



Memphis Style BBQ Pork Rib Fajitas

Prep time: 30 Cook Time: 60 Servings: 12

Regional North American, Entrees, Kids, Flour Tortillas, FSR/QSR, Catering, Casual Dining

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420		12 Each
Memphis Style BBQ Rub			6 1/2 Tbsp.
Boneless country style pork ribs			4 Lbs.
Memphis Style BBQ Sauce			18 Oz.
Green pepper, sliced, grilled			9 Oz.
Onions, sliced, grilled			9 Oz.
Queso fresco, crumbled			6 Oz.

Instructions

1. Combine the Memphis Style Dry Rub with the ribs in a sealable foodservice bag and shake to coat the ribs evenly. Allow to marinate overnight under refrigeration. Over low heat, grill the ribs for an hour, covered, flipping after 30 minutes. Allow to rest for 10 minutes before thinly slicing. Hold hot for service. .
2. To make one fajita, top one tortilla with 4 oz. sliced ribs, 1 1/2 tbsp. Memphis Style BBQ Sauce, 3/4 oz. onions, 3/4 oz. peppers, and 1/2 oz. queso fresco.



Memphis Style BBQ Rub

Prep time: 5 Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Cayenne powder			1/2 tsp.
Paprika			2 Tbsp.
Mustard powder			1/2 tsp.
Garlic powder			1 Tbsp.
Celery salt			2 tsp.
Pepper			1/2 tsp.
Brown sugar			2 Tbsp.
Onion powder			1 tsp.

Instructions

1. Combine all ingredients. Mix to combine.



Memphis Style BBQ Sauce

Prep time: 5 Cook Time: 25 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Brown Sugar			1 Tbsp.
Pepper			3/4 tsp.
Ketchup			1 1/2 cup
Garlic, minced			1 Tbsp.
Mustard			1 1/2 Tbsp.
Onion, small dice			3/4 cup
Brown sugar			1/2 cup
Salt			3/4 tsp.
Apple cider vinegar			1 1/2 Tbsp.

Instructions

1. In a saucepan over medium-high heat, add oil and sauté onion for 3-5 minutes or until softened. Add garlic and continue to sauté for an additional 2-3 minutes. Add remaining ingredients and bring to a simmer, stirring constantly. Simmer 15-20 minutes or until thickened. Hold hot for service.

