

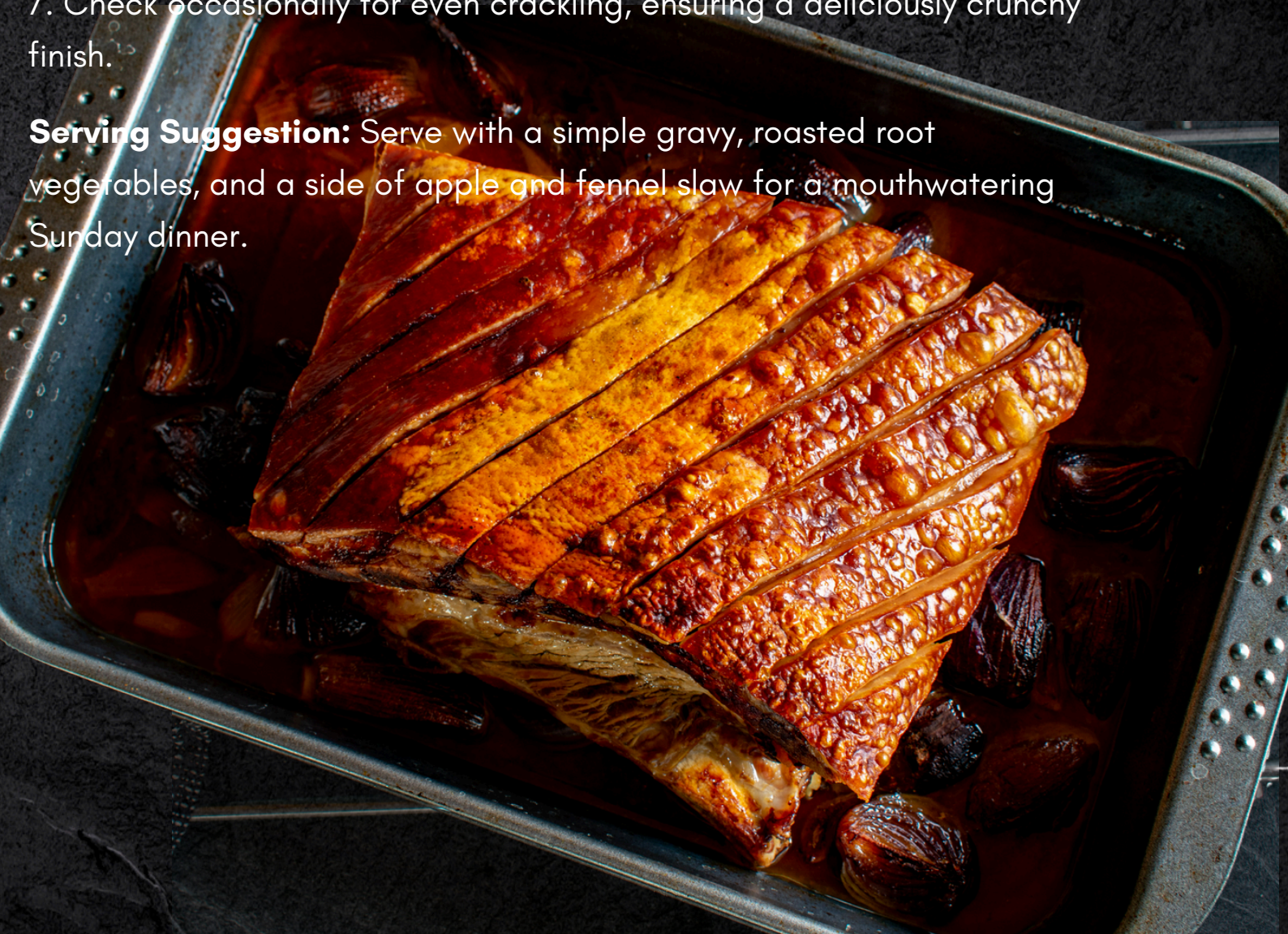
PORK COOKING GUIDE



PORK CARVERY, PORK BELLY & PORCHETTA

1. Preheat your oven to 250°C or as hot as possible.
2. Cut open the bag and place the pork onto a chopping board.
3. Pat dry to remove as much moisture as possible for that perfect crispy crackling.
4. With a sharp knife, lightly score the skin and season generously with olive oil and sea salt.
5. Place the pork onto a cooling rack (a cake cooling rack works well) on top of a baking tray to ensure even airflow.
6. Roast in the oven for approximately 40 minutes for carvery & 30 minutes per kilo for porchetta—or until the skin is golden, crispy, and the meat is heated through.
7. Check occasionally for even crackling, ensuring a deliciously crunchy finish.

Serving Suggestion: Serve with a simple gravy, roasted root vegetables, and a side of apple and fennel slaw for a mouthwatering Sunday dinner.



USA STYLE PORK RIBS, PORK SHORT RIBS, PORK FULL PLATE & BBQ FULL PLATE RIBS

To Prep:

1. Cut open the bag and place the ribs onto a baking tray.
2. Remove any excess cook-out (jelly) from the ribs for a cleaner finish.
3. Sprinkle generously with your favourite spice rub or seasoning to add a burst of flavour.

On the BBQ:

1. Heat up your BBQ to its maximum temperature.
2. Place the prepared ribs on the hot grill.
3. Turn the ribs every 3-5 minutes, caramelizing them to perfection on both sides.
4. Remove from the BBQ and baste with your favourite sauce before serving for a delicious, sticky finish.

In the Oven:

1. Preheat the oven to 220°C.
2. Place the prepared ribs onto a baking tray.
3. Bake in the oven for 15-20 minutes, turning them at least once to ensure even cooking.
4. Baste with your favourite sauce and serve immediately.

