

HELPFUL HINTS

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

Add your favorite BBQ sauce to the ribs before heating for saucy ribs.

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 baste.

SERVING SUGGESTIONS

Burgers' Smokehouse BBQ Ribs, Rib Pieces, and Rib Ends are great served along with any of the following dishes:

Your favorite Potato Salad recipe
Burgers' Baked Beans
Fresh Vegetable Salads
Chips or Fries
Hard Rolls or Bread

GENERAL FOOD SAFETY TIPS

- "DANGER ZONE" (40° to 140°F)
Keep cold food cold – at or below 40°F.
Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the "Danger Zone" temperatures as rapidly as possible.
- If not going to consume hot food right away, it's important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours
- Always thaw product in refrigerator

BURGERS' SMOKEHOUSE®

SIMPLE TRADITIONS SINCE 1952

MISSOURI BARBECUE

DRY RUB RIBS

St Louis Ribs – Baby back Ribs
Add Your Favorite BBQ Sauce



Whole slabs, Individual servings or Burnt Ends

BURGERS' SMOKEHOUSE
32819 Highway 87 California MO 65018
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ST. LOUIS STYLE RIBS

BABY BACK RIBS

Thaw cooked ribs in plastic bag completely in refrigerator.

CONVENTIONAL HEATING METHOD

Preheat oven to 350° F.

Remove ribs from plastic bag.

Place ribs in baking dish or foil-lined pan.

Brush with your favorite Barbecue sauce (if desired) or add ¼ cup water.

Cover and seal with foil.

Heat until warm (approximately 30 minutes).

Remove foil; serve with favorite side dishes and extra BBQ sauce.

BAKING BAG HEATING

Preheat oven to 350° F.

Remove ribs from plastic bag.

Place ribs in baking bag and close bag with twist tie.

Make 2 or 3 slits in top of bag.

Heat for approximately 15 to 20 minutes.

Remove from bag and serve hot with favorite side dishes.

SLOW COOKER HEATING

Cut in serving portions.

Place in appropriate size slow cooker and add ¼ to ½ cup water.

Cover with lid.

Heat on high setting for 2 ½ to 4 hours.

Carefully remove from the slow cooker.

GRILL HEATING

Place slab of ribs on a piece of heavy-duty foil large enough for wrapping the entire slab of ribs. Drizzle with your favorite BBQ sauce or add ¼ cup water. Fold the foil over the ribs and roll the edges to seal. Place on the coolest area of the grill for approximately 20 to 30 minutes, turning every 5 to 7 minutes. Carefully remove from grill and let rest 5 minutes. Carefully remove the foil. Ribs may also be heated on the grill without using foil. Heat over low heat, turning and basting about every 5 minutes. Heat for 15 to 25 minutes until hot and juicy.

BURNT RIB ENDS

RIB PIECES

Not really burned rib pieces but trimmings from the rib slab. Has bone, meat, fat and gristle. Great flavor.

Thaw rib ends or rib pieces completely in refrigerator.

MICROWAVE OVEN: Puncture package and heat at full power 2 to 3 minutes. Heat until hot.

CONVENTIONAL OVEN: Preheat oven to 325°F. Place rib ends or rib pieces in a shallow baking pan, loosely covered with aluminum foil. Heat for 30 to 45 minutes.

GRILL: Place rib ends or rib pieces on a piece of heavy-duty foil. Drizzle with your favorite barbecue sauce or add ¼ cup water. Close foil and seal edges. Place on grill over medium heat for 12 to 18* minutes. Turn rib ends over and heat an additional 10 minutes. Heat with sauce or serve sauce on the side.

Times & temperatures may vary because of size of meat pieces.