

# THAI RIBS - 4 BONES

7/11/2024

Plate: Beef Plate

To Go: Small 1 Compartment

## STEP #1: INGREDIENTS

**4 Bones** [Ribs - Prepped & Baked](#)

**1 vz** [Stir Fry Sauce](#)

## STEP #2: INGREDIENTS

**1 vz** **Sweet Chili Glaze**

**5 shakes** **Sesame Seeds**

**1 TBL** [Asian Herbs](#)

## SETUP / GARNISH

**1 vz** [Stir Fry Sauce](#)

**2 each** **Choice of Sides**

## STEP 1: TO COOK

1. Place the 4 bones rack of ribs bone side down on the **hottest part of the grill**.
2. **Ladle** 1 vz of Stir Fry sauce evenly on the meat side, and brush to ensure even coverage.
3. **Grill until the fat is rendered and ANY portion of the membrane breaks. This will take approximately 3 - 4 minutes.**  
**NOTE: The fat is rendered when all visible fat on the underside of the**  
**NOTE: The membrane is the thin layer of rubbery tissue on the**  
**underside of the ribs. The membrane has broken when its texture**  
**is similar to the skin of an onion and the actual membrane begins**  
**to split. The color of the membrane will be a translucent**  
**mahogany.**  
**NOTE: Do NOT manually scrape the membrane with tongs or a spatula.**
4. Flip the ribs so that the meat side is down.
5. **Grill until score marks appear** on the meat side, and the meat begins to caramelize.
6. Flip the ribs so that the bone side is down, and **cook until the bone marrow begins to sizzle in MOST or ALL of the bones.**  
**NOTE: There will be some char on the tips of the bones, but there must not be any char on the meat or along the length of the bones.**
7. Remove the ribs from the grill, and place bone side down on the cutting board.

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## STEP #2: TO COOK

1. **Ladle** 1 vz of Sweet Chili Glaze on the meat side only, and use a brush to spread evenly.
2. Shake the sesame seeds evenly over the ribs.
3. **Cut the ribs into individual bones.**
4. Sprinkle the Asian herbs evenly over the cut ribs.

## SETUP / GARNISH

**Reference the attached pictures for plating setup & garnishing.**

1. Pool 1 vz of Stir Fry sauce across the length of the plate.
2. Position 2 bones at a 45° angle evenly spaced apart along the length of the plate.
3. Lean the other 2 rib bones on top of the first 2 bones to create X's.

**NOTE: Both side items are served off the plate.**

