

DRY RIBS - FULL RACK

7/11/2024

Plate: Green Rectangle

To Go: Single Comp w/ 8 oz. Squat

STEP #1: INGREDIENTS

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

5 shakes **Taste Buds Meat Rub**

STEP #3: INGREDIENTS

3 shakes **Taste Buds Meat Rub**

SETUP / GARNISH

2 shakes **Taste Buds Meat Rub**

2 each **Choice of Sides**

STEP 1: TO COOK

1. Place the rack of ribs bone side down on the **hottest part of the grill**.
2. Evenly season the ribs with 5 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 of 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, and place bone side down on the cutting board.
3. Evenly season the ribs with 3 shakes of meat rub.
4. **Cut the ribs into individual bones.**

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SETUP / GARNISH

Reference the attached pictures for plating setup & garnishing.

1. Sprinkle 2 shakes of evenly over the plate.
2. Position 6 rib bones at a 45° angel evenly spaced apart along the length of the plate.
3. Lean the other 6 bones on top of the first 6 bones to create X's.

NOTE: Both side items are served off the plate.

