

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

Image: Smokey Bourbon Ribs

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