mace and lemon meet exquisite truffles in this sausage, the result is criminal and murderous ... criminally exquisite and murderously delicious!

Recipe No. 03.301-6.e

Salsiccia "Fennel"

A culinary offer you should not refuse: pepper, chili, paprika, coriander, mace and nutmeg form a balanced German-Italian basis – whole fennel seeds refine this salsiccia to incomparable pleasure.

Recipe No. 03.301-10.e

Chili-Cheese-Griller

Better not ask questions about how your dealer gets this hot stuff. Just take it and enjoy the incomparable and balanced taste of hot spices and cheese on your palate. But beware: try it once and you'll want it again and again!

Recipe No. 06.107-3.e

Onion Griller

This delicate grilled sausage combines a hearty flavour with a little extra onion dream and a hint of roast aroma. Absolutely down to earth and yet daringly innovative – this Zwiebelgriller is the killer!

Recipe No. 03.301-7.e

MOUTHWATERING BBQ HIGHLIGHTS



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CRIME SCENE INVESTIGATORS ARE GRILLING THOSE FOUR EXOTICS!

Waikiki Turkey Griller

Bratwurst with lemon and a Waikiki dry —seasoning salt with notes of curry, coconut, ginger and lemon. Is that the whole secret behind this criminally good taste? The investigations are in full swing! "Witneff? For what? I haff feen noffing!"

Recipe No. 03.306-1.e

10



Merguez Pure Beef

As mysterious as the market of Marrakech with the scents of a thousand spices: paprika, garlic, cumin, coriander and pepper bring the fire of north africa into the roasted beef sausage – no more questions, Mr. Judge!

Recipe No. 03.201-3.e

13



Cevapcici

Crime without motive is like grilled sausage side dishes without this Balkan classic: possible, but pointless. Hearty cevapcici complete mix with plenty of paprika, garlic, onion and pepper. There will be no evidence left when the police arrives on the crime scene.

Recipe No. 03.161-2.e

9





4

Teriyaki-Griller

Sounds like the name of a Japanese serial killer, but it's an outrageously exotic treat – here is the relevant information regarding the Teriyaki-Griller: Yakuza members immediately smell the roast and fall for the sweet and spicy teriyaki flavor.

Recipe No. 03.301-8.e

