

**ST LOUIS STYLE BBQ PORK RIBS, PRECOOKED**

Yield 100

Portion 9.5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
580 cal	3 g	61 g	34 g	211 mg	229 mg	70 mg

**Ingredient**

COOKING SPRAY, NONSTICK  
 PORK SPARERIBS, PRECOOKED  
 SAUCE, BARBECUE

**Weight**

2 oz  
 50 lbs  
 4-3/8 lbs

**Measure**

1/4 cup 1/3 tbsp  
 2 qts

**Issue****Method**

- 1 Spray 4 full size sheet pans with non-stick cooking spray.
- 2 Place ribs on sheet pans and brush ribs generously with BBQ sauce.
- 3 Bake in preheated convection oven with fan on, for 20 minutes. Remove from oven.
- 4 Turn ribs over and brush top generously with sauce. Return to oven. Bake 15 minutes, or until well browned. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 5 Remove from oven. Cut slabs of ribs in half. Each portion is 9-1/2 oz. Partially separate the ribs in each portion by cutting 2/3 the way between ribs.
- 6 Ladle 6 oz BBQ sauce in each of four steam table pans. Fill each pan with ribs by arranging ribs cross-wise in pan. Ladle 6 ounces BBQ sauce on top of ribs. Place pans on steam table covered until ready to serve. CCP: Hold for service at 140 F. or higher.