



PRICE: \$11.50 CA | \$10.50 US (PACK OF 3)
 VOLUME: 75 g (2.6 oz)

FLAVOUR PROFILE

Smoky, saucy barbeque flavour with mild heat.

FEATURES & BENEFITS

Slow cooker recipe: quick and easy prep, then set it and forget it. Come home to a dinner of BBQ ribs—cooked while you were out!

Blend contains ancho pepper and smoked paprika for a mild yet satisfying kick to your ribs.

Versatile: cook protein in prepared sauce, or use sauce for dipping on the side, or simply use the blend as a seasoning.

No artificial colours or flavours.

Low sodium.

Gluten free.

LABEL DIRECTIONS

Makes 6 servings.

Cut 2 racks (4½ lbs/2 kg) ribs into portions. Place in slow cooker. Whisk seasoning with 1 cup ketchup, ¼ cup each water and vinegar, and 1 tbsp brown sugar. Pour sauce over ribs. Cover and cook for 6 hours on low or 3 hours on high. Serve with sauce on the side, creamy mashed potatoes, and coleslaw.

HAWAIIAN RIBS: Simply add 2 diced bell peppers and 1 can (8 oz/226 ml) pineapple chunks, with juice, to recipe above. Cover and cook for 6 hours on low or 3 hours on high. Serve over rice with sauce on the side.

INGREDIENTS LIST*

Allspice, ancho pepper, chilies, garlic, onion, rice flour, smoked paprika.

ALLERGENS AND SENSITIVITIES

Garlic, onion.

*Ingredients list is in alphabetical order for proprietary reasons.

RECIPE IDEAS

- Stir seasoning into potato salad for a spicy kick.
- Drizzle sauce over tacos.
- Use sauce as a marinade for portobello mushroom "steaks."
- Season ground meat, chicken breasts, and burgers.

TASTING TIP

Prepare rib sauce and portion into **Prep Bowls** for your Cooking Class. (Freeze or refrigerate extra sauce for another demo.) Dip cucumber rounds in sauce or simply try sauce with tasting spoons. Pair with **Summer Grilling Cooking Class**.

COMPANION PRODUCTS

Check epicure.com for current availability.

FOOD & BEVERAGES:

- **BBQ Chicken & Rib Rub**
- **Smokin' BBQ Sauce Mix**
- **Smoky Sriracha Sea Salt Blend**
- **Southwest Ranch Dressing Mix**

COOKWARE:

- **4-Cup Prep Bowl**
- **Basting Brush**
- **Mini Whisk**
- **Grilling Prep Pro Collection**

*US Nutritional Facts Table may vary due to FDA regulations. Find US Nutritional Facts Tables at epicure.com.

Nutrition Facts		Valeur nutritive	
Per 1/6 package dry mix (13 g) / Par 1/6 du sachet de mélange (13 g)			
About 4 ribs prepared / Environ 4 côtes préparées			
	Dry Mix [†]	Prepared [‡]	
	Mélange [†]	Préparé [‡]	
Calories	35	690	
% Daily Value* / % valeur quotidienne*			
Fat / Lipides 0.4 g [†]	1 %	65 %	
Saturated / saturés 0.1 g			
Trans / trans 0 g	1 %	90 %	
Carbohydrate / Glucides 8 g			
Fibre / Fibres 2 g	7 %	7 %	
Sugars / Sucres 2 g	2 %	13 %	
Protein / Protéine 1 g			
Cholesterol / Cholestérol 0 mg			
Sodium 5 mg	1 %	27 %	
Potassium 150 mg	3 %	17 %	
Calcium 20 mg	2 %	8 %	
Iron / Fer 0.75 mg	4 %	17 %	
[†] Amount in dry mix / Teneur dans le mélange.			
[‡] Prepared adds 660 Calories, 49 g Fat (18 g Saturated), 12 g Carbohydrate (11 g Sugar), 41 g Protein, 195 mg Cholesterol, 620 mg Sodium. / La recette préparée ajoute 660 Calories, 49 g Lipides (18 g saturés), 12 g, Glucides (11 g Sucres), 41 g Protéines, 195 mg Cholestérol, 620 mg Sodium.			
*5 % or less is a little. 15 % or more is a lot			
*5 % ou moins, c'est peu. 15 % ou plus, c'est beaucoup			

WE KEEP IT SIMPLE: CLEAN INGREDIENTS, ALWAYS.

- Free of preservatives and artificial colours.
- 100% gluten free and nut free.
- Sodium and sugar conscious.
- Made from ethically sourced ingredients.
- 85% Non-GMO Project Verified.