

## Smoky BBQ Ribs

Exactly as described, fantastically smoky and sticky ribs.

### Method

#### Ingredients

	%	Example Batch (g)
1 PORK RIBS	90.0%	9,000
2 BBQ MARINADE 2.3KG BOTTLE, SJ# MM12619	10.0%	1,000
	<b>100%</b>	<b>10,000</b>

  

1 Smother ribs with sauce
2 Garnish and display

### Cooking Suggestion

BBQ or grill for 10 -15 minutes until meat is cooked thoroughly.

### Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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