



*Featuring Chef's Line™
Pit-Smoked BBQ Pork Ribs
on Thai Peanut Yakisoba Salad*

PIT-SMOKED BBQ PORK RIBS

Authentic, pit-smoked barbecue easily adapts to your favorite flavor profiles simply by adding your own sauces or seasonings





Simply ready to add your finishing touch



Moist, meaty ribs that fall off the bone bring back memories of an old-fashioned, open-rack, pit-smoked barbecue – without all the effort.

Product Inspiration

Slowly smoked over real applewood and hickory smoldering logs, our BBQ pork loin back and St. Louis-style ribs are deliciously tender with a smoky aroma that's pleasant and mellow. We've made authentic barbecue so easy, saving you hours and hours of cooking time. Not to mention the investment in equipment. Consider our ribs your blank slate, which you can creatively season to your customers' delight with regional flavors or specialty sauces.

Ideal Use

Authentic barbecue – without sauce – allows you to introduce or upscale your menu offering:

- Bar and grill
- Mid-scale family
- Catering
- Theme nights
- Colleges and universities

Features/Benefits

- Made with Distinction: all-natural, fully cooked, naturally applewood and hickory pit smoked; no artificial ingredients; minimally processed
- Performance: smoky with a lightly salty taste; extremely tender and moist
- Cost Savings: authentic barbecue without having to invest in the equipment
- Labor Savings: saves 10 to 12 hours of cooking time; product is refrigerated, not frozen; just spice or glaze before heating

A-Code	Product Description	Pack Size
1776590	Pit-Smoked BBQ Pork Loin Back Ribs	10/1.25-1.75 lb. average
1776780	Pit-Smoked BBQ Pork St. Louis-Style Ribs	10/1.25-1.75 lb. average

Ingredients Include

- Pork
- Water
- Sea salt

Food Fact

The designation "baby" in baby back ribs indicates the cuts are from market-weight hogs, rather than sows.



For more information about Chef's Line™ products, visit www.usfoods.com or contact your local US Foods representative. 02-2012