



COOKING MANUAL
Ribs

ROTISSERIE
GAS-FIRED VERTICAL SPIT



WHATCOM
WS-GVR

WoodStone

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THREE-PRONGED RIB HOOK

Accommodates 3 ea. of the following:

Baby Back Ribs, 1½ lbs., hung inside out

St. Louis Ribs, 2 lbs., hung inside out





Trim the ribs, and prepare your work area with olive oil and seasonings. Three ribs must be hung from the Three-Pronged Rib Hook in order to maintain balance in the rotisserie.



Drizzle the surface area of the ribs with olive oil. Spread the oil over the front, back, and sides of the ribs until evenly coated.



Rub the seasoning blends into the ribs until all surfaces are coated.





To hang a rack of ribs in the rotisserie:

Press one prong of the Rib Hook through the narrow end of the rack of ribs, between the second and third bone. The underside of the rack of ribs should face out, so that when positioned in the rotisserie, the underside faces the flames.

Repeat with the remaining two ribs.





TOOL: Three-Pronged Rib Hook



Load the ribs in the rotisserie, using the S-Hook on the Three-Pronged Rib Hook to hang the ribs from one of the rotisserie ceiling hooks.

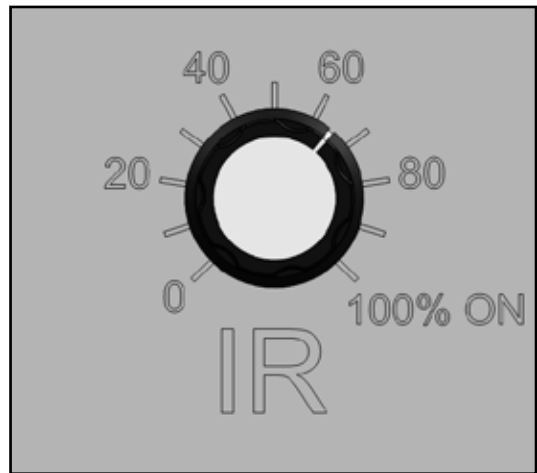




Once the ribs are loaded in the rotisserie, press the **START** button.



Set the **IR CONTROL KNOB** between 60 and 65. This means that the IR burners will fire for 6 to 6½ minutes in each 10 minute cycle.

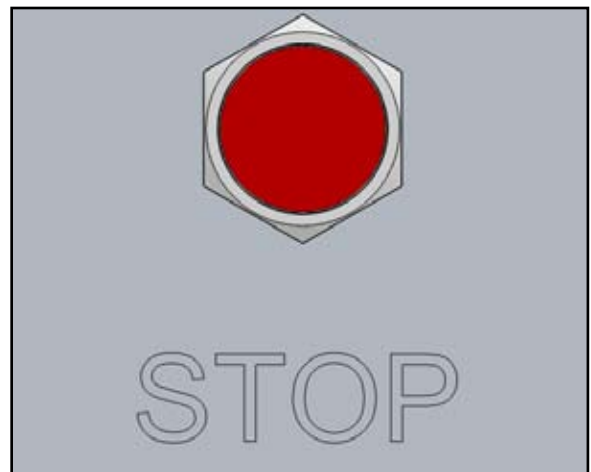




The ribs will cook to done in about 45 to 50 minutes.



When the rib bones protrude about 1/2-in. out from the meat, press the **STOP** button.





Open the rotisserie door and carefully remove the loaded Three-Pronged Rib Hook from the rotisserie.



Allow the ribs to rest for about 10 minutes, then serve.





Sweet and Smoky Baby Back Ribs

Serves 3-6

These winning baby back ribs garner compliments every time we make them. Slow-roasted in our rotisserie, they embody all the qualities we look for in a perfect rack of ribs—tender meat that falls gently from the bone, a confident tang of sweetness and heat, and mouth-watering color that pulls us in every time.

Ingredients

3 ea.	racks of baby back ribs, trimmed
½ cup	extra virgin olive oil
¾ cup	Potlatch Seasoning
¾ cup	Rib Rub
½ cup	barbecue sauce

Method

Rotisserie: IR Control Knob set between 6 and 6½

- Trim off excess fat on the ribs, reserving a very thin layer of fat to help seal in flavors and moisture.
- Rub olive oil over the surface of the ribs, coating them completely.
- Rub Potlatch Seasoning over the entire surface of the ribs, followed by Rib Rub.
- Wrap and refrigerate the ribs for at least 12 hours.
- Remove from the refrigerator at least 1 hour in advance of cooking. Secure the ribs on a three pronged rib hook by inserting one hook into each rack of ribs at the end of the rib with the narrowest width, into the meat between the second and third rib. The underside of the meat should be facing out. Cook in the rotisserie until the rib bones protrude about ½-in. from the meat, around 15-20 minutes.
- Remove the ribs from the rotisserie, and drizzle with barbecue sauce.