



3451 Cobb Parkway  
Acworth, GA  
[www.zeiglersbbq.com](http://www.zeiglersbbq.com)

Congratulations on your purchase of a Zeigler's Boston Butt. Your butt has been slow smoked for 15 hours using pecan wood. The bone has been removed and some Butt Rub seasoning has been added to your smoked butt.

### **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.

Zeigler's BBQ & Catering  
770-529-5227  
[al@zeiglersbbq.com](mailto:al@zeiglersbbq.com)

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