



90070247211111 - RIB,ST LOUIS,RC,3.00/DN,IB,10-1PC,Z,RW

All Smithfield brands are driven by the love of meat, ours, yours and, of course, your customers. That's why our offerings are so vast; because we all need our pork and specialty prepared meats our way, no one offers more. Smithfield Culinary offers everything you need to build your menu, from innovative culinary insights and ideas that help create head turning menu ideas. Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.



Brand: Smithfield

Ingredients

Pork.

Case Specifications

GTIN	90070247211111	Case Gross Weight	33.09 LB
UPC		Case Net Weight	30.94 LB
Pack Size	10/2.997 LB	Case L,W,H	19.44 IN, 13.38 IN, 8.44 IN
Shelf Life	270 Days	Cube	1.27 CF
Tie x High	7 x 6		

Preparation and Cooking

Cooking times are based on product at refrigerator temperature. OVEN: Heat oven to 350 Degrees F. Sprinkle desired amount of favorite seasoning on all sides of brisket bones. Place on foil-lined shallow baking pan. Roast 1 1/2 to 2 hours until tender. If desired, brush with sauce during last 30 minutes of roasting. GRILL: Heat gas or charcoal grill to medium (about 350 Degrees F.). Sprinkle desired amount of favorite seasoning on all sides of brisket bones. Grill 1 1/2 to 2 hours over indirect heat until tender. If desired, brush with sauce during last 30 minutes of grilling, turning frequently. OVEN/GRILL: Heat oven to 350 Degrees F. Sprinkle desired amount of seasoning on all sides of brisket bones. Place on foil-lined shallow baking pan. Roast 1 1/2 to 2 hours until tender. Place on gas or charcoal grill over medium heat for 15 to 20 minutes, turning frequently.

Serving Suggestions

A great item for all whether it's BBQ, Asian or Mexican. This product also gives great flavor to stews or Southern dishes like collard greens.

Product Features and Benefits

With mouthwatering flavor and no artificial ingredients, our Fresh Pork is quite simply the finest pork money can buy. Our spare ribs are hand trimmed from the belly of the hog for a rich and meaty classic pork flavor.

Packaging and Storage

Store and use per package instructions.



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Product Images

