

Ribs

WORLD-FAMOUS
FULLY COOKED
and SEASONED



IF FROZEN, ALLOW TO THAW BEFORE REHEATING.

GRILL METHOD

Loosely wrap the ribs in foil. Place them on the grill for 20 minutes or until hot. Baste while reheating using the recipe below.

OVEN METHOD

Preheat the oven to 325F. Loosely wrap the ribs in foil. Place them in the oven for 20 minutes or until hot. Baste while reheating using the recipe below.

MICROWAVE METHOD

Microwave is not the recommended method for optimal flavor, but if you're in a bind, heat in 2-minute intervals until hot. Baste while reheating using the recipe below.

BASTE RECIPE

HEAT THE FOLLOWING INGREDIENTS TOGETHER IN A SMALL POT:

- 1/2 CUP WATER
- 1/2 CUP DISTILLED WHITE VINEGAR
- 1/4 CUP RENDEZVOUS BBQ SAUCE
- 3 TBSP RENDEZVOUS SEASONING

Baste the ribs while reheating and again when finished. Then sprinkle with Rendezvous Famous Seasoning, and serve. Add Rendezvous Barbecue Sauce as desired.

This is enough basting solution for 2 slabs of ribs. Multiply accordingly as needed.

To serve, cut ribs along the bone to ensure all of the meat is on one side.

SAVE TIME. GET OUR PRE-MADE BASTING MARINADE ONLINE.

SHOULDER

IF FROZEN, ALLOW TO THAW BEFORE REHEATING.

OVEN METHOD

Preheat the oven to 325°F. Empty shoulder into an oven safe dish. Reheat for 30-45 minutes.

SLOW-COOKER METHOD

Add basting solution to the bottom of the slow cooker. Add the shoulder. Heat covered on low for 1.5 hours. Stir and cover to cook for an additional 30 minutes to an hour.

MICROWAVE METHOD

Heat in 2-minute intervals until hot.

BEFORE SERVING, ADD RENDEZVOUS SAUCE AND SEASONING AS DESIRED.

IF YOU ORDERED SLAW, it tastes great on top of our shoulder. If you didn't, be sure to order some next time.

ALLOW TO THAW BEFORE REHEATING

BEANS

OVEN METHOD

Preheat the oven to 325°F. Empty beans into an oven safe dish. Heat for 30-45 minutes until warm.

MICROWAVE METHOD

Heat in 2-minute intervals until hot.



STORE YOUR VOUS:

Refrigerate upon arrival. Store in the fridge for up to 7 days.



BUILD THEM AS WE DO IN THE BASEMENT:

NACHOS

- 1 Arrange a bed of chips on a plate or platter. One bag of chips provides 6-8 full portions of nachos. If serving as an appetizer, this can feed even more.
- 2 Add desired amount of reheated pork shoulder. You might even have leftovers for a sandwich or two.
- 3 Thaw the cheese sauce and then heat until warm. Drizzle cheese sauce over top. Be generous (unless you want to stash some away for later).
- 4 Pour Rendezvous Barbecue Sauce on top and sprinkle with Rendezvous Seasoning. Garnish with jalapeños as you like 'em.

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