

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

### B A B Y B A C K R I B S

Guinness BBQ Sauce

AVO Smokey Rub

AVO Sous Vide Binder

Rack of Pork Ribs



BBQ



GREAT ON THEIR OWN!

1. Start by mixing 30g of **sous vide binder** with 40g **BBQ Rub**.
2. Season 1kg of **pork ribs** with the sous vide binder and BBQ rub until evenly coated all over.
3. Once the meat is seasoned, seal in a vacuum cooking bag.
4. Place the vacuumed pork ribs into either a water bath or cook under 100% steam in Rational oven (or similar).
5. Cook for 6-8 hours at 80c.
6. Once the **pork ribs** are cooked and cooled, cover with 20% **Guinness BBQ Sauce**.
7. Either serve on counter or re-pack for convenience sale.

## Guinness BBQ

### P U L L E D P O R K

Guinness BBQ Sauce

AVO Smokey Rub

AVO Sous Vide Binder

Pork Collar



PAN FRY/OVEN



GREAT ON A BURGER BUN

1. Start by mixing 30g of **sous vide binder** with 40g **BBQ Rub**.
2. Season 1kg of **pork collar** with the sous vide binder and BBQ rub until evenly coated all over.
3. Once the meat is seasoned, seal in a vacuum cooking bag.
4. Place the vacuumed pork ribs into either a water bath or cook under 100% steam in Rational oven (or similar).
5. Cook for 8-10 hours at 80c.
6. Once the **pork collar** is cooked, pulled and cooled, cover with 20% **Guinness BBQ Sauce**.
7. Either serve on counter or re-pack for convenience sale.



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