

## DALESMAN GLUTEN FREE GLAZES

Ingredients	kg	%
Glaze	0.100	10
Meat	0.900	90
<b>Total:</b>	<b>1.000</b>	<b>100</b>

### Method of Application

1. Slice/Dice meat as required.
2. Coat in the glaze and leave to absorb the flavours for 30 minutes.

### Dalesman Glazes Available:

Dalesman Gluten Free Smokey BBQ Flavoured Glaze  
 Dalesman Gluten Free Chinese Flavoured Glaze  
 Dalesman Gluten Free Garlic Butter Flavoured Glaze  
 Dalesman Gluten Free Garden Mint Flavoured Glaze  
 Dalesman Gluten Free Hot & Spicy Flavoured Glaze  
 Dalesman Gluten Free Salt & Pepper Flavoured Glaze  
 Dalesman Gluten Free Piri Piri Flavoured Glaze  
 Dalesman Gluten Free Maple & Chilli Flavoured Glaze  
 Dalesman Gluten Free Buffalo Flavoured Glaze  
 Dalesman Gluten Free Tikka Flavoured Glaze  
 Dalesman Gluten Free Sweet Chilli Flavoured Glaze  
 Dalesman Gluten Free Mexican Tinga Flavoured Glaze  
 Dalesman Gluten Free Chimichurri Flavoured Glaze  
 Dalesman Gluten Free Weeping Tiger Flavoured Glaze  
 Dalesman Gluten Free Thai Flavoured Glaze  
 Dalesman Gluten Free Fajita Flavoured Glaze

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