

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.

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

Request our catalog for a complete line of our products.

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.

Would you or a friend like to receive a Burgers' Smokehouse catalog? Just fill out the Mailing information, mail to Burgers' Smokehouse, 32819 Highway 87, California, MO 65018 and we will send you a catalog.

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MISSOURI BARBECUE

DRY RUB RIBS

Traditional 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 - 1-800-624-5426

smokehouse.com

TRADITIONAL RIBS

ST. LOUIS STYLE RIBS

BABY BACK RIBS

Conventional Oven Heating Method

Remove Ribs from paper bag.

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.

Brush with your favorite Barbecue sauce (if desired).

Heat until warm (approximately 30 minutes).

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

BAKING BAG HEATING

Ribs may be heated using a baking bag purchased from store.

Preheat oven to 190-200 degrees.

Place ribs in baking bag; add one cup of water, close bag with twist 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.

BURNT RIB ENDS

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

Thaw rib ends completely.

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 in a shallow baking pan, loosely covered with aluminum foil. Heat for 30 to 45 minutes.

GRILL: Place rib ends 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.

SERVING SUGGESTIONS

Burgers' Smokehouse BBQ Ribs 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