


# Slow Roasted American Pork Ribs

Cuisine: Chinese  
Food category: Pork



Author: Gary CHIU  
Company: Retigo Asia



## Program steps

Preheating: 115 °C

1

 Combination

 50 %

 Termination by time

 05:00 hh:mm

 100 °C

 90 %



## 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
ground black pepper, ground	30	g
brown sugar	10	g
salt	20	g
ground cumin	30	g
dried thyme	30	g

## Nutrition and allergens

Allergens:  
Minerals: Mg, Zn  
Vitamins: A, B, B6, C, E, K

Nutritional value of one portion	Value
Energy	1725.4 kJ
Carbohydrate	8.9 g
Fat	156.2 g
Protein	77.1 g
Water	0 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

## Recommended accessories



Stainless wire shelving