

HELPFUL HINTS

Cutting ribs into riblets before heating may help in heating and serving.

Serve with additional BBQ sauce on the side.

Ribs may be heated on a grill. **DO NOT OVER HEAT.** Just heat a few minutes over hot grill, turning frequently. Baste with sauce or some type of moisture bastes.

Serve your ribs with potato salad, baked beans, coleslaw and a roll for a delicious summer meal.

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Cured and Smoked: Ham, Bacon, Jowl, Poultry, and Sausage.

Fresh Beef, Pork, Fish, Seafood, Prime Rib, and more.

Desserts: Cheesecakes, Cookies, Cookie Wedges, Kringles, Pecan Pie.

Entrée and Side Dishes.



SIGNATURE SAUCED

St Louis Ribs – Baby Back Ribs

Pork Chops

Pork Loin Steaks

Barbequed Chicken

Refrigerate on arrival – Freeze, if not being used in 28 days
May be frozen for up to six months



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BURGERS' SMOKEHOUSE

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SIGNATURE SAUCED RIBS

ST. LOUIS STYLE RIBS BABY BACK RIBS

Conventional Heating Method

Thaw cooked ribs in plastic bag until completely thawed.

Preheat oven to 350 degrees F.

Remove ribs from plastic bag.

Place ribs in baking dish or foil-lined pan, pour sauce from bag on top of ribs.

Heat until warm (approximately 30 minutes).

Remove foil and place on serving dish.

Serve with favorite side dishes and extra BBQ sauce.

Add extra sauce if desired. Serve hot.

BAKING BAG HEATING

Ribs may be heated using a baking bag.

Preheat oven to 190-200 degrees.

Place ribs in baking bag; add BBQ sauce from bag, close bag with tie.

Make 2 or 3 slits in top of bag.

Heat for 2 ½ to 3 hours on 190 – 200 degrees.

Remove from bag and serve hot with favorite side dishes.

BARBECUED CHICKENS

Thaw chicken in refrigerator. Then remove chicken from package.

Place in appropriate container. Pour excess sauce from package brush on chicken.

MICROWAVE: Place chicken on a glass plate and cover with microwave proof lid. Heat at full power for 2 minutes, turn over and heat an additional 1 minute for a total heating time of 3 minutes or until center of chicken is hot.

CONVENTIONAL OVEN: Preheat oven to 375 ° F. Place chicken, breast side up, in a shallow baking pan, loosely covered with aluminum foil. Heat for 15 to 20 minutes.

GRILL: Place chicken, breast side up, on the grill over medium heat for 7 minutes. Turn chicken over and heat an additional 5 minutes. Baste with additional sauce if needed.

DO NOT OVERCOOK - JUST HEAT THOROUGHLY

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PORK CHOPS AND PORK LOIN STEAKS

Thaw Chops or Loin Steaks completely.

Remove meat from package. Place on oven or microwave proof dish.

Do not discard excess sauce from package, may brush or pour on to the meat.

MICROWAVE: Place Chops or Loin Steaks on a glass plate and pour excess liquid from package. Cover with microwave proof lid. Heat at full power for 2 minutes, turn over and heat an additional 1 to 2 minutes for a total heating time of 3 to 4 minutes.

CONVENTIONAL OVEN: Preheat oven to 375 ° F. Place chops or loin steaks in a shallow baking pan, loosely covered with aluminum foil. Heat for 15 to 20 minutes.

GRILL: Place chops or loin steaks on the grill over medium heat for 5 to 7 minutes. Turn meat and heat an additional 2 to 3 minutes. Baste with additional sauce if needed.

DO NOT OVERCOOK - JUST HEAT THOROUGHLY