

DEWIG MEATS

812-768-6208 ~ HAUBSTADT, IN ~ 812-423-4053

~ *Quality Meat Since 1916* ~

Instructions for Heating Dewig's BBQ Ribs

(Cooked & Smoked by Dewig Meats, Haubstadt)

They are fully cooked and can be served hot or cold.

Oven:

1. Heat oven to 350 degrees.
2. Remove plastic wrap.
3. Wrap whole slab of ribs in foil or cut into serving size and wrap in foil.
4. Place on cookie sheet or in baking dish. To enhance the flavor drizzle approximately 1 cup BBQ sauce over top of ribs.
5. Heat 45 minutes to 1 hour or until hot.

Microwave:

1. Remove plastic wrap.
2. Cut into serving size pieces.
3. To enhance the flavor drizzle approximately 1 cup BBQ sauce over top of ribs.
4. Put in covered microwave dish and heat 5 minutes or until hot.

Each Slab will serve approximately 3 - 4 people.

Instructions for Heating Dewig's BBQ Butts

(Cooked & Smoked by Dewig Meats, Haubstadt)

They are fully cooked and can be served hot or cold.

Oven:

1. Heat oven to 350 degrees.
2. Remove plastic wrap.
3. Remove string.
4. Wrap whole butt in foil and place in baking dish.
5. Heat 45 minutes to 1 hour or until hot.

Each Butt will serve approximately 12 - 15 people.

Instructions for Heating Dewig's Pulled Pork BBQ

(Made by Dewig Meats, Haubstadt)

Stove Top: Cut open one end of bag, squeeze into pan. Cook on medium heat for approx. 15 minutes, stirring occasionally or until BBQ reaches 160 degrees.

Microwave: Cut open one end of bag, squeeze into microwave safe bowl. Cook on high for approx.

6-8 minutes, stirring occasionally or until BBQ reaches 160 degrees.

Slow Cooker: Cut open one end of bag, squeeze into slow cooker. Cook on high for approx. 45 minutes, stirring occasionally or until BBQ reaches 160 degrees.

1 - 1 lb. package will serve approximately 4 people.