

ROOT BEER RIBS



Gordon
**RESTAURANT
MARKET**

RIBS

Ingredients *Yield: 2-3 servings*

Reorder No.	Description	Amount
504362	GFS® Pork Spareribs	3-4 ribs
Recipe	Root-Beer Barbecue Sauce	6 fl. oz.

ROOT BEER BBQ SAUCE

Ingredients *Yield: 1¼ quarts*

Reorder No.	Description	Amount
677558	Lemons, juiced	2 + 4 slices
<i>Market Item</i>	Roasted Garlic, minced	2 Tbsp.
693078	Sliced Onion, ¾" cut	⅓ Cup
437135	Root Beer	16 fl. oz.
696544	GFS Ketchup	1½ Cups
109843	Worcestershire Sauce	⅓ Cup
590983	Steak Sauce	¼ Cup
282944	Cayenne Pepper Sauce	¼ Cup
430795	GFS Apple Cider Vinegar	¼ Cup
242152	GFS Liquid Smoke	¾ Tbsp.
590193	Seasoned Pepper	1 tsp.

Preparation Instructions

Ribs

Wash hands. Place the ribs on a preheated char-grill and cook until desired doneness. *CCP: Final internal cooking temperature much reach a minimum of 145°F, held for a minimum of 15 seconds.* Brush with the sauce. Place back on char-grill and heat until the ribs are gooey and crunchy. Slice the ribs between each bone. Place 3 to 4 ribs on a plate and serve with additional sauce.

Root Beer BBQ Sauce

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Roll the lemons to loosen the juice. Cut four thin slices of lemon and set aside. Juice the rest of the lemons. Place all the ingredients in a nonreactive, large sauce pan and bring to a boil over medium heat. Lower the heat to maintain a gentle simmer. Cook until thick, approximately 15 to 20 minutes. Remove from heat and strain the sauce into a clean container. Cool, label, date and refrigerate for later service. *CCP: Cold food held for later service must maintain a maximum internal temperature of 41°F.*