

Slow Roasted American Pork Ribs

Cuisine: Chinese

Food category: Pork



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Company: Retigo Asia



Program steps

Preheating: 115 °C

1	Combination	50 %	Termination by time	05:00 hh:mm	100	90 %	
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Ingredients - number of portions - 10

Name	Value	Unit
pork ribs	5	kg

American Pork Ribs with Dried Spice Recipe

Name	Value	Unit
fresh peppers	30	g
onion powder	30	g
garlic powder	30	g
freshly ground black pepper, ground	30	g
brown sugar	10	g
salt	20	g
ground caraway	30	g
dried thyme	30	g

Directions

- ◊ Pork ribs marinated with dried spices, all covered and spread evenly
- ◊ Refrigerate and marinate for at least 24 hours before use
- ◊ Evenly spread BBQ sauce on pork ribs before cooking
- ◊ Wrap baking paper and bake slowly at low temperature for a long time until it is tender and soft
- ◊ Ready-to-eat, can be cooled quickly, vacuum-packed and frozen for storage

Nutrition and allergens

Allergens:

Minerals: Mg, Zn

Vitamins: A, B, B6, C, E, K

Nutritional value of one portion		Value
Energy		1725 kJ
Carbohydrate		9.3 g
Fat		156.1 g
Protein		77.3 g
Water		0 g

Recommended accessories



Stainless wire shelving