



THE CARE AND PREPARATIONS OF YOUR COOPERS BBQ & SMOKED MEAT PRODUCTS

Hello from the Texas Hill Country, the Bar-B-Que capital of the world. Cooper's Old Time Pit Bar-B-Que, Inc., of Llano is honored to be the best of the best in the Bar-B-Que business and original home of the "BIG CHOP." The Wootan Family has provided its world famous Cooper's Bar-B-Que to hundreds of thousands over the years through its family owned and operated restaurant. Now we are pleased to be able to provide our products to you through our expanded mail order operation. Special care has been given to assure that our shipped products arrive to your doorstep with the same quality that our customers have always come to expect.

All of our products have been vacuum packaged and frozen to insure the best shelf life. Please open and check each package as soon as you receive your gift box. If any package has lost its seal or is damaged or if product temperature is above 42 degrees please contact us. However, we recommend, if you are not going to use your product immediately after inspection, please re-freeze it. After opening Cooper's BBQ meats they may be stored in the refrigerator for several weeks provided the products are put in an air-tight container. Any of the products may be frozen safely for twelve months provided the seal has not been broken. Thaw meats in the refrigerator rather than at room temperature

We recommend Items 1 - 6 to be re-heated to a minimum of 165 degrees internal temperature before serving. All cooking times are recommended for thawed products.

1. BBQ Pork Ribs

Item # B03

Grab a flavorful rib and experience it for yourself, and then you will know why our pork ribs are a favorite. All you do is heat and savor. To warm in oven, moisten with sauce, wrap in foil, place in covered dish and put into preheated oven at 250 degrees, warm until desired temperature. Recommended: May also be warmed in a microwave lit open bag, moisten with sauce and heat to desired temperature.

2. BBQ Pork Chop

Item # B02

Our "Big Chop" is a meal fit for a king. Center cut about 2" thick, cooked over mesquite coals to perfection. To warm in oven, moisten with sauce, wrap in foil and place in covered dish and put into preheated oven at 250 degrees, warm until desired temperature. Recommended: May also be warmed in a microwave. Slit open bag, moisten with sauce and heat to desired temperature.

3. BBQ Brisket

Item # B01

A Texas tradition, hand seasoned and cooked cowboy style directly over a bed of Texas mesquite coals. To warm in oven, moisten with sauce, wrap in foil and place in a dish and put into preheated oven at 250 degrees, warm until desired temperature. Recommended: May also be warmed in a microwave. Slit open bag, moisten with sauce and heat to desired temperature.

4. BBQ Chicken

Item # B04

The best chicken around. It is an experience in its' self. Our plump chicken half is cooked over mesquite coals. To warm in oven, moisten with sauce, wrap in foil, place in covered dish and put into preheated oven at 250 degrees, warm until desired temperature. Recommended: May also be warmed in a microwave. Slit open bag, moisten with sauce and heat to desired temperature.

5. Smoked Sausage/Jalapeno Smoked Sausage

Item # S01, S01J & S02

Cooper's is proud to present its own home made sausage from start to finish. Our juicy hickory smoked sausage is fully cooked and ready to serve. For best results warm sausage over a bed of coals until skin is tight and ready to break. Our sausage may also be warmed in a skillet, broiled, braised or cut up in your favorite dishes or pot of beans. Don't be bashful, experiment.

6. Smoked & Peppered Bacon

Items # S13&S14

This old-fashioned hearty homemade country style bacon may be thicker than the bacon you normally use, so allow a little extra time for preparation. Broil, pan-fry or microwave.

**Items 7 – 12 are fully cooked and ready to eat.
Items may be served **hot** or **cold****

7. Mesquite Smoked Ham

Item # S09

*Serve **Hot** or **Cold***

Cooper's ham is a tender high quality ham that is cured, seasoned, and then smoked over a bed of mesquite coals. It is great for holidays, family gatherings, parties, catering, or just on bread to complete the perfect sandwich. To warm in oven, moisten with sauce, wrap in foil and place in covered dish and put into preheated oven at 250 degrees. Cook to an internal temperature of 140 degrees. (Approx. 20 min. per pound) Don't forget to try our ham at breakfast.

8. Smoked Chicken

Item # S05

*Serve **Hot** or **Cold***

Our hickory smoked chicken is prepared to perfection. We take it an extra step to lock in the juices to ensure a tender and succulent whole smoked chicken. The perfect entree' for any meal and the ultimate turkey substitute. Try it cold or hot. To warm in oven, wrap in foil, place in covered dish and put into preheated oven at 250 degrees, warm until desired temperature or approximately 25 minutes. Make yourself a sandwich or put some in your salad.

9. Smoked Pork Tenderloin

Item # S04

*Serve **Hot** or **Cold***

Perfection anytime! The "other" white meat. Cooper's smoked pork tenderloin is a wonderful treat that is great for breakfast, lunch or dinner. This tender and tasty cut of meat is hand seasoned and fully cooked. Cooper's seasoning and hickory smoke make our pork tenderloin a delicious stand out! Cover and heat in a slow oven for a perfect compliment to your holiday table. Excellent as a cold buffet entree' or as an appetizer.

10. Jalapeno and Cheese Summer Sausage

Item # S08

Cooper's blended meats and seasonings make our summer sausage a delightful treat. Our summer sausage taste best thinly sliced. Eaten hot or cold, with bread or crackers, pan fried for breakfast, or as a hot snack treat, whatever way you choose - our summer sausage is the perfect snack for any occasion! Use as you would any ready - to - eat sausage.

11. Smoked Beef

Item # S03

Our smoked beef is prepared from an old family recipe, combining black pepper, special seasonings, and hickory smoke, giving our beef a wonderful flavor. Enjoy "as is". We recommend freezing smoked beef if it will not be eaten within a week. Often, people assume that smoked beef may be stored indefinitely without refrigeration. However, our smoked beef has no added chemicals to retard mold growth, and must be kept refrigerated or frozen. Frozen smoked beef thaws quickly and is ready to eat.

12. Snack Sticks

Item # S06

Our pork and beef snack sticks are hickory smoked until they are so good you can't put them down! The wonderful taste and convenient package make these beef snack sticks the perfect treat for at home, family gatherings or traveling. The anytime snack! Keep refrigerated. Ready to eat cold.

13. Cooper's Old Time Pit BBQ Sauce

Items # B06 & B09

Our sauce is the one we serve at our restaurant. Please read the directions on the label for preparation instructions. Enjoy with our meats or your own barbeque.

Shelf Life & Storage

If you are not going to use your product immediately, please freeze it. *(Products will last up to 1 year in your freezer provided vacuum seal is intact.)* Refrigerated products should be kept in an air-tight container.

Our refrigerated shelf life is as follows:

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| • Brisket | One month |
| • Chicken | One month |
| • Ham | One month |
| • Pork Chop | One month |
| • Pork Ribs | One month |
| • Pork Tenderloin | One month |
| • Sausage | One month |
| • Smoked Beef | Six months, as long as the seal is intact |
| • Snack Sticks | Six months, as long as the seal is intact |

Your products are best when used within 2 weeks or please re-freeze

*****Guarantee****

All of Cooper's Old Time Pit Bar-B-Que meat products are 100% guaranteed. You will be completely satisfied or we will make it right. You have our word on it.



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