

CHIPOTLE RIBS



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
869891	Baby Back Ribs	1 rack
229551	Trade East® Ground Chipotle Chili Pepper	2 Tbsp.
860430	Trade East Smoked Ground Paprika	2 Tbsp.
860311	Brown Sugar	½ cup and 2 Tbsp.
225037	Trade East Ground Pepper	1 tsp.
224839	Trade East Garlic Powder	2 Tbsp.
686750	Chipotle Peppers in Adobo Sauce	3-4 Peppers
217523	GFS® Clover Honey	¼ cup
513458	Balsamic Vinegar	¼ cup
644650	Garlic Clove	1 clove
808200	Shallot	1

Preparation Instructions

Dry Rub

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Mix dry ingredients together. Use only 2 tablespoons of the brown sugar.

Sauce

Wash hands. Mix chipotle peppers, honey, balsamic vinegar, minced garlic clove, minced shallot, and remaining brown sugar in a sauce pan. Simmer over low heat until sauce thickens, about 20 minutes.

Ribs

Wash hands. Preheat oven to 300°F. Remove membrane (silver skin) from back of ribs. Apply dry rub thoroughly on both sides. Sear ribs on a grill for four minutes per side. Remove from grill and tightly cover on a baking sheet. Roast in oven for three hours. CCP: Final internal cooking temperature must reach a minimum of 145°F, held for a minimum of 15 seconds. Remove ribs from oven and brush sauce on all sides. Cut and serve. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.