



Sweet and Sticky BBQ Ribs

PAPER & FOOD SERVICE, INC.

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| Ingredients | Yield: 1 Serving |
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1 # Individual Baby Back Rib Pieces
 As needed: BBQ glaze
 4 oz. Baked beans
 4 oz. Cole Slaw

Preparation Instructions:

1. Remove 5 individual ribs from refrigeration, brush ribs with some of the BBQ glaze. Grill ribs until brown and thickly glazed, occasionally turning and basting with more sauce, approximately 10 minutes.
2. Remove from grill and place on serving plate, serve with baked beans and Cole slaw.

| Ingredients | Product Name | Maines Product Code # | Amount | Cost |
|----------------------|--------------|-----------------------|-----------|--------|
| Baby Back Rib Pieces | Hatfield | 839430 | 1 # | \$2.16 |
| BBQ glaze | See Recipe | See Recipe | As needed | \$0.44 |
| Baked beans | Furmano | 220096 | 4 oz. | \$0.21 |
| Cole slaw | Markon | O97079 | 4 oz. | \$0.10 |
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| Recipe Cost | \$2.91 |
| Portion Cost | \$2.91 |

| Suggested Menu Price | Portion Cost | Gross Margin | Food Cost |
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| \$6.95 | \$2.91 | \$4.04 | 41.87% |

| Suggested Menu Price | Portion Cost | Gross Margin | Food Cost |
|----------------------|--------------|--------------|-----------|
| \$7.95 | \$2.91 | \$5.04 | 36.60% |

| Suggested Menu Price | Portion Cost | Gross Margin | Food Cost |
|----------------------|--------------|--------------|-----------|
| \$8.95 | \$2.91 | \$6.04 | 32.51% |



Pre-Cooking Ribs

PAPER & FOOD SERVICE, INC.

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| Ingredients | Yield: 10 pounds |
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10 # Baby Back Rib pieces, 2 to 5 bone
 5 c. Celery, coarsely chopped
 2 ea. Onion, yellow, peeled, halved lengthwise
 3 c. Carrots, peeled, coarsely chopped
 3 ea. Whole bay leaves
 10 ea. Whole black peppercorns
 1 oz. Salt

Preparation Instructions:

1. Place ribs in heavy large pot. Add celery, onion, carrots, bay leaves, peppercorns and salt. Add enough water to cover ribs and bring to boil. Reduce heat to medium and simmer until meat is tender, approximately 1 hour. Using tongs, remove ribs from pot. Cool slightly. Cut between bones into individual ribs. Cover and refrigerate until service.

| Ingredients | Product Name | Maines Product Code # | Amount | Cost |
|-----------------------------------|------------------|-----------------------|--------|---------|
| Baby back rib pieces, 2 to 5 bone | Hatfield | 839430 | 10 # | \$18.90 |
| Celery | Markon | O97135 | 5 c. | \$1.30 |
| Onion, yellow | Fresh | O97502 | 2 ea. | \$0.49 |
| Carrots | Fresh | O97095 | 3 c. | \$0.81 |
| Whole bay leaves | Culinary Secrets | 345115 | 3 ea. | \$0.06 |
| Whole black peppercorns | Culinary Secrets | 345617 | 10 ea. | \$0.04 |
| Salt | Katy's Kitchen | 340620 | 1 oz. | \$0.02 |
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| Recipe Cost | \$21.62 |
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Sweet and Sticky Glaze

PAPER & FOOD SERVICE, INC.

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| Ingredients | Yield: Approximately 2 cups |
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1 c. Ketchup
 1/2 c. Molasses, dark
 1/4 c. Vinegar, white
 1/2 tsp. Chili powder
 1/2 tsp. Paprika
 1/2 tsp. Onion powder
 1/2 tsp. Garlic powder
 1/4 tsp. Allspice
 1/4 tsp. Cinnamon
 1/4 tsp. Black pepper, café
 1/8 tsp. Liquid Smoke
 1/2 c. Honey
 1 Tlb. Pepper sauce

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| Preparation Instructions: |
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1. Combine all ingredients in a saucepan, stir well, and simmer for 15 minutes to reduce and thicken

| Ingredients | Product Name | Maines Product Code # | Amount | Cost |
|--------------------|-----------------|-----------------------|----------|--------|
| Ketchup | Chef Mark | 304512 | 1 c. | \$0.32 |
| Molasses, dark | Horn of Plenty | 389565 | 1/2 c. | \$0.28 |
| Vinegar, white | Heinz | 305860 | 1/4 c. | \$0.08 |
| Chili powder | Culinary Secret | 345176 | 1/2 tsp. | \$0.07 |
| Paprika | Culinary Secret | 345590 | 1/2 tsp. | \$0.05 |
| Onion powder | Culinary Secret | 342736 | 1/2 tsp. | \$0.04 |
| Garlic powder | Culinary Secret | 342251 | 1/2 tsp. | \$0.06 |
| Allspice | Culinary Secret | 345004 | 1/4 tsp. | \$0.09 |
| Cinnamon | Culinary Secret | 345206 | 1/4 tsp. | \$0.06 |
| Black pepper, café | Culinary Secret | 345631 | 1/4 tsp. | \$0.02 |
| Liquid Smoke | Wrights | 347526 | 1/8 tsp. | \$0.03 |
| Honey | Katy's Kitchen | 306362 | 1/2 c. | \$0.60 |
| Pepper sauce | Culinary Secret | 304061 | 1 Tlb. | \$0.05 |
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| Recipe Cost | \$1.75 |
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