

DOM: []
BBE: []
CODE: []

Store in a dry and cool place.



2Kg



A Chefs Best Kept Secret



BBQ JERK



1. Powder into the bowl.
(250g)

FOR BEST RESULTS



2. Add Oil
(250g).



2. Add Water
(750g).



3. Blend the mix
with a hand blender

For 1 kg Powder

Oil - 1 Litre

Water 3 Litre (Hot Water)

Always wait for the sauce
to cool down before putting into the fridge

Liquid sauce
lasts up till 5 days in the fridge

ALLERGEN ADVICE

FOR ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN,
SEE INGREDIENTS IN BOLD. FACTORY OTHER PRODUCTION UTILIZES:
WHEAT (GLUTEN), **MUSTARD**, **FISH**, **Eggs**, **CELERY**, **DIARY (MILK)**,
SULPHUR DIOXIDE.

INGREDIENTS

SUGAR, SALT, CITRIC ACID (E 330), TOMATO, MODIFIED STARCH, SPICE, PEPPER, GARLIC, ONION, CAYENNE PEPPER, XANTHAN GUM, BBQ FLAVOUR, CARAMEL, NATURAL FLAVOURING (INCLUDING NATURAL SMOKE FLAVOURING, **WHEAT**)

STORAGE

STORE IN A COOL DRY PLACE, AWAY FROM STRONG ODOURS AND DIRECT SUNLIGHT