

**3-1 LB HALF SLABS  
BABY BACK RIBS  
SWEET AND SMOKEY**

**KEEP FROZEN**

U.S.  
INSPECTED  
AND PASSED BY  
DEPARTMENT OF  
AGRICULTURE  
EST. 18426



LOT#

*Fully-Cooked*

# BAR-B-Q BABY BACK PORK RIBS

With Corky's Sweet and Smokey Bar-b-q Sauce  
(Natural Smoke Flavor Added)

**Please follow our easy heating instructions for the most enjoyment of your bar-b-q 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 Bar-b-q Ribs we recommend you heat your ribs in the OVEN.**

**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 and cover with foil tightly. Bake for 15 minutes. Remove pan from oven brush ribs again with bar-b-q sauce. Place pan back in oven and heat for an additional 15 minutes or until ribs are 160 F.

**Grilling Instructions:**

Pre-heat grill to medium-hot (350° to 400°) Remove ribs from plastic pouch. 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 ribs are 160 F.

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

**Microwave Instructions:**

Remove the ribs from the pouch. Place ribs on a microwave safe plate. Brush ribs liberally with bar-b-q sauce 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 ribs are 160 F.

**Food Safety Guidelines**

- Wash hands after handling ribs.
- Ribs must be reheated to at least 150°F.
- A cooking thermometer is recommended for heating this product.
- Be careful after heating ribs. Product will be hot!
- Let product cool before consuming.
- Refrigerate all leftovers and use within 3 days.
- Product maybe stored in freezer for up to 1 year from purchase.

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

**Nutrition Facts**

Serving Size:  
3 Ribs with sauce (140g)  
Servings per Container 8

**Amount Per Serving**  
**Calories 220** Calories from Fat 70

		% Daily Value*
<b>Total Fat</b>	8g	<b>12%</b>
Saturated Fat	2.5g	<b>13%</b>
Trans Fat	0g	
<b>Cholesterol</b>	35mg	<b>12%</b>
<b>Sodium</b>	350mg	<b>15%</b>
<b>Total Carbohydrate</b>	28g	<b>9%</b>
Dietary Fiber	0g	<b>0%</b>
Sugars	26g	
<b>Protein</b>	9g	

**Vitamin A 0%** • **Vitamin C 0%**  
**Calcium 2%** • **Iron 0%**

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Sat Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2400mg	2400mg
Total Carbohydrate		300g	300g
Dietary Fiber		25g	30g

Calories per gram:  
Fat 9 . Carbohydrate 4 . Protein 4

*Thank you for your purchase.*

**INGREDIENTS: Pork Baby Back Ribs, Corky's Sweet and Smokey Bar-B-Q Sauce** (High Fructose Corn Syrup, Tomato Paste, Water, Distilled Vinegar, Honey, Corn Syrup, Salt, Sugar, Molasses, Food Starch Modified, Natural Smoke Flavor, Concentrated Pineapple Juice, Garlic Powder, Caramel Color, Artificial Flavors, Sodium Benzoate(Preservative), Spices).

**NET WT. 3 LBS (48 OZ) 3-1 LB PACKS**