



"Lean On Me"

Entrée Cost: \$6.31
Min. Selling Price: \$15.99
Profit: \$9.68



Delicious
Naturally Raised Beef

*Raised Without Antibiotics • No Added Growth Hormones
Not Fed Animal By-Products*



Recipe on back →

Southern Style BBQ Beef Back Rib

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Wait staff description:

Our featured entrée this evening is a Wolf's Neck Farms All Natural Beef Back Rib, seasoned with a Cajun spice, Sweet Baby Ray's BBQ Sauce and served with waffle fries and cole slaw.

COST BREAKDOWN

	PLATE/SERVING	TOTAL	%
PRICE:	\$15.99	\$15.99	
COST:	\$6.31	\$6.31	39.44
PROFIT:	\$9.68	\$9.68	60.56

Ingredients

SUPC	DESCRIPTION	BRAND	SEQ	QTY	TYPE	UNIT COST	XCOST
6689388	BEEF BACK RIB SPLIT	WLFNECK	1	2.50	LB	\$2.09	\$5.23
1516350	POTATO FRY CRISSCUT ORIG BTR	LAMB	2	3.00	OZ	\$0.08	\$0.23
4455739	SAUCE BBQ REGULAR	SWTBABY	3	3.00	OZ	\$0.08	\$0.24
5179262	SALAD COLESLAW	BBRLCLS	4	3.00	OZ	\$0.10	\$0.31
7964034	LETTUCE ICEBERG BABY	PACKER	5	0.25	EA	\$0.99	\$0.25
5228424	SEASONING CAJUN	IMP/MCC	6	1.50	TB	\$0.04	\$0.06

Directions

1. Brush the ribs with 2 ozs. Of the BBQ sauce and season with the Cajun spice rub. Place in a roasting pan and add 1/2" of water(beer or beef stock) cover and bake at 300* for 2 hours or until tender.

2. Remove from the pan and brush with additional sauce. Serve with the crisscut fries and the baby ice-berg cole slaw cup.

Chef's Suggestions

For an oriental taste try seasoning the ribs with our Thai Style Lemon Myrtle Rub **SUPC # 0553784** and substituting the BBQ sauce with our New General Tsao Sauce **SUPC # 7166943**