

Barbeque Pork Butts

- slow cooked over hickory coals for 16 hours in block barbecue pits
- creates moist and delicious pulled pork barbecue
- delivered hot on Saturday morning straight from the pits
- can be eaten immediately or chilled for later (instructions included)
- each pork butt will yield no less than 5 pounds of pulled pork
- 1 butt can be pulled to make up to 20 barbeque sandwiches
- butts will be delivered whole and sealed in a deep ½ size steam pan
- will keep for up to 7 days refrigerated or 6 months frozen
- great for chilling and reheating for your holiday celebrations

*A perfect southern “delicacy” cooked
the old fashioned way!*

Delivery will begin at 8am on Saturday, February 2nd

At Millview Swim Club and Community Center

Total Butts ordered and paid for _____