Product Information Guide

Our Piri Piri Marinade is a hot and fresh classic made to the Portuguese Piri Piri Style. Some Piri Piri seasonings are better than others though, so be prepared for the customer frenzy! The heat is at a level that gives moreish appeal for lovers of hot'n'spicy flavours, without being too strong. For a challenging sting of chilli heat, an extra dose of red hot chilli pepper sauce can be added on top to your own desired level.

You can use it as a rub, but a few simple steps are recommended to make a rich dark red sauce with bright red chilli flakes for a striking appearance.

As you would expect, the seasoning is made without flavour enhancers, using only natural colours & flavours. For meat cuts that are full of flavour, full of pride!

All the Butchers Pride™ marinades are available from the listed distributors detailed above. Don't forget to check out our sausage seasonings, sausage mixes, burger mixes, and burger seasonings.

Suggested Recipes for Marinade

	Base recipe	300g marinade	500g marinade	1 kg Marinade
Water	2 parts	200 g	334 g	667 g
Dry marinade mix	1 part	100 g	166 g	333 g
Vegetable oil	1tsp	1tsp	1 tsp	1 tsp

Suggested Method - Glaze

1. Tumble desired meat in dry marinade.
2. Leave to marinade for 1 hour or until outside coating is glossy.
3. Cook and enjoy (within 24 hours).

Suggested Method - Marinade

1. Mix the powder and water in a bowl or jug (see table above).
2. Add the oil and mix thoroughly.
3. Stand for around 10 minutes (refrigerated).
4. Give it a quick stir then pour over your favourite meat or vegetables.
5. Cook and enjoy (within 24 hours).

I need more info!

Please contact your supplier for more detail technical information.

Whilst all care is taken in the compilation of the above information, these figures include rounding for ease of use. Unbar Rothon Limited T/A Butchers Pride can accept no liability in respect of its use.

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