

## Sweet Ribs with Garlic Sauce

Servings: 6

### INGREDIENTS

- 4 c Monarch® sweet pancake mix
- ¾ c Monarch garlic sauce
- 5 lb Chef's Line™ pit-smoked BBQ pork St. Louis-style ribs

### PREPARATION

Mix together sweet pancake batter per pancake instructions on bag. Remove ribs from package, and cut into single bones.

Turn on fryer to 350°F. One at a time dip single bone ribs into batter. Drop ribs into fryer and let cook for 1 to 2 minutes until nice golden brown.

Remove from fryer and let drain on paper towel in hotel pan. Serve 6 ribs per serving with a side of garlic sauce.

