

CLEMENS

FoodGROUP

Tropical Island Jerk Ribeez with Lime and Cilantro

Yields 4 Portions

Chef's Note(s): Clemens Food Group bring you this unique, and more importantly consistent Ribeez. This item is a great alternative to the Chicken Wing, and equally menuable as an Easy-To-Eat-Rib. While you could simply reheat and add you favorite BBQ Sauce, here we have a different, yet delicious option for your customers to ask for again and again.

-Chef Robert J. More
CIA Class of 2002

Ribeez Glaze:

12 each	<i>Hatfield Fully Cooked Ribeez</i>
As needed	<i>Corn Starch or Rice Flour</i>
1 ½ oz	<i>Rose's Lime Juice (or, juice of one lime, fresh if preferred)</i>
2 Tbsp.	<i>Caribbean or Jamaican Jerk Seasoning</i>
1 Tbsp.	<i>Brown Sugar (Light Brown)</i>
1 Tbsp.	<i>Cilantro, Fresh and roughly chopped</i>



Directions:

Lightly Coat Ribeez with corn starch or rice flour.
Fry in deep fat fryer at 350-375 degrees for 3-4 minutes. Until lightly golden brown.
Place all remaining ingredients in mixing bowl. Stir to combine.
Toss the crispy Ribeez in the sauce mixture until fully coated.
Serve with Topical Slaw Garnish, or garnish of your choice.

Topical Coleslaw (Yields 4 cups)

1 each	Medium sized Red Cabbage
1 each	small to medium sweet onion, julienne
1 each	Orange / Yellow Bell Pepper, julienne
3 tbsp	chopped cilantro
1 each	Fresh Mango, sliced or chopped
1 each	Lime, juice of...
1 Tbsp.	Mayonnaise
4 Tbsp.	Red Wine Vinegar
To taste	Black Pepper, ground
To taste	Kosher Salt
2 Tbsp.	Sugar, either brown or white gran.



Directions:

1. Chop and combine all vegetable/produce in a large mixing bowl.

2. Combine all remaining ingredient and whisk together to make dressing.
3. Combine together and mix thoroughly. Allow to marinate for at least 1 hour, but can be held for upto 3 days.

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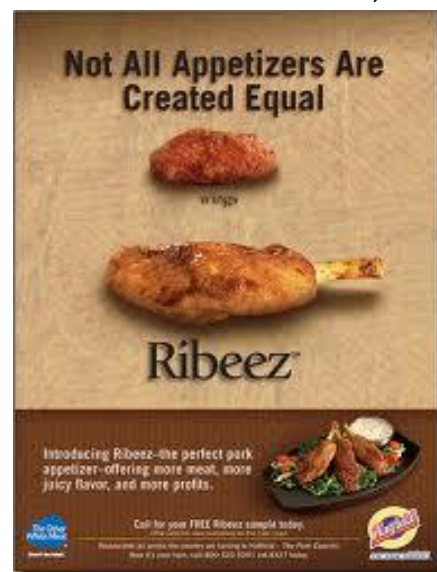
To serve:

Place a health mound of Tropical Slaw off-center on the plate. Arrange 3 Ribeez around the slaw in a pile, or shingled fashion. Garnish simply with a Lime Wedge, and if desired a Siracha or Chile Sauce Drizzle on the Plate.

What is the Legend of Our RED LEGENDARY Brand...?



“Back before my great grandfather Smoky Red started makin’ BBQ, mainly for picnics and gatherins, the folks in these parts didn’t know what good BBQ was. Now I’m continuing the family tradition. You see my Red’s BBQ is smoked using the same handmade smoker built by my great grandfather’s cousin Butch. Everything is smoked slowly - up to 10 hours to get the best tasting, juiciest BBQ ever. Red’s BBQ became legendary over the years. You see you start off with the best pork possible and Hatfield brand pork was my only choice! When Hatfield’s meaty, juicy, tender pork hit the table, all we would hear was, “Pass me the Red’s pork!” I’m proud to put my name and reputation on this pork. BBQ is more than a trend. It’s a lifestyle. All Red’s BBQ products are fully cooked and have a great flavor profile.”



Enjoy! And go to www.clemensfoodgroup.com/recipes for more recipes by Chef Rob More and Others.

RIBEEZ