

## Smokey Bourbon Ribs

A classic bourbon taste with hickory smoke.

### Method

#### Ingredients

		%	Example Batch (g)
1	PORK RIBS	90.0%	900
2	SMOKEY BOURBON MARINADE 2.3KG, SJ# MM81004	10.0%	100
		<b>100%</b>	<b>1,000</b>

- 1 Brush the ribs with marinade
- 2 Garnish and display

### Cooking Suggestion

Pre-heat oven to 180°C place the product in the centre of the oven and cook for 20-30mins. Turn during cooking. Ensure the product is piping hot before serving.

### Serving Suggestion



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