



ALL NATURAL PORK COUNTRY STYLE RIBS

Slow-cooked in an old Chicago smokehouse with all natural ingredients, these delicious ribs are fully cooked and boneless, made from whole muscle pork. They are lightly seasoned, individually portioned and ready for your house sauce.



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Product Attributes

- All natural
- No artificial ingredients
- Minimally processed
- Phosphate free
- Slow-cooked
- Fully cooked
- Naturally hardwood-smoked
- Whole muscle product

Benefits

- Naturally hardwood-smoked – saves time and labor
- Pre-sliced for easy portioning
- Whole muscle product for bite, but no bones – no mess for customer
- Fully cooked to save hours of time
- Pre-seasoned and ready to serve with your house sauce

Insights

83% of operators menuing back ribs are not traditional BBQ restaurants. The majority of operators menuing ribs are casual-dining, where rib penetration tops 40%.

Menu It/Uses

Perfect for catering.

Ingredients

- Pork
- Water
- Vinegar
- Salt
- Rubbed with evaporated cane syrup, sea salt, spices, garlic powder, onion powder, paprika, carrot, orange peel, parsley

Cooking Instructions

Oven-baked: Out of bag, heat at 350°F for 25-30 minutes to reach internal temp of 145°F.

Boil-in-bag: Heat 30 minutes at 350°F to reach an internal temp of 145°F.



Use our mobile app for nutritionals and more information on this product.

A-Code	Product Description	Pack Size
9989278	All Natural Pork Country Style Ribs	4/2.5 lba.

