

*****Guarantee*****

We back our product 100%



www.CoopersBBQ.com

505 West Dallas

Llano, Texas 78643

Toll free: (877) 533-5553

Fax: (325) 247-4355

E-Mail: mailorder@coopersbbq.com

WEBSITE: www.coopersbbq.com



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

Hello from the Texas Hill Country, the Bar-B-Que capitol 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 it's 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 - 7 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
2. [BBQ Pork Chop](#) Item # B02
3. [BBQ Brisket](#) Item # B01
4. [BBQ Chicken](#) Item # B04
5. [BBQ Boneless Pork Loin](#) Item # B05

RECOMMENDED: Warm in microwave. Cut slit across label, moisten with sauce and heat to desired temperature.

Warming times depend on how thawed the meat is.

To warm in oven: Moisten with sauce, tightly wrap in foil, place in a dish and put into preheated oven at 250 degrees, warm until desired temperature.

WARNING: Heating in oven tends to dry out the meat, microwave method works the best.

6. [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.

7. [Smoked & Peppered Bacon](#) Item # 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 8 - 12 are fully cooked and ready to eat.
Items may be served cold or hot.**

8. [Smoked Chicken / Smoked Turkey Breast](#) Item #S05/ Item #S17

To warm in oven, moisten with sauce, tightly wrap in foil, place in a dish and put into preheated oven at 250 degrees, warm until desired temperature.

9. [Smoked Pork/Beef Tenderloin](#) Item # S04 & S07

Cover and heat slowly in oven for a perfect compliment to your holiday table. Excellent as a cold buffet entrée 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 tastes 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/Jalapeno Cheese Snack Sticks](#) Item # S06 & S11

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 # 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

Your products are best when used within 2 weeks. Please re-freeze immediately if you do not plan to serve your products within 2-4 weeks. (Products will last up to 1 year in your freezer provided vacuum seal is intact.) If refrigerated with seal unbroken the shelf life is as follows:

Pork Ribs, Pork Chop, Brisket, Chicken, Turkey: One Month

Sausage, Bacon, Pork/Beef Tenderloin: One Month

Smoked Beef and Snack Sticks: Six months, as long as seal is intact.