

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 |
| | | 100% | 1,000 |
| 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



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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