



3451 Cobb Parkway
Acworth, GA
www.zeiglersbbq.com

Congratulations on your purchase of a Zeigler's Boston Butt. Your butt has been slow smoked for 12 hours using pecan wood. The bone has been removed and some Butt Rub seasoning has been added to your smoked butt. Our Butt Rub supplier has quit manufacturing the 'sample packets' of Butt Rub that we have been able to supply in the past. To make up for that, after the butt is smoked, we have added an additional amount of seasoning in the pan. We do sell additional shakers of "butt rub" at our restaurant if desired.

Freezing instructions

If planning to freeze for less than 6 weeks, put in the freezer as is. If planning to freeze for several months, place in airtight bag or vacuum pack.

Reheat Instructions

From thawed or chilled. Place foil covered butt in preheated oven at 275 degrees for 1.5 hours in the pan delivered in. **Do not** drain juices. Once heated, pull meat with forks and season to taste.

If you're not going to eat your Boston butt within 5 days of receiving it, please freeze it. **The refrigerator life of a smoked butt is around 5 days.**

If you have any questions feel free to call or email us.

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Contact us if your team or group is interested in doing a Boston Butt Fundraiser.