



Farmland Meaty Back Ribs

Sassy Southwestern Sauce

&

Zesty Cajun Sauce

Yields 25# of Ribs

Sassy Southwestern Sauce

RRS#	Ingredients	Measure
1132369	Gold Medal Taco Seasoning Mix	to taste
111595	Rosarita Chunky Salsa	6 cups
110147	Heinz Ketchup	3 cups
113470	Molasses	1 cup
110201	L&P Worcestershire Sauce	1/2 cup
	Garlic Pepper	2 tbsp

Preparation:

1. Sprinkle desired amount of taco seasoning on all sides of ribs. Place ribs in single layer on foil-lined shallow baking pans. Roast ribs 40-60 min, until tender.
2. Meanwhile, combine all remaining ingredients. Brush with sauce during the last 20 minutes of roasting.

Zesty Cajun Sauce

RRS#	Ingredients	Measure
1130479	Sauers Cajun Seasoning Blend	to taste
203040	Superior Orange Juice	6 cups
113426	Honey	3 cups
110133	Dukes BBQ Sauce	3 cups
110189	Dijon Mustard	1/2 cup
110002	Cornstarch	1/2 cup

Preparation:

1. Sprinkle desired amount of Cajun seasoning on all sides of ribs. Place ribs in single layer on foil-lined shallow baking pans. Roast ribs 40-60 min, until tender.
2. Meanwhile, combine all remaining ingredients and 2 Tbsp Cajun seasoning in saucepan. Bring to a boil; simmer until thickened, about 10 minutes.
3. Brush with sauce during the last 20 minutes of roasting.

Recipe Source: FarmlandFoodservice.com

**Prices are suggested cost only and are subject to change. Please see your sales representative for actual cost. Products listed are subject to availability.

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