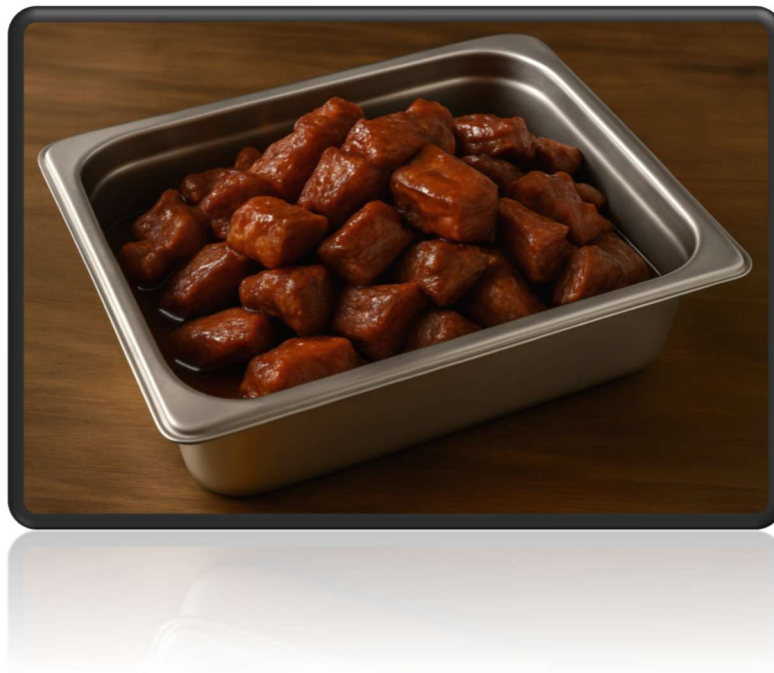





Ribs in BBQ Sauce





PROCEDURE

	<p>Ribs tossed in Bbq sauce have a shelf life of 7 day under refrigeration. Liquids are a 3:1 Ratio Shelf life on the line: 2 hours Any remaining product, after buffet has closed, needs to be discarded</p>
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Important: Ribs need to be thawed under refrigeration.

Teriyaki-Pineapple Sauce Mix

Ingredients/Tools	Measurement
Ribs (bags)	1
Cannonball BBQ Sauce	3 Cups
Water	1 Cup
Tools	
Large Deep-Dish Pan	1
Measuring Cup	1

PREPARATION INSTRUCTIONS

1. Use food handler gloves  place ribs in a large deep-dish pan.



2. Add 3 cups of **Cannonball BBQ Sauce** and 1 cup of water toss to ensure even coating.




3. Place a sheet of foil, large enough to cover entire pan and seal.





4. Bake covered at 475-500°F for 15-16 minutes or until internal temperature of >165°F.
NOTE: if you have a deck oven, you can prep the ribs in a larger container and bake for 40 minutes or until internal temperature reach >165° , just be sure to increase BBQ Sauce accordingly.



5. Carefully using hot pad gloves  to prevent burns, remove from oven. Keep the hot pad gloves on and carefully remove foil.
6. Use tongs or spoon, transfer cooked ribs and remaining BBQ sauce to buffet insert pan.



7. Use right away or keep in warmer. Keep covered in warmer to avoid drying the ribs out.
8. Refill when necessary.

Important: Cover, label, and keep meatballs in the warmer until use.