

## Korean BBQ Back Ribs with Braised Cabbage

Servings: 1

### INGREDIENTS

- 1 ea Chef's Line™ pit-smoked back ribs
- 2 oz Chef's Line Korean barbecue sauce
- 2 oz red onions, diced
- 2 oz bacon, diced
- 2 oz Napa cabbage, shaved
- 4 oz Chef's Line classic chicken stock
- 1 t butter
- tt salt and pepper

### PREPARATION

Heat back ribs and brush with Korean barbecue sauce. Saute onions and bacon. Fold in cabbage. Add chicken stock and butter.

To plate, make a nest with the braised cabbage and top with individual back ribs.

