DIPS

MINI RECIPE BOOKLET

Big Flavour. Minimal Effort.

Whether you're loading up a burger, dunking hot chips, drizzling tacos, or building the ultimate grazing board, these quick dips turn everyday ingredients into something worth talking about.

Each recipe is built around a real Outback Smoke & Fire rub, letting the flavours do the heavy lifting without complicated ingredients or lengthy prep.

Each one makes a small bowl for one or two. Double or triple it for a crowd.

Mix. Dip. Drizzle. Repeat.

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SWEET HEAT & SHENANIGANS STICKY SWEET-SPICY DIP

Rub Pairing: Sweet Heat & Shenanigans

Makes about ¼ cup · Prep 5 min

INGREDIENTS

3 tbsp sour cream
1 tbsp mayonnaise
1 tsp Sweet Heat & Shenanigans
1 tsp honey

METHOD

Mix the sour cream, mayonnaise, Sweet Heat & Shenanigans and honey until smooth and glossy. Chill before serving.

NOTES

Perfect with chicken tenders, wedges, nuggets and hot chips.

FINAL WORD

Sweet, sticky and just cheeky enough to keep you coming back for more.

HERBALICIOUS RUBDOWN GREEN GODDESS DIP

Rub Pairing: Herbalicious Rubdown

Makes about ¼ cup · Prep 5 min

INGREDIENTS

3 tbsp Greek yoghurt
1 tbsp mayonnaise
1 tsp Herbalicious Rubdown
½ tsp lemon juice

METHOD

Stir together the yoghurt, mayonnaise, Herbalicious Rubdown and lemon juice until smooth and creamy. Chill before serving.

NOTES

Beautiful with grilled chicken, seafood, vegetables and salads.

FINAL WORD

Fresh, bright and packed with herbaceous flavour.

SPICED UP & POORLY BEHAVED FIERY MAYO

Rub Pairing: Spiced Up & Poorly Behaved

Makes about 3 tbsp · Prep 5 min

INGREDIENTS

3 tbsp mayonnaise

1 tsp Spiced Up & Poorly Behaved

½ tsp lemon juice

METHOD

Combine the mayonnaise, Spiced Up & Poorly Behaved and lemon juice until smooth. Allow it to sit for five minutes before serving.

NOTES

Excellent on burgers, wraps, tacos and loaded fries.

FINAL WORD

A little bit naughty and completely unforgettable.

THE ROAST WITH THE MOST CREAMY ROAST DIP

Rub Pairing: The Roast With The Most

Makes about ¼ cup · Prep 5 min

INGREDIENTS

3 tbsp sour cream
1 tbsp mayonnaise
1 tsp The Roast With The Most
½ tsp Worcestershire sauce

METHOD

Mix all ingredients together until smooth and creamy.

NOTES

A fantastic accompaniment to roast potatoes, chicken and vegetables.

FINAL WORD

Like Sunday lunch in dip form.

FIXES MOST THINGS ALL-PURPOSE CREAMY DIP

Rub Pairing: Fixes Most Things

Makes about ¼ cup · Prep 5 min

INGREDIENTS

3 tbsp sour cream
1 tbsp mayonnaise
1 tsp Fixes Most Things
½ tsp garlic powder

METHOD

Combine all ingredients until silky smooth. Chill before serving.

NOTES

Pairs with just about everything from chips to chicken skewers.

FINAL WORD

The name says it all.

SPGZ GARLIC & PEPPER AIOLI

Rub Pairing: SPGZ

Makes about 3 tbsp · Prep 5 min

INGREDIENTS

3 tbsp mayonnaise
1 tsp SPGZ
½ tsp lemon juice

METHOD

Mix together the mayonnaise, SPGZ and lemon juice until smooth and punchy.

NOTES

Serve with steak sandwiches, seafood, burgers or hot chips.

FINAL WORD

Simple, bold and guaranteed to disappear quickly.

BUTTER ME UP
BUTTERY GARLIC DIP

Rub Pairing: Butter Me Up

Makes about ¼ cup · Prep 5 min

INGREDIENTS

3 tbsp sour cream
1 tbsp mayonnaise
1 tsp Butter Me Up
½ tsp lemon juice

METHOD

Combine all ingredients until creamy and well blended.

NOTES

Brilliant with bread, chicken, potatoes and grilled corn.

FINAL WORD

Rich, comforting and seriously moreish.

MIDNIGHT MEAT CRISIS DARK BBQ DIP

Rub Pairing: Midnight Meat Crisis

Makes about ¼ cup · Prep 5 min

INGREDIENTS

3 tbsp sour cream
1 tbsp BBQ sauce
1 tsp Midnight Meat Crisis

METHOD

Mix the sour cream, BBQ sauce and Midnight Meat Crisis until smooth and smoky.

NOTES

Perfect with brisket, ribs, burgers and loaded fries.

FINAL WORD

Deep, dark and made for meat lovers.

ZESTY SLAP CHIPOTLE LIME AIOLI

Rub Pairing: Zesty Slap

Makes about 3 tbsp · Prep 5 min

INGREDIENTS

3 tbsp mayonnaise
1 tsp Zesty Slap
½ tsp lime juice

METHOD

Stir the mayonnaise, Zesty Slap and lime juice together until smooth and creamy.

NOTES

Amazing on tacos, fish, prawns and grilled chicken.

FINAL WORD

Bright, smoky and packed with attitude.

TOO HOT FOR COMMON SENSE FIREBREATHER DIP

Rub Pairing: Too Hot for Common Sense

Makes about ¼ cup · Prep 5 min

INGREDIENTS

3 tbsp Greek yoghurt
1 tbsp mayonnaise
1 tsp Too Hot for Common Sense
½ tsp lemon juice

METHOD

Mix all ingredients together until smooth and fiery. Chill before serving.

NOTES

Use with caution. Excellent on wings, burgers and grilled meats.

FINAL WORD

Some people never learn. That's why this dip exists.

THANK YOU

Thanks for supporting Outback Smoke & Fire.

These recipes are designed to be simple, delicious and packed with flavour.

Experiment, mix and match your favourite rubs, and don't be afraid to create a few flavour combinations of your own.

Show us your dip. Tag @OutbackSmokeAndFire and use #OutbackSmokeAndFire.

Find the full range, more recipes and the Rub Finder Quiz at outbacksmokeandfire.com

Big flavour starts with a great rub.

Everything else is just showing off.