

# KIDS DRY RIBS

8/30/2024

Plate: 8" Round Blue or Green Plate

To Go: 3 Compartment

## STEP #1: INGREDIENTS

**1/4 rack** [Ribs - Prepped & Baked](#)

**2 shakes** **Taste Buds Meat Rub**

## SETUP / GARNISH

**1 each** **Choice of Side**

## STEP 1: TO COOK

1. Place the 1/4 rack of ribs bone side down on the **hottest part of the grill**.
2. Evenly season the ribs with 2 shakes of meat rub.
3. **Grill until the fat is rendered and ANY portion of the membrane breaks. This will take approximately 3 - 4 minutes.**  
**NOTE: The fat is rendered when all visible fat on the underside of the ribs has been cooked away.**  
**NOTE: The membrane is the thin layer of rubbery tissue on the underside of the ribs. The membrane has broken when its texture is similar to the skin of an onion and the actual membrane begins to split. The color of the membrane will be a translucent mahogany.**  
**NOTE: Do NOT manually scrape the membrane with tongs or a spatula.**
4. Flip the ribs so that the meat side is down.

## STEP 2: TO COOK

1. **Grill until score marks appear** on the meat side, and the meat begins to caramelize.
2. Flip the ribs so that the bone side is down.

## STEP 3: TO COOK

1. **Cook until the bone marrow begins to sizzle on MOST to ALL of the bones.**  
**NOTE: There will be some char on the tips of the bones, but there must not be any char on the meat or along the length of the bones.**
2. Remove the ribs from the grill.
3. Cut the ribs into **individual bones**.

## SET UP / GARNISH

**Reference the attached pictures for plating setup and garnishing.**

1. Position 1 rib bone on the right side of the plate at a 45° angle.
2. Place the other 2 rib bones at a 45° angle in the opposite direction on top of the first bone to create a crossing stack.  
**NOTE: Placed the side item centered on top of a beverage napkin on the left of half of the plate.**  
**NOTE: If french fries are ordered, they will be placed directly on the left of half of the plate.**

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**NOTE:** If green beans are ordered, they will be placed on the sides tray and served off the plate. The ribs are to be placed centered on the plate.

