

CONGRATS!

IT'S TIME TO MEAT UP!



Central BBQ isn't just Memphis good—it's World Championship good. Our award-winning team has won the hearts and palates of judges and the public since 2002. That's why we proudly ship the taste of Memphis all over the United States!

Savor our slow-smoked pulled shoulder with just a drizzle of our signature sauce. Or enjoy our ribs, traditionally served 'dry' with our renowned rub or served 'wet' by simply slathering on our signature sauce and re-heating.

Enjoy your Central BBQ experience! Our meat has stood up to the competition so far— we can't wait for you to be our next judge.

Central BBQ

MEMPHIS • NASHVILLE • USA

COOKING INSTRUCTIONS

PREFERRED METHODS



To warm the thawed ribs, preheat the oven to 350 degrees. Remove the ribs from the vacuum-sealed bag and place them in the rib bag. Heat for 20 minutes. Remove and enjoy.



To warm the thawed pulled pork, submerge the unopened vacuum-sealed bag in a pot of boiling water for about 15 minutes. Carefully cut the bag open and scoop out the delicious meat.

BE CAREFUL, THE STEAM WILL BE HOT!

MICROWAVE



To warm the thawed ribs, remove the ribs from the vacuum-sealed bag and place on a microwave-safe plate (you may have to cut the slab in half). Heat for 3-5 minutes until hot.

To warm the thawed pulled pork, empty contents of package into a microwave-safe container and heat for 3-5 minutes until hot.

All food is shipped fully cooked and vacuum-sealed. Gel packs are added to keep food cold during shipping.

All items are perishable. Please place them in the refrigerator or freezer upon arrival.

Recommend heating until an internal temperature of 165° has been reached.

SMOKE IS *our* SAUCE

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