

**SPARERIBS AND SAUERKRAUT**

**Yield** 100

**Portion** 7 Ounces

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
548 cal	5 g	40 g	40 g	161 mg	865 mg	96 mg

**Ingredient**

PORK,SPARERIBS,FROZEN,RAW

PEPPER,BLACK,GROUND

SAUERKRAUT,SHREDDED,CANNED,DRAINED

**Weight**

75 lbs

1/4 oz

24-3/4 lbs

**Measure**

1 tbsp

4 gal 3-3/4 qts

**Issue**

**Method**

- 1 Cut ribs into 10 to 12 ounce portions or 2 to 4 ribs. Overlap ribs in rows, fat side up, in pans. Bake at 400 F. for 30 minutes or until golden brown in roasting pans.
- 2 Drain or skim off excess fat.
- 3 Place sauerkraut and pepper over ribs in each pan. Cover.
- 4 Using a convection oven, bake at 325 F. 2 hours on low fan closed vent or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.