



National Beef[®]

Center Cut Beef Back Ribs

SMOKEHOUSE SOLUTIONS[™]





Wow Your Guests

PREMIUM MENU DIFFERENTIATION CUTS

Stay competitive in a crowded marketplace with high-quality BBQ cuts from National Beef®. Diversify your beef offerings with Rib Short Ribs, Center Cut Back Ribs, Thor's Hammer and Beef Cheeks

The rich, smoky beefy flavor of these cuts is matched only by its cookability and performance. These cuts will help you stay relevant, keep beef on the menu and boost profitability.

A Signature Cut

HERE ARE A FEW REASONS THE CENTER CUT BEEF BACK RIBS PERFORM WELL:

- Signature beef rib for BBQ
- Bold and fun presentation at an excellent value
- Tender beef; great smoky flavor
- Minimal trimming and prep needed
- Cooks beautifully with great color in a short time



**A great option for barbecue operators...
because there's very minimal prep.**



BRYAN MROCZKA | OPERATION BBQ RELIEF

CRUNCH THE NUMBERS

Scan the QR code to view our IMPACT Plate
Smokehouse Solutions™ cost comparison calculator.



Know Your BBQ Cuts

- The Center Cut Beef Back Ribs are the intact portion of the seven ribs and intercostal ribs produced when making boneless lip-on ribeyes or ribeye rolls
- Fabricated with a saw cut approximately 2 inches from the ribs' dorsal edges, removing the knuckles and associated intercostal meat
- Surface fat trimmed to approximately 1/2 inch thickness

IMPS/NAMP #124

PRODUCT DESCRIPTION	PIECES PER PACKAGE	AVERAGE NET PIECE WEIGHT*
Beef Rib Center Cut Back Rib	2	2 lbs.



75%
COOK YIELD**
(WITH BONE)

**Net weight does not include packaging materials
**Operational efficiencies will impact results.*

Trim & Prep Guidance



Remove the skin using a butter knife to get under it and pull up. Or score the skin along the bone, which will cause it to shrink during cooking.



Check for any hard pieces of fat or rough bone edges, trim if found.



Season the meaty side generously with kosher salt and cracked black pepper or your favorite dry rub.

READY TO TRY THE CENTER CUT BEEF BACK RIBS?

Contact your sales representative today!

Pro Tips

Make a statement with tasty Center Cut Beef Back Ribs. Beef Back Ribs are fun to eat and perfect for sharing.

COOKING GUIDANCE[†]

- Approximate Cook Time: 3 hours
- Recommended Cook Temperature: 250°F
- Cook to an Internal Temperature of 200°F

HOLDING

Not serving it right away? No problem.

- Center cut back ribs hold very well in the warming cabinet

FINISHING

Three ways to plate back ribs:

- Full Rack
- Half Rack
- Hollywood Cut - maximize the amount of meat on the bone by cutting all the way to the adjacent bone on either side

TASTING NOTES

- Accepts smoke flavor extremely well
- Distinctive beef rib flavor that's hard to beat
- Easily enhance and vary the flavor with your dry rub
- Keep it simple with salt and pepper or add a kick of spice or sweetness

[†]Cooking tests conducted on Ole Hickory Pits™ EL-EDX commercial smoker.

BUILT FOR BBQ

National Beef® ensures consistent sizing, marbling and plate performance with our value-added branded programs.

Menu Inspiration

Stand out with Center Cut Back Ribs!

- Chicken Fried Ribs
- BBQ Rib Chili
- Smoked Pot Roast Soup
- Jamaican Jerk Beef Ribs





Learn how we deliver innovative solutions and program support to help you succeed by calling your National Beef® representative at 1-800-449-BEEF or by visiting nationalbeef.com/bbq



National Beef®

America's Premier Beef Company®