

CHEF'S RECIPE OF THE WEEK

Chinese Style Baby Back Ribs

Center-of-the-Plate Recipe Suggestion

Serves: 1

Ingredients

1 rack baby back pork ribs, about 2 lbs
6 cloves garlic (peeled and finely chopped)

Marinate/Char Siu Sauce:

1 1/2 tablespoons brown sugar
1 1/2 tablespoons honey
1 1/2 tablespoons Hoisin sauce
1 1/2 tablespoons soy sauce
3 dashes white pepper powder
1/2 teaspoon five-spice powder
1 teaspoon sesame oil
Salt to taste

Directions:

Add all ingredients in the marinate/char siu sauce in a sauce pan, heat it up and stir-well until all blended, bring to a boil and then simmer for 1 minute. Transfer out and let cool.

Rub the ribs on both sides with the chopped garlic. Marinate the ribs with 2/3 of the marinate sauce for 8 hours or overnight in the refrigerator.

Preheat the oven to 325 degrees F. Line a large baking sheet with heavy aluminum foil, lay the ribs on top, and tightly cover with foil. Roast for 2 hours. Let cool to touch.

Preheat bbq grill. Transfer the ribs to the hot grill and grill over direct heat for 5-10 minutes or until the surface is slightly charred to your liking. Brush both sides of the ribs with the remaining char siu sauce. Serve hot.



BUTCHER'S BLOCK

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Chef's Recipe of the Week
SYSCO Food Services of San Francisco Inc

Chinese Style Baby Back Ribs

Serves - 1 for \$25.00

	Plate/Serving	Total	%
Price:	\$25.00	\$25.00	
Cost:	\$8.18	\$8.18	32.70
Profit:	\$16.82	\$16.82	67.30

SUPC	S	Description	Brand	Seq	Qty	Type	Unit Cost
5806466		PORK RIB LOIN BCK 1.75-2#	BCH BLK	1	2.00	LB	\$4.05
3252145	S	SAUCE HOISIN	JADE MT	2	1.50	TB	\$0.01
6651020		GARLIC WHL PLD	SYS NAT	3	1.50	TB	\$0.02
5486881	S	SPICE FIVE CHINESE	MC CORM	4	0.50	TS	\$0.02
4306015		SUGAR BROWN LIGHT CANE	C&H	5	1.50	TB	\$0.00
2976611		HONEY PURE AMBER LITE	SUE BEE	6	1.50	TB	\$0.01
4564977		SAUCE SOY	LUCKY	7	1.50	TB	\$0.00
5229455	S	SPICE PEPPER WHITE GROUND	IMP/MCC	8	0.50	TS	\$0.02
3300050	S	OIL SESAME BLENDED	JADE MT	9	1.00	TS	\$0.00