

**Please follow our easy heating instructions for the most enjoyment of your Baby Back Ribs**

**Keep ribs frozen until ready to use.**

**First, Thaw the Meat:**

Ribs should be thawed out before heating. Thawing will normally take 12-24 hours in the refrigerator. Ribs should not be allowed to stand at room temperature. Wash hands after preparing ribs for heating.

**For the MOST enjoyment of your baby back ribs we recommend you HEAT your ribs on the GRILL.**

**Grilling Instructions:**

Pre-heat grill to medium-hot (350° to 400°) Remove ribs from plastic wrap. Brush ribs with bar-b-q sauce from pouch. Place ribs on grill directly over coals. Close grill cover and heat ribs for 5 minutes. Turn ribs over and brush ribs again with bar-b-q sauce. Heat again for 5 minutes or until your ribs are 160 F.

*Be careful not to let your grill get too hot or flame up causing your ribs to burn.*

**Conventional Oven:**

Preheat oven to 350°. Remove ribs from plastic pouch. Place ribs on baking pan and brush with bar-b-q sauce from pouch. Place pan on middle shelf in oven. Bake for 15 minutes. Remove pan from oven and brush ribs again with bar-b-q sauce. Place pan back in oven and heat for an additional 15 minutes or until your ribs are 160 F.

**Microwave Instructions:**

Remove the ribs from the pouch. Cut ribs in half and place both halves side by side on a microwave safe plate. Brush ribs liberally with bar-b-q sauce left from the pouch. Microwave ribs at full power for 2 minutes. Rearrange plate in the microwave oven. Microwave again at full power for an additional 2-3 minutes or until your ribs are 160 F.

**Food Safety Guidelines**

- Wash hands after handling ribs.
- Ribs must be reheated to at least 160° F.
- A cooking thermometer is recommended for heating this product.
- Be careful after heating ribs. Product will be hot!
- Refrigerate leftovers and consume within 3 day's.

Remember: All grills, microwaves and ovens are calibrated differently, so use these instructions as a guide.

***We hope you enjoy this product made  
for you our valued customer.***



Distributed By: Corky's Bar-B-Q Memphis, TN  
38119