

Smokey Shotgun Shells



INGREDIENTS

AVO Sweet Mexican Spice Rub

Arthur Pipkins Memphis Fire Pit Sausage Mix

Cannelloni Tubes (Pasta)

Streaky Bacon

Pork Trim



METHOD

1. Mince the **Pork Trim** and mix in the **Arthur Pipkins Memphis Firepit Sausage Mix**.
2. Stuff the **Cannelloni Tubes** with the **Arthur Pipkins Memphis Firepit Sausage Mix**, using either a piping bag or a sausage filler.
3. Wrap each **Cannelloni Tube** with the **Streaky Bacon** to create the Shotgun Shells.
4. Roll the Shotgun Shells in **AVO Yucatan Rub**.



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 a little slower at 160 to allow the pasta to soften.