

Ancho Barbecue-Glazed Ribs

Servings: 1

INGREDIENTS

- 1 ea Chef's Line™ pit-smoked St. Louis pork rib
- 4 oz ancho barbecue sauce (see below)
- 3 oz barbecue bleu cheese coleslaw (see right)
- 1 ea jumbo onion ring

PREPARATION

Brush the ribs with the barbecue sauce and place into the oven for 10 to 12 minutes until heated through. Remove from oven and place onto the grill for 2 to 3 minutes or until the sauce begins to caramelize. Place the coleslaw in a bowl and arrange the ribs around. (Cut ribs into 3 sections.) Top with the onion ring and serve.

Ancho Barbecue Sauce

INGREDIENTS

- 2 ea sweet onions, diced
- 5 ea garlic cloves, minced
- 2 T olive oil
- ½ c Monarch® ancho seasoning
- 1 g Monarch gourmet barbecue sauce

PREPARATION

Sweat onions and garlic in olive oil until translucent. Add ancho seasoning and barbecue sauce; bring to a simmer. Let cook for 45 minutes and reserve for service or chill for a later date.



Barbecue Bleu Cheese Coleslaw

INGREDIENTS

- 5 lb cabbage, shredded
- 1 lb carrots, shredded
- 1 ea sweet onion, shaved
- ½ c green onions, sliced
- 1 ½ c Monarch barbecue bleu cheese dressing
- tt kosher salt and black pepper

PREPARATION

Combine all ingredients and let set for at least four hours. Adjust consistency as necessary with more dressing.

