



# BBQ RIBS WITH COLE SLAW



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE RIBS

<b>3000 g</b>	Canadian baby back ribs
	Salt and pepper
	Chipotle powder
	BBQ sauce glaze

### FOR THE COLE SLAW

<b>100 g</b>	QimiQ Classic, room temperature
<b>100 g</b>	Salad mayonnaise [50 % fat]
<b>100 g</b>	Sour cream 15 % fat
<b>15 ml</b>	Vinegar
	Salt and pepper
	Sugar
<b>100 g</b>	Kale, finely sliced
<b>100 g</b>	Carrot(s), julienne
<b>100 g</b>	Apples, peeled , julienne
<b>100 g</b>	Celery, finely sliced
<b>50 g</b>	Green onion(s), finely sliced
	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 170° F has been achieved and glaze with the BBQ sauce.
4. For the cole slaFor 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.