

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

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.

PORK RIBS

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. Place the ribs and extra bbq sauce (add your favorite if heating a dry rubbed only rib) on top of the foil. Wrap the foil around the rib and seal foil on edges. Note – if choosing to not 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 baking bag and close bag with twist tie.
3. If Sauced, drizzle the sauce from the bag over the ribs.
4. Make 2 or 3 slits in top of bag.
5. Heat for approximately 15 to 20 minutes.
6. Remove from bag and serve hot.

SLOW COOKER HEATING

1. Cut in serving portions.
2. Place in appropriate size slow cooker and add ¼ to ½ cup water. If Sauced, drizzle the sauce from the bag over the ribs.

3. Cover with lid.
4. Heat on high setting for 2 ½ to 4 hours.
5. Carefully remove from the slow cooker.

GRILL HEATING – WITH FOIL

1. Place slab of ribs on a piece of heavy-duty foil large enough for wrapping the entire slab of ribs.
2. For Dry Rubbed, add ¼ 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 on the coolest area of the grill for approximately 20 to 30 minutes, turning every 5 to 7 minutes.
5. Carefully remove from grill and let rest 5 minutes.
6. Carefully remove the foil.

GRILL HEATING – WITHOUT FOIL

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



PORK RIBS



ABOUT BURGERS' RIB FLAVORS

Dry Rubbed Ribs are coated with seasonings prior to cooking and smoking. Nothing else is added.

Sauced Ribs are coated and cooked the same as Dry Rubbed, and then we add our very own KC style BBQ sauce before packaging.

IMPORTANT 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.