



VIP Code	Vendor Code	Description	Case Pack
080057	10070247 201468	Smoke'N Fast Ribbits in BBQ Sauce, Frozen	2 / 5 lb

Heat-and-serve simplicity!

Fully cooked BBQ bone-in rib tips made from tender pork brisket, and authentically smoked with natural hardwoods to satisfy any BBQ lover.

Smoke'N Fast Ribbits in BBQ Sauce

Ingredients

Cooked seasoned pork (water, potassium lactate, dextrose, salt, sodium phosphates), barbecue sauce (high fructose corn syrup, water, tomato paste, white vinegar, molasses, sugar, contains less than 2% of the following: salt, yellow mustard (distilled vinegar, water, mustard seed, salt, turmeric, paprika, spices), natural smoke flavor, spices, modified food starch, chili pepper (chili pepper, silicon dioxide and ethoxyquin), onion powder, potassium sorbate, sodium benzoate, soybean oil, natural flavor).

Nutrionals

Nutrition Facts	
Serving Size 3 oz (84g)	
Servings Per Container	
Amount Per Serving	
Calories 220	Calories From Fat 130
% Daily Value *	
Total Fat 14g	22%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 380mg	16%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Sugars 8g	
Protein 14g	28%
Vitamin A 0%	- Vitamin C 0%
Calcium 0%	- Iron 4%

* Percent Daily Values are based on a 2,000 calorie diet.

Crustacean: FREE_FROM Peanuts: FREE_FROM
Eggs: FREE_FROM Soy: FREE_FROM
Fish: FREE_FROM Tree Nuts: FREE_FROM
Milk: FREE_FROM Wheat: FREE_FROM

Preparation

Grill: Heat gas or charcoal grill to medium. Remove ribs from package and place on grill. Grill 10 minutes, rotate ribs, grill additional 10 to 15 minutes as needed.

Oven: Heat oven to 375F. Line baking sheet with aluminum foil. Remove ribs from package and place on baking sheet: Cover with foil. Bake 20-25 minutes.

Microwave: Place rib package on microwave safe plate. Cut 2 slits in top of inner package to vent. Microwave on High (100% Power) for 3 to 6 minutes. Let stand 2 minutes before serving. Cooking times may vary depending on your microwave oven.

Keep frozen until ready to use.