

Guinness BBQ

BURNT ENDS



INGREDIENTS

Guinness BBQ Marinade

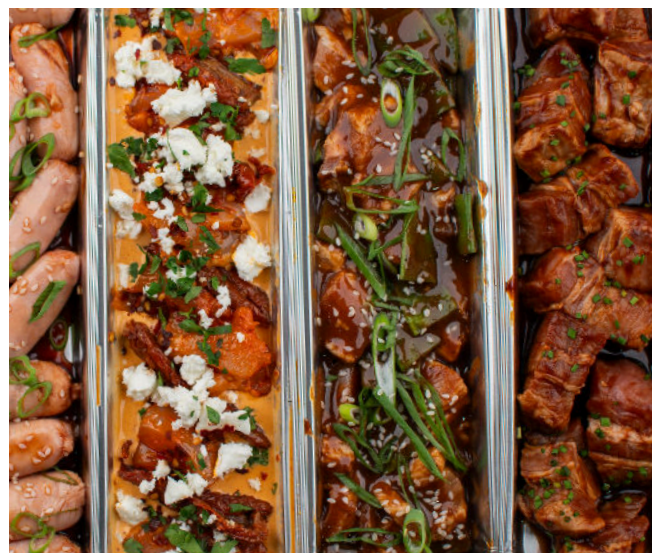
Pork Belly

Chives



METHOD

1. Start with 1kg of boneless and skinless **belly pork** and slice into thin cubes.
2. Add **120g (12%) Guinness BBQ Marinade** to the pork belly bites.
3. Mix thoroughly until evenly coated.
4. Portion your marinated belly pork into trays and add thinly sliced **chives** for visual appeal



OVEN



SERVE WITH A SMOKEY DIP

Our new Guinness® Style BBQ Sauce, infused with Barley Malt Extract and flavoured with the taste of Guinness® Stout.

This counter tub of sweet and sticky BBQ Water Based Marinade, 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.



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