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



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