

BARBECUED SPARERIBS

Yield 100

Portion 7 Ounces

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|---------|---------|
| 594 cal | 16 g | 40 g | 41 g | 161 mg | 1022 mg | 81 mg |

Ingredient

PORK,SPARERIBS,FROZEN,RAW
 WATER
 SAUCE,CHILI
 CATSUP
 WORCESTERSHIRE SAUCE
 MUSTARD,PREPARED
 VINEGAR,DISTILLED
 SALT
 PEPPER,BLACK,GROUND
 PEPPER,RED,GROUND

Weight

75 lbs
 33-1/2 lbs
 2-1/8 lbs
 11-1/8 lbs
 14-7/8 oz
 6-5/8 oz
 1-1/3 lbs
 1-7/8 oz
 2/3 oz
 1/4 oz

Measure

4 gal
 3-3/4 cup
 1 gal 1-1/4 qts
 1-3/4 cup
 3/4 cup
 2-1/2 cup
 3 tbsp
 3 tbsp
 1 tbsp

Issue**Method**

- 1 Cut ribs into serving size portions 10 to 12 ounces raw weight total or 2 to 4 ribs. Place ribs in steam-jacketed kettle or stock pot.
- 2 Cover with water; bring to a boil; reduce heat; simmer 45 minutes or until tender. Drain ribs.
- 3 Combine chili sauce, catsup, Worcestershire sauce, mustard, vinegar, salt, black and red pepper; bring to a boil. Reduce heat; simmer 5 minutes.
- 4 Dip ribs in sauce to coat well. Overlap ribs in rows fat side up, in pans.
- 5 Pour remaining sauce evenly over ribs in each steam table pan; cover pans.
- 6 Bake 1 hour in 325 F. oven, uncover pans; bake 30 minutes longer. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 7 Skim off excess fat before serving. CCP: Hold for service at 140 F. or higher.