

Smokey Joes



INGREDIENTS

AVO Sweet Mexican Spice Rub

Arthur Pipkins Memphis Fire Pit Sausage Mix

Smoked Streaky Bacon



METHOD

1. Mince the **Pork Trim** and mix in the **Arthur Pipkins Memphis Firepit Sausage Mix**.
2. Make the sausages and link them a little longer than your typical sausage for the counter.
3. Wrap with **smoked streaky bacon**, effectively giving you a large pig in a blanket.
4. Finish by rolling in **AVO Sweet Mexican Spice Rub** until evenly coated all over.



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



BBQ/SMOKER



DIP IN BBQ SAUCE

Bring bold street-food flavour to your counter with our Sweet Mexican Spice Rub - a perfectly balanced blend of sweetness, gentle warmth and savoury depth.

Smoky spices and mellow chilli heat give rich body, while bright citrus and tropical fruit notes lift the profile for a vibrant, mouth-watering taste. Bold, balanced and irresistibly moreish.

Cook crispy for a candied bacon finish!