

RIBS - REHEATS

7/12/2022

Yield: 5 racks per pan

Shelf Life: 2 hours

Equipment: Preheated convection oven, oven thermometer
full size hotel pan, false bottom insert

Ingredients

As Needed Ribs - Prepped & Baked

Procedure

1. Preheat oven to **350°**.
2. Make sure the prepped ribs are sealed in the rib bags with no rips.
3. Reheat the ribs in a preheated **350°** convection oven for **15 minutes**.
4. After reheating, **immediately** transfer ribs to a full sized hotel pan with false bottom and bring directly to the line to be stored in the warming drawers on the line.

NOTE: Reheated ribs may NOT be reheated again or used the next day.

****Follow the production chart to ensure ribs are cooked each hour****

C: Dark brown w/visible specks of seasoning;meat starting to pull back from the bone

T: Firm texture of the meat but not springy; moist

F/A: Smoky aroma

HR: Hotel pan with false bottom with meat side up, in warming drawer at 180°

SL: 2 hour hot on line; Over 2 hours must be pulled for Marinated Korean Pork