



BBQ Plate Hot & Smoky BBQ Rub CL/AF

INGREDIENTS:

1000 g BBQ meat (neck, back steaks, belly slices, spare ribs)

30 g BBQ Oil „La Finesse“ CL/AF Art. No. 559000

25 g Hot & Smoky BBQ Rub CL/AF Art. No. 596050

PROCESSING:

Marinate the neck and back steaks, belly slices, and spare ribs with „La Finesse“ CL/AF grill oil and season with Hot & Smoky BBQ Rub CL/AF.

PREPARATION:

Fry or grill in a pan or on the grill for 4 - 8 minutes on each side, the spare ribs need longer depending on their size.

ATTENTION:

In its raw state, this product falls under Regulation (EC) 853/2004!

NON-BINDING DECLARATION RECOMMENDATION:

BBQ meat (94%; neck steak, back steak, belly slices, spare ribs), rapeseed oil, table salt, dextrose, spices, smoked sugar (0.1%), maltodextrin, herbs, spice extracts (0.01% chili extract)

Recipe ID: 4461

* All compound foods and ingredients used must be labelled with those of the respective manufacturer in addition to our information.

Taste • Tradition • Technology

This recipe has been developed in all conscience, but as the implementation is out of our influence, we can't give guarantees.

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