Serving Suggestion: Pair with charred corn on the cob brushed with butter and a side of creamy coleslaw to complete the ultimate BBQ feast.

BBQ FULL PLATE RIBS

1. Preheat your oven to 220°C.
2. Cut open the bag and place the ribs onto a baking tray.
3. Bake in the oven for 15–20 minutes, turning them at least once to ensure even cooking.
4. Baste with your favourite sauce for a sticky, mouthwatering finish.

Serving Suggestion: Serve with tangy pickles, potato wedges, and a refreshing coleslaw to balance the richness of the ribs.



BBQ KOREAN PORK BELLY

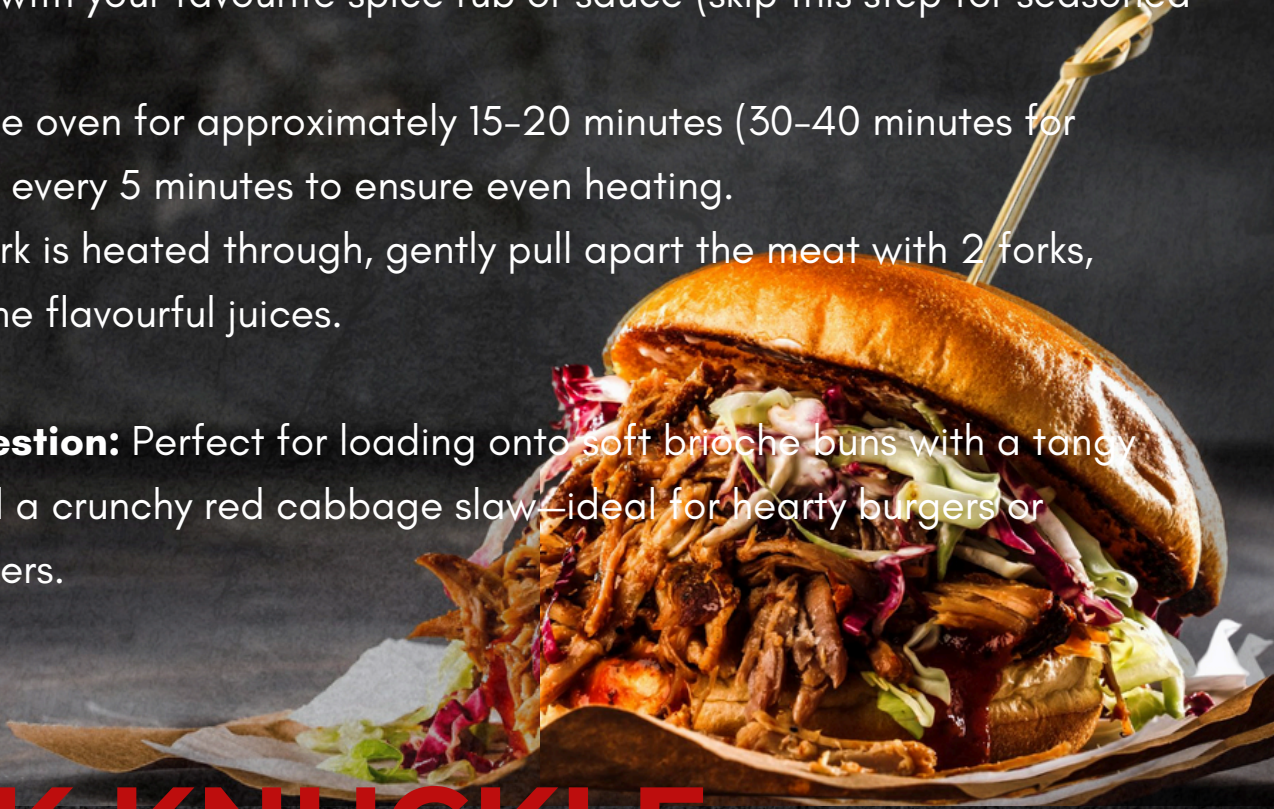
1. Preheat your fry pan to medium-high heat.
2. Thinly slice the pork belly.
3. Fry on both sides for a total of 3–5 minutes or until each slice is slightly charred.

Serving Suggestion: Serve with steamed jasmine rice, topped with sesame seeds, and garnished with chopped spring onions. Add a side of kimchi for an authentic Korean kick.

PULLED PORK

1. Preheat the oven to 220°C.
2. Cut open the bag and pour all contents into a baking tray, making sure to include the juices for extra flavour.
3. Season well with your favourite spice rub or sauce (skip this step for seasoned varieties).
4. Place into the oven for approximately 15–20 minutes (30–40 minutes for frozen), turning every 5 minutes to ensure even heating.
5. Once the pork is heated through, gently pull apart the meat with 2 forks, mixing it with the flavourful juices.

Serving Suggestion: Perfect for loading onto soft brioche buns with a tangy BBQ sauce and a crunchy red cabbage slaw—ideal for hearty burgers or homemade sliders.



PORK KNUCKLE

1. Preheat your oven to 250°C or as high as it can go.
2. Cut open the bag, remove the knuckle, and place it on a chopping board.
3. Using a paper towel, pat down the knuckle to dry it off as much as possible (the drier the skin, the better the crackling).
4. Wrap foil around the exposed shin bone to prevent it from burning.
5. Place the knuckle onto a baking rack (a cake cooling rack works well) on top of a baking tray.
6. Season the exposed skin with salt and a drizzle of olive oil.
7. Place in the oven, cooking for approximately 30 minutes or until golden and crispy, checking occasionally for even crackling.

Serving Suggestion: Serve with traditional sauerkraut, buttery mashed potatoes, and a dollop of sharp mustard for a classic German-inspired meal.