

Kansas City Sweet & Smoky Ribs

Menu

Description:

Serving Size: 45

Categories: Smokehouse



Cost Per Serving
\$ 1.73

Action	Date	Initials
Created:	6/21/2013	EA
Revised:	8/1/2013	BW

Amount	Measure	Ingredient	Preparation Method	Product No.
10	kg	Pork Ribs		20-100001617
		Dry Rub:		
0.2	kg	Brown Sugar		20-100001060
0.2	kg	Paprika		20-100001294
0.15	kg	Salt		20-100001323
0.1	kg	Cumin Powder		20-100001282
0.1	kg	Onion Powder		20-100011150
0.1	kg	Garlic powder		20-100011149
0.1	kg	Ginger powder		20-100001287
0.02	kg	Black pepper	fresh ground	20-100001295
		Wet Marinade:		
0.250	lt	Barbeque Sauce		20-100001244
0.250	lt	Apple Juice		20-100001375
0.200	lt	Liquid Smoke		20-100001268
0.250	kg	Brown sugar		20-100001060
0.250	kg	Honey		20-100001400
0.200	lt	Mazola or Vegetable oil		20-100001475
0.100	kg	Ginger powder		20-100000818
0.100	ea	Worcseshire sauce		20-100001263
0.200	kg	Paprika		20-100001294
0.150	kg	Salt		20-100001323
0.100	kg	Mustard powder		20-100001253
0.100	kg	Cumin powder		20-100001282
0.100	kg	Garlic powder		20-100011149
0.100	kg	Onion Powder		20-100011150
0.020	kg	Black pepper	fresh ground	20-100001295
0.8	kg	Lettuce		20-100000829
1.5	kg	Onion, yellow		20-100000835
1.5	kg	Tomato		20-100000855
3.5	kg	French Fries		20-100000933

Method of Preparation:

Dry Rub:

- Combine all ingredients in a small bowl and mix well.

- Toss chicken wings with rub.

Wet Marinade:

- Mix all ingredients together.
- Add half of marinade to dry-rubbed ribs and let marinate for 24 hours in refrigerator.
- Heat oven to 300F and cook ribs in an alto-sham for 1- 2 1/2 hours until meat is falling off the bone.
- Remove and let cool.
- Cut into riblets and brush with remaining marinade before service.
- Reheat ribs for 25-30 minutes and brush twice with marinade allowing it to become sticky and dark.
- Remove from oven.