



Pureed Country Style Rib

Ingredients

Braised Boneless Short Ribs	20 oz.
Beef Stock	5 oz.
SimplyThick® EasyMix™	5 (6g) Nectar Packets OR 5 strokes
Fine Cracker Meal,	2 TBL
Optional	
Barbeque Sauce	½ Cup

Yield: 5 servings

Special Equipment Needed: Blender, Pork Chop Food Mold, and Rubber Spatula

Wash hands before beginning preparation. SANITIZE surfaces & equipment.

- 1 Cut cooked ribs into 1/4 inch pieces and place into food processor.
- 2 Combine beef stock and SimplyThick gel in a 1-pint shaker to thicken.
- 3 Add thickened stock to the ribs and puree until partially smooth.
- 4 Scrape down the side of the blender and blend again until a smooth consistency is reached.
- 5 **Optional:** Pour mixture into a bowl, add cracker meal and mix until smooth.
- 6 **“Mold & Serve”** Using rubber spatula place rib mixture into molds sprayed with food release using the flat edge of spatula to smooth out the surface and completely fill in the mold. Flip mold onto plate and gently press down in the center to release the rib.
- 7 Spread barbeque sauce evenly over the rib.
- 8 Reheat.
- 9 Serve.

Source: Chef Jason Crim-Garden Springs Gourmet

Critical Control Points (CCP):

- Reheat to a minimum internal temperature of 165°F for 15 seconds
- Maintain at a minimum internal temperature of 135°F for no longer than 4 hours
- Discard any leftover portions

If you have any questions pertaining to the SimplyThick products, please don't hesitate to contact us: **800.205.7115/ www.simplythick.com**



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