

Pork Ribs

Sauced | Dry Rubbed | Baby Back | St. Louis

Fully cooked. Ready to heat & serve.

Refrigerate upon arrival. If not to be used within 28 days, freeze for up to 6 months.

Getting Started

Before heating, thaw the cooked ribs completely (in the vacuum packaging) in a refrigerator. Remove ribs from vacuum packaging before heating.

Helpful Hint: Cutting ribs into riblets before heating will shorten the heating time and make for easier handling.

Heating Your Ribs

Note: Heating instructions apply to both full and half-slab ribs.

Conventional Oven Heating

In The Oven:

1. Preheat oven to 350 Degree F.
2. Place a large sheet of foil on a baking sheet. Add the ribs and extra BBQ sauce (add your favorite if heating a dry-rubbed rib) on top of the foil. Wrap the foil around the rib and seal the foil on the edges. Note: If you choose not to add BBQ sauce, we advise adding a small amount (1/4 cup or less) of water over a dry-rubbed rib for cooking.
3. Place the baking sheet with foil-wrapped rib in the oven for approximately 25 minutes, until heated thoroughly.

Baking Bag Heating

1. Preheat oven to 350° F.
2. Place ribs in the baking bag and close the bag with a twist tie.
3. If Sauced, drizzle the sauce from the bag over the ribs.
4. Make 2 or 3 slits on top of the bag.

5. Heat for approximately 15 to 20 minutes.
6. Remove from the bag and serve hot.

Slow Cooker Heating

1. Cut in serving portions.
2. Place in an appropriate-sized slow cooker and add $\frac{1}{4}$ to $\frac{1}{2}$ cups water. If the ribs are Sauced, drizzle the sauce from the bag over them.
3. Cover with lid.
4. Heat on high setting for 2 $\frac{1}{2}$ to 4 hours.
5. Carefully remove from the slow cooker.

Grill Heating - With Foil

1. Place a slab of ribs on a piece of heavy-duty foil large enough to wrap the entire ribs.
2. For Dry Rubbed, add $\frac{1}{4}$ cup water; for Sauced, drizzle the sauce from the bag over the ribs.
3. Fold the foil over the ribs and roll the edges to seal.
4. Place it on the coolest area of the grill for approximately 20 to 30 minutes, turning every 5 to 7 minutes.
5. Carefully remove from the grill and rest for 5 minutes.
6. Carefully remove the foil.

Grill Heating - Without Foil

1. Heat over low heat, turning and basting every 5 minutes.
2. Heat for 15 to 25 minutes until it is hot and juicy.
3. Carefully remove from the grill and rest for 5 minutes.

About Burgers' Rib Flavors

Dry-rubbed ribs are coated with seasonings before cooking and smoking. Nothing else is added. The sauced ribs are coated and cooked the same way as dry-rubbed ribs, and then

we add our KC-style BBQ sauce before packaging.

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