

SLOW COOKED TO Perfection

Guaranteed succulence and tenderness, cooked in minutes!

Our products are **slow cooked for up to 8 hours**, sealed in a pouch in their own natural juices to intensify the flavour and naturally tenderise the meat.

- Cooking method favoured by top chefs.
- Superior quality, flavour, texture and tenderness.
- Available in retail, foodservice and cash and carry formats.
- Ideal for customers with time or preparation constraints.
- Restaurant quality, ready in minutes.

SO EASY TO COOK AND SERVE



Microwave



Hob



Oven



FREE FROM:

Artificial Colours Flavours Flavour Enhancers

www.dawnmeats.com

DAWN MEATS

SLOW COOKED TO Perfection

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and tenderness,
cooked in minutes!

Sticky Pork Ribs

Tender, fall off the bone pork ribs, basted for extra succulence, marinated in a smoky rub and served with a sticky sweet barbecue glaze.



Smoky Pulled Pork

Tender pork shoulder, basted for extra succulence, marinated in a smoky seasoning and served with a sticky bourbon glaze.



Moroccan Lamb with an Apricot Glaze

Tender lamb shoulder marinated in a Moroccan style seasoning served with a sweet spiced apricot glaze.



Smoky Pulled Beef

Tender and flavoursome beef joint, basted for extra succulence, rubbed with a blend of spices and served with a bourbon glaze.



Gammon Shank

Tender and succulent slow cooked gammon shanks in a sweet caramelised apple sauce.



Hungarian Style Beef Goulash

Tender and succulent slow cooked beef goulash with onions and carrots in a spicy tomato and red pepper Hungarian style sauce.



Red Wine & Rosemary Lamb Shank

Tender and succulent slow cooked lamb shank in a traditional rich red wine and rosemary sauce.

