



Rib Hooks User Guide

Thank you for purchasing rib hooks for the Big Easy® Oil-less Turkey Fryer. The rib hooks will make barbequing a slab of ribs super easy!

Tips/Tricks:

- Hang the ribs with the meat side out for added crisp to the ribs.
- Use the USDA internal temperature guidelines included with the Big Easy® for all meats.
- When the ribs are almost done, the meat will start to expose more of the bones.
- Use dry rubs with low sugar content to minimize caramelizing on the outer crust.
- Sauces work best when added at the end of cooking or after removing the food.

Directions:

- Cut the slab of ribs to a maximum length of 11”.
- Cut a slit just between the first and second bone to make an opening for the rib hook.
- Prepare the slabs with your favorite mix of marinade and/or dry rubs.
- Place a slab of ribs on each hook and hang from the top of the cooking basket.
- Lower the cooking basket into the Big Easy® using the lift handle provided.

CAUTION: Fryer is extremely hot, use provided Big Easy® lifting tool to insert and remove hanging basket from Big Easy Fryer® .

- Periodically check for doneness of the food in the hanging basket (approximate time for a slab of ribs is 45-60 minutes)
- Once the foods are cooked simply remove the entire cooking basket and lift slabs from the cooking basket
- Remove the rib hooks from the meat and serve.

