

**5-1 LB HALF SLABS
BABY BACK RIBS
TANGY BBQ**

KEEP FROZEN

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 18426

LOT#

KILLER GRILLERS

Fully-Cooked

PORK BABY BACK RIBS

With Killer Grillers Tangy BBQ Sauce

(Natural Smoke Flavor Added)

Please follow our easy heating instructions for the most enjoyment of your bar-b-q ribs

Keep ribs frozen until ready to use.

First, thaw the meat.

Ribs should be thawed out before heating. Thawing will normally take 12-24 hours in the refrigerator. Ribs should not be allowed to stand at room temperature. Wash hands after preparing ribs for heating.

**For the MOST enjoyment of your Ribs
we recommend you heat your ribs in the OVEN.**

Conventional Oven:

Preheat oven to 350°. Remove ribs from plastic pouch. Place ribs on baking pan and brush with bar-b-q sauce from pouch. Place pan on middle shelf in oven and tightly cover with foil. Bake for 15 minutes. Remove pan from oven and brush ribs again with bar-b-q sauce. Place pan back in oven and heat for an additional 15 minutes or until your ribs are 165 F.

Grilling Instructions:

Pre-heat grill to medium-hot (350° to 400°). Remove ribs from plastic wrap. Brush ribs with bar-b-q sauce from pouch. Place ribs on grill directly over coals. Close grill cover and heat ribs for 5 minutes. Turn ribs over and brush ribs again with bar-b-q sauce. Heat again for 5-6 minutes or until ribs are 165 F.

*Be careful not to let your grill get too hot
or flame up causing your ribs to burn.*

Microwave Instructions:

Remove the ribs from the pouch. Place ribs on a microwave safe plate. Brush ribs liberally with bar-b-q sauce from the pouch. Microwave ribs at full power for 3 minutes. Rearrange plate in the microwave oven. Place back in microwave. Microwave again at full power for an additional 2-3 minutes or until ribs are 165 F.

Food Safety Guidelines

- Wash hands after handling ribs.
- Ribs must be reheated to at least 165° F.
- A cooking thermometer is recommended for heating this product.
- Be careful after heating ribs. Product will be hot!
- Let product cool before consuming.
- Refrigerate all leftovers and use within 3 days.
- Product may be stored in freezer for up to 1 year from purchase.

Remember: All grills, microwaves and ovens are calibrated differently, so use these instructions as a guide.

***We hope you enjoy
this product made
for you our valued
customer.***

KILLER GRILLERS

Manufactured For:
Killer Grillers BBQ
5255 Poplar Ave
Memphis, TN 38119

Nutrition Facts

Serving Size:

3 Ribs with sauce (140g)

Servings per Container 10

Amount Per Serving

Calories 280 **Calories from Fat** 160

% Daily Value*

Total Fat 17g **26%**

Saturated Fat 6g **30%**

Trans Fat 0g

Cholesterol 50mg **17%**

Sodium 310mg **13%**

Total Carbohydrate 17g **6%**

Dietary Fiber 0g **0%**

Sugars 15g

Protein 13g

Vitamin A 0% • **Vitamin C** 0%

Calcium 4% • **Iron** 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Sat Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2400mg	2400mg
Total Carbohydrate		300g	300g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 . Carbohydrate 4 . Protein 4

***Thank you
for your purchase.***

INGREDIENTS: Pork Baby Back Ribs, Killer Grillers Tangy BBQ Sauce (Water, Tomato Paste, High Fructose Corn Syrup, Molasses, Distilled Vinegar, Brown Sugar, Salt, Worcestershire Sauce (Distilled Vinegar, Molasses, Corn Syrup, Water, Salt, Caramel Color, Garlic Powder, Sugar, Spices, Tamarind, Natural Flavors), Cayenne Peppers, Natural Smoke Flavor, Dehydrated Onions, Soybean Oil, Dextrose, Dehydrated Garlic, Spice and Spice Extractives, Xanthan Gum, Sodium Benzoate, (Preservative), Guar Gum, Ascorbic Acid).

NET WT. 5 LBS (80 OZ) 5-1 LB PACKS