

Ladies & Gentlemen Start Your Grills !

NEW Yaki Ginger Sesame From Bone Suckin' Sauce !



Bone Suckin' Yaki® Pork Tenderloin

Bone Suckin' Yaki®, 5 oz.

Pork Tenderloin, 1 lb.

Dried Rosemary, 1 Tbsp.

Ground Black Pepper, 1 tsp.

Coat both sides of ribs evenly. Slice tenderloin into 3/4 inch medallions.

Marinate in Yaki, rosemary & pepper for 30 min. in refrigerator. Place in 350° F oven for 15 min. or until done.

Bone Suckin' Yaki® Ginger London Broil

Yaki Ginger Sesame, 8 oz. marinade

Yaki Ginger Sesame, 5 oz. to dip

London Broil , 2 lbs.

Water, 4 oz.

Combine 8 oz. Yaki Ginger, Water & London Broil into resealable bag, refrigerate overnight. Place London Broil on the rack in preheated 275° F oven for 1 hour or til meat reaches temperature 140° F.



Grab a Case Today !

NON GMO - KOSHER - GLUTEN FREE - NO HFCS

For Product Information & Ordering 1-800-446-0947 or Sales@BoneSuckin.com