

B&E FOODS / SA

MONTHLY

Where Quality Counts!





PORK SPARERIBS

No.14046 CHILLED - COOKED 8KG BUTCHER & COOK



NEW ORLEANS CHICKEN DRUMS



Seasoned with a rich blend of classic New Orleans sauce, these chicken ribs are a flavorful journey to the heart of Southern cuisine. Perfectly tender and bursting with a mix of smoky, savory, and slight sweetness, they're a soul-satisfying addition to any meal.

PREPARATION SUGGESTION





OVEN(Preheated):

- 1.Preheat fan oven to 180°C (200°C for conventional ovens).
- 2. Shake the pack well before opening.
- 3. Take chicken out, put on oiled tray, and set on oven's middle rack.
- 4.Bake for 12 mins or until done.



No. 15721 FZ COOKED NEW ORLEANS CHICKEN WINGS 2 X 2.5KG MELCO

\$9.95/KG

OVENROASTED CHICKEN DRUMS

New Orleans Flavour



approx. \$0.70 per pieces (70g)

Cost per pieces (70g) when purchased from B&E Foods

HOW TO MAKE

FEATURED INGREDIENTS



- Chop bell peppers and onions into bite-sized chunks.
- Open **Melco Crispy Pork Bites**, take 200g and set aside.
- Open Twin Pine Pineapple, measure 50g, and keep it ready.

Step 2: Prepare the Sweet and Sour Sauce

- In a bowl, mix:
- 1 tbsp tomato ketchup
- 1 tbsp sugar
- 1 tbsp vinegar
- 1 tbsp soy sauce
- Cornstarch slurry (to thicken the sauce)
- Stir well until fully combined.

Step 3: Stir-fry and Combine

- Heat a little oil in a pan over medium heat.
- Stir-fry the bell peppers, onions, and pineapple until slightly softened.
- Add the crispy pork bites and pour in the sweet and sour
- Stir well over high heat, ensuring everything is evenly coated in the sauce.

Step 4: Serve and Enjoy

 Plate and serve! Enjoy the crispy, tangy, and delicious Sweet and Sour Pork!



No. 10995 Fz Cooked Tempura Pork Bites 2.5kg (4) Melco

\$12.50/KG



No. 18310 Canned - Pineapple Pizza Cut A10 (6)

\$7.50/UNIT



No. 18970 Sauce - Light Soy Sauce Delicious Value Drum 10.5I (2) Haday

\$16.00/UNIT



No. 26494 Sauce - Tomato Ketchup (Gf) 4ltr(3) Heinz

\$17.00/UNIT



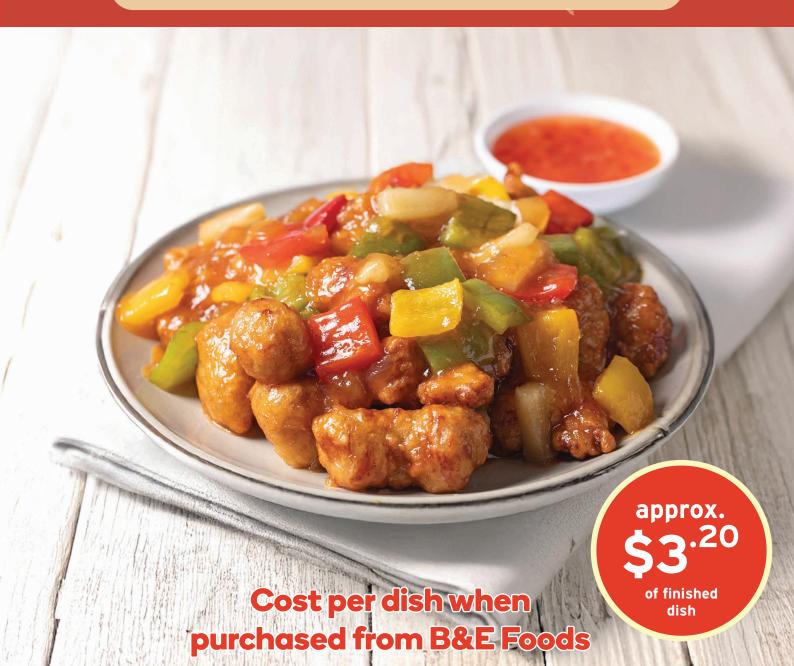
No. 28366 Oil - Vegetable 20L Simply

\$60.00/DRUM

SWEETAND SOUR PORK

Authentic Chinese cuisine

Sweet and Sour Pork is a classic Chinese dish featuring crispy, **MELCO** deep-fried pork pieces coated in a tangy and flavorful sweet-and-sour sauce. The dish is typically made with bite-sized pork chunks, marinated and battered before being fried to golden perfection. The sauce, a perfect balance of sweetness from sugar and sourness from vinegar, enhances the dish's appeal, making it a favorite in Chinese cuisine worldwide.



NATURAL WOODEN CUTLERY



Our natural wooden cutlery range are made from premium quality wood, blending functionality with sustainability. Perfect for serving your grab-and-go meals.





No.27576 SPOON - WOODEN 160X34X1.5MM 2000'S



No. 27577 FORK - WOODEN 160X26X1.5MM 2000'S



No. 27578 KNIVES - WOODEN 165X22X1.5MM 2000'S



No. 27936 SPORK - WOODEN 165X34X1.5MM 2000'S



No. 16489 WOODEN CUTLERY SET - FORK / KNIFE / NAPKIN 400'S EJ ECO



No. 16490 WOODEN CUTLERY SET - FORK / KNIFE / NAPKIN / SPOON 400'S EJ ECO





No. 11154 SOY SAUCE - GLUTEN FREE 4.5L(3) HEALTHY BOY

\$22.50/DRUM



No. 11155 OYSTER SAUCE - GLUTEN FREE 5KG (3) HEALTHY BOY

\$22.00/DRUM



No. 11157 FISH SAUCE - GLUTEN FREE 4.5L(3) HEALTHY BOY

\$13.50/DRUM





No. 12696 PASTA - PENNE # 18 2x5KG SAN REMO

\$26.70/CTN



No. 12698 PASTA - FETTUCCINE # 12 2x5KG SAN REMO

\$26.70/CTN



No. 12697 PASTA - SPAGHETTI # 5 2x5KG SAN REMO

\$26.70/CTN



No. 15757 PASTA - MACARONI #38 2x5KG SAN REMO

\$26.70/CTN