

# NEW-MEAT\* COOKING GUIDE REDEFINE PULLED PORK



# **GENERAL GUIDELINES**

## Handling:

- This product is only suitable for consumption after cooking. Follow the suggested preparation method.
- · Do not eat or serve raw.

# Freezing/Defrosting:

- Before using, thaw the desired amount needed, under refrigeration, for 24 hours.
- After thawing, the product must be stored in the refrierator for no longer than 48 hours before cooking.
- DO NOT REFREEZE

#### Storage:

Keep frozen at or below (-18°C) before use.

#### Serve:

· For best results serve hot.

#### Note:

 For the most up to date product information including ingredients and allergens, please refer to the printed material on the packaging.

#### **PREPARATION**

Remove the product from the refrigerator.



# IN A SAUTÉ OR FRYING PAN:

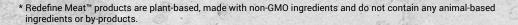
- Heat 2 tablespoons of oil in a sauté/frying pan over medium heat.
- 2. Add the product to the pan and sauté for 5 minutes, stirring constantly, until browned.
- 3. During the final few minutes of preparation, you may add seasoning or sauce, according to taste.













## SERVING RECOMMENDATIONS







Redefine Pulled Pork Nachos

Redefine Pulled Pork Taco

Redefine Pulled Pork Sloppy Bun

Visit our recipe page for inspiration and share your creations with us on social media @redefinemeat.

# **TIPS**

- · When preparing in a pan or on a grill, use a grill press/weight for uniform cooking and browning.
- After searing the pulled product combine with the chosen sauce and continue to cook together for the desired amount of time.
- · For steaming a coated dish such as Bao Bun, we recommend pre-cooking the product before use.
- For deep fried pastries filled with pulled product, there is no need to pre-cook the product.
- Remember success in the kitchen, to paraphrase Thomas Edison, is "1% inspiration and 99% perspiration".
   Be creative!

#### FIND INSPIRATION FROM OUR PARTNERS







Cochinita Pibil



Redefine Pulled Pork Pizza

For more information, contact your REDEFINE MEAT™ sales rep or drop us a line at partners@redefinemeat.com



