

# ROOT BEER RIBS



**Gordon**  
FOOD SERVICE STORE

## 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.*