



Pork Ribs

30# Pork Ribs (St. Louis, Baby Back, etc.) **Your Special Seasoning!**

Overnight

Place Ribs in 4" perforated pans. Stack ribs so that they are standing up in the pan. Fill Steam`N`Hold with water. Place ribs in at the end of the night before closing. Set Steam`N`Hold in thermostat mode and set temperature to 185°. Turn timer to continuous, and turn unit on. When you arrive in the morning, simply turn off steamer and remove ribs. They will be ready to go and tender, yet not falling off the bone. These are perfect for saucing and running thru a pizza oven or in a convection oven.

Standard

Prepare ribs same as above. Place in pre-heated Steam`N`Hold. Set Steam`N`Hold for Fast Cook mode. Cook for 2 ½ hours. Ribs will be tender, but will stick to the bone more than above. These are perfect for Grilling or Charbroiling.

Our Special Seasoning!

1-Cup Lawrey's Seasoned Salt
1-Cup Onion Powder
½ Cup Mesquite Seasoning

1-Cup Garlic Powder
½ Cup Black Pepper

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