

Spare ribs

3 pinch

2 tbs

3

2 tsp

2

3 pinch

2 tsp

pinch

tbs

Chili powder

Cinammon

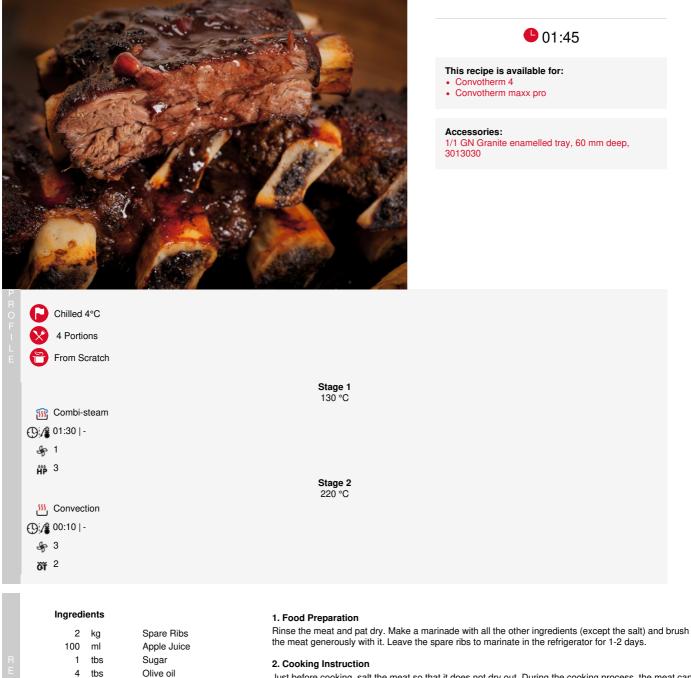
Paprika powder

Black Pepper

Sea Salt

Rosmary, chopped

Honey



Just before cooking, salt the meat so that it does not dry out. During the cooking process, the meat can be repeatedly brushed with the marinade.

3. Food Serving Instruction

The spareribs should be served crispy and sticky. This goes well with French fries (see recipe French fries) which can be pushed together with the spareribs in the second cooking stage. The marinade can be adjusted as desired and to taste.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.