



REAL PIT SMOKED BARBECUE DEFINED

REAL *adj.* Pronunciation: 'rE(-&)l, 'ri(-&)l - Not artificial, fraudulent, illusory, or apparent.

PIT *n.* Pronunciation: 'pit - A scooped-out place used for cooking something (as with charcoal or wood).

SMOKE *n.* Pronunciation: 'smOk - Fume or vapor often resulting from the action of heat on moisture.

BARBECUE *n.* Pronunciation: 'bär-bi-"kyü – To slow roast or broil on a rack over hot coals or on a revolving spit before or over a source of heat for preserving or flavoring.

REAL PIT SMOKED BARBECUE *n.* **Hausman Foods**

Traditional Flavor

Time Honored Processes

Legendary Recipes

* Adapted from the Merriam Webster On line Dictionary

BEEF BRISKET ENTREES

	Item #	Net Wgt	Pack Size
Fully Seasoned Cooked Beef Brisket	300000	30#	4 - 6 CT
Fully Seasoned Cooked Beef Brisket Slice intact	300300	30#	4 - 6 CT

SAUCES

BBQ Sauce - Hot	390000		4/1 Gal
SHF Original BBQ Sauce	390010		4/1 Gal
BBQ Sauce - Sweet	390020		4/1 Gal

SANDWICH FILLERS

CN Chopped Fully Cooked Beef Brisket with BBQ Sauce & TVP	300100	20#	4/5# Tubs
Cooked Shredded Beef Brisket no Sauce	310003	20#	4/5# Tubs
BBQ Sauce with Chopped Fully Cooked Beef Brisket & TVP	310022	20#	4/5# Tubs
BBQ Sauce with Fully Cooked Shredded Brisket & TVP	310024	20#	4/5# Tubs

Pork Items

Fully Cooked Pork Baby Back Ribs	350000	30#	2 Racks / 3-4 bags
Fully Cooked Pork Spare Ribs with BBQ Sauce	350001	30#	2 Racks / 3-4 bags
Fully Cooked Pulled Pork - Bare	350003	20#	4/5# Tubs
Fully Cooked Pulled Pork - Bare	350003	20#	4/5# Tubs