









WHAT IS A SBP?

Fresh jalapeño pepper, stuffed with a sweet and spicy cream cheese and pulled pork blend, hand wrapped in premium bacon dusted with our Uncle Dick's BBQ Rub and slow-smoked with local cherry and sugar maple hardwood.

THE SBP IS NOT YOUR ORDINARY POPPER.

- Hand-crafted authentic BBQ appetizer
- Award winning recipe
- Slow-smoked for 2 hours over local cherry and sugar maple hardwood
- Consistent sweet, smoky and savory flavor profiles
- · Gluten-Free
- Endless "Wow" Factor
- Great plain, or brushed with a BBQ sauce
- Pairs perfectly with BBQ ranch dipping sauce







THE LOCAL SMOKE BBQ MISSION

Local Smoke BBQ is dedicated to creating superior quality, slow-smoked hand-crafted authentic products and delivering unparalleled service in the premium BBQ market.

Each bite is a little piece of BBQ heaven.