



## **Lafiness Alabama**

### **Recipe Ideas and Usage Instructions**

#### **Description**

A smoky hint of pepper, spiced with an underlying taste of roast flavours. Suitable for all meats but particularly good with beef, poultry, pork and venison.

#### **General**

- Please stir contents with a clean spoon before use.
- Store in ambient conditions.
- Brush onto meat at between 8-10%.
- Can be added to a sausage recipe to create a new flavour – 250g to a 4.54kg (10lb) chopping
- Use in a stir fry at 8% usage to meat and vegetables.

### **Recipe Ideas**

#### **Taste of America Ribs**

1 x large rack of pork spare ribs French trimmed, brush on marinade at 8% usage.

#### **Alabama pork kebabs**

1 kg diced lean leg of pork, 100g marinade, diced red and green peppers, mix all together and apply to skewers.

#### **American king pork chops**

Cut a large thick pork chop skin on, French trim the bone brush on marinade and display.

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