

OVEN ROASTED BACK RIBS



Ingredients *Yield: 16 servings*

Reorder No.	Description	Amount
891600	Pork Back Ribs	1 package (3 racks)
748570	Trade East® Ancho Chile Powder	1½ cups
671622	GFS® Granulated Sugar	¾ cups
314641	GFS Light Brown Sugar	¾ cups
424307	Kosher Salt	¾ cups
225061	Trade East Black Pepper	6 tbsp.
273945	Trade East Ground Cumin	3 tbsp.
224928	Trade East Ground Mustard	3 tsp.
225088	Trade East Ground Cayenne Red Pepper	3 tsp.
229551	Trade East Ground Chipotle Chili Pepper	1½ tsp.
786690	GFS Sweet Barbeque Sauce	3 cups

Optional Side

Reorder No.	Description	Amount
781371	GFS Chunky Redskin Potato Salad	1 tub

Preparation Instructions

Wash hands. Preheat oven to 250°F. Mix ancho chile powder, white sugar, brown sugar, salt, black pepper, cumin, dry mustard, cayenne pepper, and chipotle pepper in a small bowl until combined. Place ribs meat-side down on aluminum foil. Prick back of rib rack several times with a knife. Generously apply coating of dry rub to all sides of rib rack. With rib rack meat-side down, fold foil around it to create a tight seal. Transfer to sheet pan. Bake until tender and cooked through, approximately 2 hours. *CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds.* Remove and cool 15 minutes. Increase oven temperature to 350°F. Open foil, drain and discard any accumulated juices and fat. Brush barbecue sauce on all sides of rack. Place rack meat-side up and return to oven, leaving foil open. Bake for 10 minutes, remove from oven, and brush another layer of barbeque sauce on meat-side only. Repeat baking and brushing to desired finish. Cut rack into individual rib segments and serve with barbeque sauce and chunky potato salad. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*