

Recipe Card					
Recipe Name:	Pork belly Rub		Yield:	2 cups	
Cost Percentage:	#DIV/0!				
<i>Ingredients Details</i>					
Ingredient		Unit	Amount	Cost	Total
brown sugar		Cup	1		\$ -
corriander		Tbs	1		\$ -
paprika		Tbs	1		\$ -
cayenne		tsp	1		\$ -
cumin		Tbs	1		\$ -
Salt		Cup	0.25		\$ -
					\$ -
Total Cost of Recipe					\$ -
<i>Preparation Instructions</i>					
Step	Description				
1	Rub Pork Belly with Salt, let Stand for 5-10 min				
2	Mix all other spices with brown sugar and coat belly evenly				
3					
16	*****Delete numbers to the left if not all 15 steps are necessary*****				