

CLEMENS

FoodGROUP

Garlic and Parmesan Ribeez with Salade di Milanese

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:

12 each

Hatfield Fully Cooked Ribeez

As needed Corn Starch or Rice Flour

~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.

(Chef's Note: Remember, this is a fully cooked item and needs only to be reheated to serve. The Ribeez can be ovened, fried, grilled, and even steamed to achieve this. Then Sauce and serve!!!)



Sauce:

4 oz

Melted Butter, or Butter Substitute

2 oz

Chopped, or minced Garlic

2 oz

Grated Parmesan Cheese

2 Tbsp.

Italian Parsley, Chopped (or any

parsley)

Pinch

Red Pepper Flake

~Place all ingredients in a sauté pan, except for the cheese. Heat to a light simmer for 3 minutes to cook garlic lightly. Lightly cool, and then add Parmesan Cheese. Add Chopped Parsley. Toss the Fried Ribeez in the sauce mixture until fully coated.

Serve with Topical Slaw Garnish, or garnish of your choice.

Milanese Salade (Yields 4 Servings)

10-12 oz

Baby Arugula Salad

½ pt.

Grape or Teardrop Tomatoes, halved

½ each

Red or Sweet Onion, julienne

1 each

Lemon, juice and zest

1 oz.

Extra Virgin Olive Oil

To taste

Black Pepper, ground

To taste

Kosher Salt



Directions:

1. Toss the Baby Arugula in the Zest, Juice, Oil, and Salt & Pepper.
2. Garnish with the halved Tomatoes and thinly sliced Onion.
3. Optional Garnish: Shaved Parmesan Cheese on Top of Salade.

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To serve:

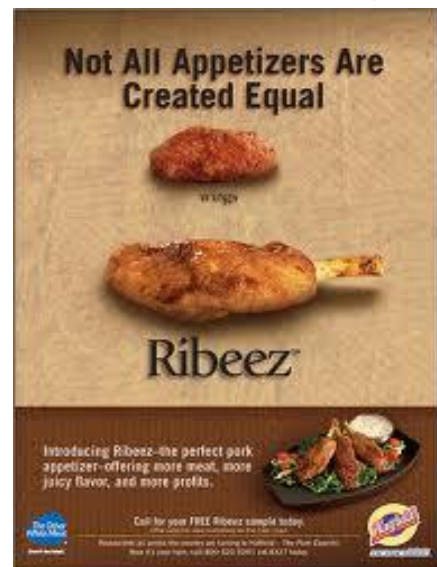
Using a rectangular or oval platter (appetizer plate), place or create a side salade on one end of the plate.

Cook the Ribeez as desired, and then coat in the Garlic Butter Mixture. Placing the Ribeez on the other side of the plate. (3 pcs / portion)



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

“Back before my great grandfather Smoky Red started makin’ BBQ, mainly for picnics and gatherings, 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

