

RIBS - PREPPED & BAKED

7/12/2022

Yield: 10 racks

Shelf Life: 2 days

Equipment: Sheet trays, rib bags, cooling grates, dry measuring cup, paper clip, preheated convection oven, oven thermometer, gloves

Ingredients

10 racks St. Louis Style Spare Ribs - thawed

1 cup Taste Buds Meat Rub

NOTE: Ribs must be fully thawed before prepping. Ribs can never be power thawed. They must be thawed under refrigeration, which will take approximately three days.

Procedure

1. Preheat oven to **350°**.
2. Using gloved hands, lay the ribs meat side up across a full sheet tray.
3. Repeat step #1 for the remaining racks of ribs, laying 5 racks of ribs on each sheet tray.
NOTE: Do not overlap the racks or allow the ribs to extend over the edge of the sheet tray.
4. Evenly sprinkle **1 cup** of meat rub over the 10 racks of ribs (meat side only).
NOTE: Ensure that exactly 1/2 cup of spice is used for each tray of 5 racks.
5. Place a rib bag on a sheet tray, then place 5 racks of ribs into the bag with the ribs meat side up.
**NOTE: Make sure the ribs do not overlap in the bag.
The sheet tray does not go inside the bag - only the ribs.**
6. Tuck the opening of the rib bag under the sheet tray, and place on top of a second sheet tray. This forms an airtight seal around the ribs.
7. Using a **clean paper clip, poke 8 holes** in the rib bag (4 holes each along the long sides of the pan).
NOTE: Do not use a knife to poke the holes. Using a knife will create slits.
8. Place a cooling grate on top of each bag of ribs.

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Procedure (continued)

9. Place the sheet trays of ribs in a preheated **350°** convection oven for **1 and half hours**.
10. **When the timer sounds, test the ribs for doneness. You should be able to easily push an indentation in the meat. The meat must not be mushy, soft, or falling off the bone. The meat must also not be tough and springy.**
11. If done, remove the ribs from the convection oven, and immediately place the sheet trays of ribs in the walk-in.
NOTE: Do not remove the ribs from the bags or vent the bags. The recipe is based on carry-over cooking.
12. Label, Date, and Rotate.
13. **Once fully cooled**, the ribs are available to be reheated for service.
NOTE: Ribs must be cooked and sent straight to the walk-in to cool. They cannot be used immediately on the line. Plan your production accordingly so you are always baking all of tomorrow's production needs today.

C: Dark brown with visible specks of seasoning
T: Firm; Moist
F/A: No off odors
HR: Sheet tray; Bagged; Refrigerated
SL: 2 days