

HOW TO COOK RIB EYE PORK ROAST

PEKING PORK

COOKING INSTRUCTIONS:

1. Remove just prior to cooking to bring the meat to room temperature, and preheat the oven to 170°C.
2. Place in 65ml water in the bottom of a casserole dish or roasting tray.
3. Pour marinade remnants from pack into the water. Cover with tinfoil and cook for 25-35 minutes per 500g, basting with marinade and juices from cooking twice during cooking.
4. Remove pork from the oven and rest for 20 minutes before carving.
5. Great hot or cold.



**PEKING
PORK**



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