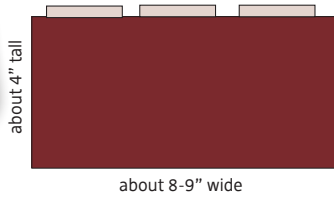
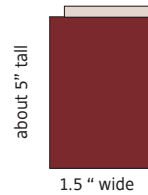


GUIDE TO RIBS



3-Bone Short Rib Rack
3 bones, with meat in between and on top

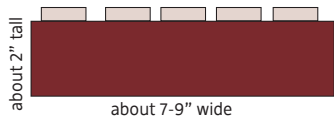
- ⌚ Slow Cook (braise or smoke)
- ✓ Can Sear to finish



Spare Ribs

Even 1.5" pieces cut from the 3-Bone Short Rib Rack (may be cut between or through bone)

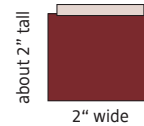
- ⌚ Slow Cook (braise or smoke)
- ✓ Can Sear to finish



Flanken

Narrow strip of 5 bones with meat mostly on top.

- ⌚ Slow Cook (braise or smoke)



English Short Ribs

Tidy square pieces cut from Flanken, 2" wide and 2" tall. Cut between the bones.

- ⌚ Slow Cook (braise or smoke)
- ✓ Can Sear to finish

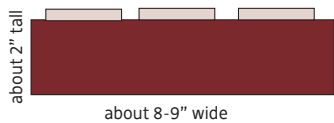
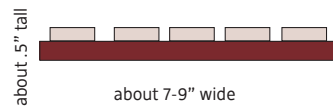


Plate Flanken

Narrow strip of 3 bones, with meat in between and on top. More marbled than Flanken.

- ⌚ Slow Cook (braise or smoke)



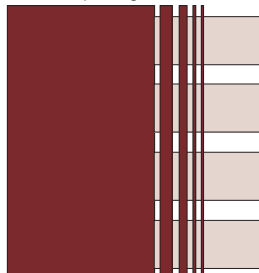
Korean Short Ribs

A 0.5" thick strip, cut from flanken, that can be grilled like a steak. Includes 4-5 bones.

- ⚙ High Heat, then finish over low/indirect heat to tenderize

Still have questions?
Give us a call!
888-790-5781

INDIVIDUAL RIB is about 8" long
Meat shrinks up along the bone as it cooks



Back Rib (Dinosaur Rib)

Large ribs cut from rib eye steak meat (very tender!) To serve, slice between the bones for individual portions.

- ⚙ High Heat, then finish over low/indirect heat to tenderize