

CLEMENS

FoodGROUP

5 Spice Asian Ribeez with Asian cashew slaw

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 Matt Martino
CIA Class of 2007

Ribeez:

12 each	<i>Hatfield Fully Cooked Ribeez</i>
As needed	<i>Corn Starch</i>
2 Tbsp.	<i>5 Spice Seasoning</i>
1 Tbsp.	<i>Brown sugar</i>

Directions:

Combine corn starch 5 spice seasoning and brown sugar.
Lightly Coat Ribeez with seasoned corn starch.
Fry in deep fryer at 350 degrees for 3-4 minutes. Until lightly golden brown.
(Remember these are precooked)

Asain Cashew Slaw(Yields 4 cups)

1 each	Nappa Caggage, julienne
1 each	Carrot, peeled and julienne
1 each	Medium Red sweet onion, julienne
1 each	Red Bell Pepper, julienne
¾ cup	Chopped Cashews
1 each	Lime Juice
1 Tbsp.	Seasame Oil
4 Tbsp.	Soy Sauce
1 cup	Granulated sugar
To taste	Black Pepper, ground
To taste	Kosher Salt

Directions:

1. Julianne the cabbage, carrots, onions, pepper and cashews.
2. Combine the soy sauce, sugar, and seasame oil.
3. Combine the vegetables and sauce together and mix. This slaw can be made in advance for convience.

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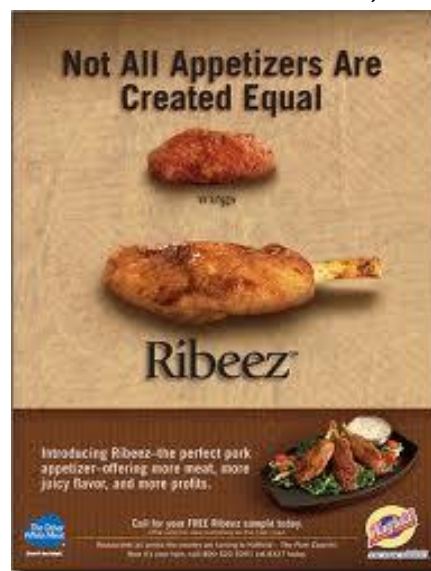
To serve:

Place the Asian cashew slaw in the center of the plate, arrange the Ribeez around the slaw. Garnish with toasted cashew crumbles and serve with sweet chili sauce.

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 Matt Martino and Others

RIBEEZ

