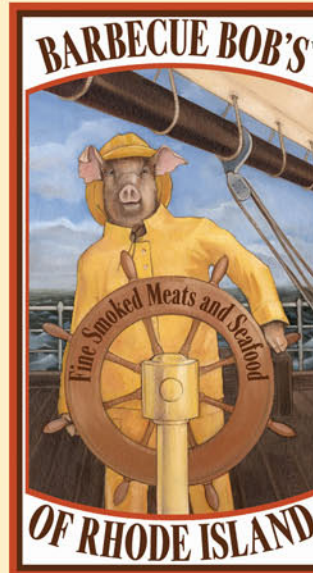


# Memphis-style Dry-rubbed Pork Ribs

Produced at our USDA inspected smokehouse, these St. Louis-cut pork ribs are slow-roasted and smoked in the Memphis tradition though with a nod to our New England roots. The result is a tender, juicy rib with a smoky-sweet flavor and just the right amount of zip.

The Memphis style gives the consumer a great alternative to the more common Texas-style barbecue.



## Dry-rubbed St. Louis-style Pork Ribs

Tender, juicy and delightfully flavorful ribs, roasted and smoked, with a distinctive brown sugar and spice coating. We add no water or sticky corn syrup.

*It's a better barbecue.™*

Fully Cooked

Keep Refrigerated

INGREDIENTS: PORK RIBS, BROWN SUGAR, SPICES, GARLIC, SALT

Produced for Barbecue Bob's LLC

11 S. Angell Street, PMB 481, Providence, RI 02906  
888-490-8743 / [www.barbecuebobs.com](http://www.barbecuebobs.com)



Most Texas-style babyback ribs are cooked using little seasoning, relying on a corn syrup-based sauce for their flavor.

Our process produces a fully-cooked, larger, more meaty rib that is flavored through and through with a wonderful brown sugar and spice coating. Serving these ribs to a barbecue aficionado is like offering a rare vintage to a wine connoisseur. Their eyes will light up, a smile will spread across their face and they'll want all the details.

Tour [barbecuebobs.com](http://barbecuebobs.com) for side-dish suggestions, recipes, Barbecue Bob's apparel and more.

It's our pleasure to serve you!