

CANTONESE SPARERIBS

Yield 100

Portion 8 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
585 cal	13 g	41 g	40 g	161 mg	1529 mg	72 mg

Ingredient

PORK,SPARERIBS,FROZEN,RAW
 WATER
 SOY SAUCE
 SUGAR,GRANULATED
 CATSUP

Weight

75 lbs
 33-1/2 lbs
 5-1/8 lbs
 2 lbs
 2-1/8 lbs

Measure

4 gal
 2 qts
 1 qts 1/2 cup
 1 qts

Issue**Method**

- 1 Cut ribs into 10 to 12 ounce pieces, about 2 to 4 ribs. Place in stock pot or steam-jacketed kettle.
- 2 Cover with cold water; bring to a boil; cook 30 minutes. Drain.
- 3 Place ribs in stainless steel pan. Combine soy sauce, sugar, and catsup. Pour marinade over ribs; marinate at least 1 hour. CCP: Marinate under refrigeration at 41 F. or lower.
- 4 Remove ribs from marinade; place an equal quantity of ribs in each steam table pan.
- 5 Bake at 400 F. for 1-1/2 to 2 hours, basting ribs frequently with marinade. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.