

Meat Magic

Article No. 1168 (325 mL/11 fl. oz.)
(plastic Trial-Mark™ bottle)

Watkins Meat Magic is a flavor enhancer that improves the natural taste of all meats. It makes even inexpensive cuts of meat taste like prime!

- **Enhances flavor:** Improves natural taste of meat, and brings it out more fully.
- **Economical:** Helps prevent shrinkage; contains enough “magic” for more than 30 pounds of meat (only two teaspoons per pound of meat).
- **Versatile:** Add to sauces, gravies, hamburger, stews, and marinades; brush on steaks, chops, and roasts.
- **Convenient:** Requires no refrigeration; no pre-mixing necessary; just add to meat.

Jus

Jus is French for “juice.” When roast beef is served with this flavorful dipping sauce on the side, it is called au jus, or “with juice.” Use it to dip slices of roast beef or roast beef sandwiches.

1-1/2 cups/375 mL water
1/2 cup/125 mL **Watkins Meat Magic**
2 tbsp/30 mL **Watkins Beef Soup Base**
2 tbsp/30 mL **Watkins Onion Soup Base**
1 tbsp/15 mL **Watkins Onion Flakes**

Combine all ingredients and simmer gently the last 30 minutes while roast is cooking.



Savory Turkey Burgers

1 lb/454 g ground turkey
1/4 cup dry bread crumbs
2 tsp/10 mL **Watkins Meat Magic**
2 tsp/10 mL **Watkins Onion Flakes**
1 tsp/5 mL **Watkins Poultry Seasoning**
1/2 tsp/2.5 mL **Watkins Cajun Pepper**
4 whole-wheat buns
Lettuce leaves
Tomato slices

Combine all ingredients; mix well. Shape into 4 patties. Grill or broil 4 to 6 inches/10 to 15 cm from heat for 10 to 15 minutes or until no longer pink, turning once. Place lettuce leaf and tomato slice on bottom halves of buns; top with turkey burgers and top halves of buns. Try our excellent **Steak Sauce** as a condiment, or one of our fabulous **Prepared Mustards**.