



ریش اللحم البقر المطهو ببطء بصوص الباربيكيو

• 3 دقائق 15 دقائق

هذا وصفة لحم البقر المطهو ببطء بصوص الباربيكيو. هذا وصفة لحم البقر المطهو ببطء بصوص الباربيكيو. هذا وصفة لحم البقر المطهو ببطء بصوص الباربيكيو. هذا وصفة لحم البقر المطهو ببطء بصوص الباربيكيو.



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Ingredients

- 2 cups (500 ml) unsweetened almond milk
- 1 cup (250 ml) almond milk
- 2 cups (500 ml) almond milk
- 2/3 cup (160 ml) almond milk
- (optional) almond milk powder
- almond milk
- 180 ml (6 fl oz) almond milk (total 1 cup)
- 1 cup (250 ml) almond milk
- 75 ml (3 fl oz) almond milk
- 60 ml (2 fl oz) almond milk
- 2 cups (500 ml) almond milk
- 30 ml (1 fl oz) almond milk

Method

1. In a large bowl, whisk together almond milk, almond milk powder, and almond milk.
2. Add almond milk powder (1/4 cup) and almond milk (1/2 cup) to the mixture. Whisk for 3 minutes.
3. Add almond milk powder (1/4 cup) and almond milk (1/2 cup) to the mixture. Whisk for 3 minutes.
4. Add almond milk powder (1/4 cup) and almond milk (1/2 cup) to the mixture. Whisk for 3-2 minutes. The mixture should be thick and creamy.

Used in this recipe



Capilano Pure

Capilano Pure Honey is a natural, unprocessed honey that is perfect for use in your recipes. It is made from the finest honeybees and is available in a variety of sizes and flavors.

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