



# BBQ RIBS WITH COLESLAW



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Acid stable and does not curdle
- Reduces discolouration



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easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE RIBS

**3000 g** Canadian baby back ribs  
Salt and pepper  
Chipotle powder  
BBQ sauce glaze

### FOR THE COLESLAW

**100 g** QimiQ Classic, unchilled  
**100 g** Salad mayonnaise [50 % fat]  
**100 g** Sour cream 15 % fat  
**15 ml** Vinegar  
Salt and pepper  
Sugar  
**100 g** Spring cabbage, finely sliced  
**100 g** Carrot(s), julienne  
**100 g** Apples, peeled , julienne  
**100 g** Celery, finely sliced  
**50 g** Spring onion(s), finely sliced  
Flat-leaf parsley, finely chopped

## METHOD

1. Remove the skin from the ribs.
2. Mix the spices and seasoning together and rub generously onto the ribs.
3. Bake / grill until a core temperature of 80° C has been achieved and glaze with the BBQ sauce.
4. For the coleslaw, whisk QimiQ Classic smooth.
5. Add the mayonnaise, sour cream and vinegar. Season to taste and mix well.
6. Fold in the vegetables and apple and adjust the seasoning.