

E N T R E E S

Jamaican Jerk Rack of Ribs with Peach Ginger BBQ Sauce

Peach Ginger BBQ Sauce

ITEM #

- 2 - 46 oz. Maui Fruit Purees - Peach
- 3 tbsp Ginger - grated
- 2 tbsp Garlic - minced
- 3 tbsp Soy Sauce
- 1½ tsp Five Spice Seasoning
- ½ cup Red Wine Vinegar
- 2 tbsp Onion Powder

3088

• *Combine all ingredients and stir until well blended.*

- 4 lbs. Rib Racks
- ½ cup Jamaican Jerk Seasoning

• *Season rib racks with Jamaican Jerk Seasoning. Let rest for one hour. BBQ turning ribs every 30 minutes. Cook until meat starts pulling from the bones. Brush sauce on ribs and wrap in foil. Let rest 20 minutes before serving.*

