



Fully Cooked Ribs

Try our new
sauced ribs!



Not all ribs are created equal!

Fully Cooked Ribs

Features

- Fully cooked
- Tender
- Sauce and ribs individually cooked in a bag which allows a maximum taste with perfect marination
- Unique sauce and flavour: Olymel Signature BBQ sauce

Benefits

- Save time and reduce risk of cross-contamination
- Recipe-ready
- Reduce total costs by 38% *
*Source: G.Wilson & Ass. 02/2007
- Perfect for all types of rethermalization

Cooking Instructions (From thawed)*

Convection and Conventional Oven:

Step 1: Take the ribs and the sauce out of the bag, cook on a covered plate for 10 min at 177 °C (350 °F). Do not stack the ribs.

Step 2: To caramelize, cook uncovered at 232 °C (450 °F) for 5 min.

* Once thawed, keep in the fridge a maximum of 7 days.

Grill:

Option A:

Step 1 (oven): First, bake in oven. Take the ribs and the sauce out of the bag, cook on a covered plate for 10 min at 177 °C (350 °F). Do not stack the ribs.

Step 2: In order to caramelize, cook the ribs on the grill at medium heat (3-5 min). Turn at mid-cooking.

Option B: Take the ribs and the sauce out of the bag, cook on the grill for 15-20 min at medium heat.

Dist. Code	Product Code	Description	Piece Count	Avg. Piece Weight	Case Weight	Portion Cost
Our unique Olymel Signature sauce						
	97531	Fully Cooked BBQ Sauced Pork Side Ribs (St-Louis style)	15	± 480 g	± 7.2 kg	
	97533	Fully Cooked BBQ Sauced Pork Back Ribs	8	± 740 g	± 6 kg	
Plain						
	97532	Fully Cooked Pork Side Ribs (St-Louis style)	15	± 410 g	± 6.2 kg	
	97534	Fully Cooked Pork Back Ribs	4 x 2	± 740 g	± 6 kg	



Serving Suggestion:

Oriental sauce for plain ribs

Ingredients

Ingredients for 5 to 7 kg ribs

- 4 litres pineapple or orange juice
- 2 litres mild sauce soya
- 1 litre rice vinegar
- 1 kg honey
- 8 cups brown sugar
- 4 cups molasses
- ½ cup fresh lemon zest
- 12 tbsps. fresh ginger, finely chopped
- 8 tps. sesame oil
- 12 tbsps. fresh garlic, minced
- 8 tbsps. coriander seeds, coarsely ground
- 12 tbsps. cornstarch
- 12 tbsps. cold water

Preparation

- Mix the cornstarch with the water and set aside.
- Place the rest of the ingredients in a saucepan.
- Once everything has begun to boil, reduce the heat and add the cornstarch and water mixture, stir well during cooking and remove from heat when the mixture thickens. Let cool and set aside 1/4 of the sauce to drizzle over the ribs while cooking on the BBQ, and keep ¼ of the sauce for serving.
- Once the sauce is cooled, use half quantity to marinate the ribs in the fridge for 24 hours.
- When ready to eat, place ribs on the grill to thoroughly reheat the two sides.
- Serve with the reserved sauce immediately and accompany with a fruit and sesame seed salad.



Enjoy your meal! Yan Garzon, Executive Chef at Hotel Mortagne

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