



Recipes

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Memphis Style BBQ Pork Rib Fajitas

Prep Time: 30 Minutes

Cooking Time: 60 Minutes

Serves 12

Ingredients:

- 12 each 10" Heat Pressed Flour Tortillas (10420)
- 6 1/2 Tbsp. Memphis Style Dry Rub, see related recipe
- 4 lbs. Boneless country style pork ribs
- 18 oz. Memphis Style BBQ Sauce, see related recipe
- 9 oz. Green pepper, sliced, grilled
- 9 oz. Onions, sliced, grilled
- 6 oz. Queso fresco, crumbled

Directions:

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.
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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.