

A sweet and sticky BBQ sauce, infused with the taste of Guinness Stout and barley malt, perfect for finishing off pork ribs, beef short ribs, pulled pork, brisket and chicken wings!



RECIPE CARD



Guinness BBQ

HUNTERS CHICKEN

Guinness BBQ Sauce

Chicken Fillet

Streaky Bacon

Smoked Cheddar



OVEN



GREAT WITH
WEDGES & SALAD

1. Start by cutting an incision into the side of the **chicken fillet**.
2. Cut a good chunk of **smoked cheddar** and place into the pocket of the chicken fillet.
3. Wrap the chicken fillet with 1 slice of **streaky bacon**.
4. Cover the chicken with 20% **Guinness BBQ Sauce**.
5. Scatter some grated smoked cheddar over the top of the sauce and display in either the counter or pack for sale.

Guinness BBQ

BURNT BELLY ENDS

Guinness BBQ Sauce

AVO Smokey Rub

Belly Pork



OVEN



GREAT ON A
BURGER BUN

1. Start by boning and skinning the **belly pork** and dice into 1 inch cubes.
2. Season 1kg of belly pork cubes with 40g **Smokey Rub** and then mix through 200g **Guinness BBQ Sauce**.
3. Place in either counter display tray or pre-pack for convenience retail sale.



For allergen information, please refer to the relevant product specification.