



SMOKE THE COMPETITION.
 Call your Hormel Foodservice sales representative at 1.800.723.8000 or visit hormelaustinblues.com



DESCRIPTION	ITEM #	PACK SIZE
AUSTIN BLUES® Pulled Pork	13426	2/5 lb.
AUSTIN BLUES® Pulled Pork, with box	21998	2/5 lb.
AUSTIN BLUES® Chopped Pork	87887	2/5 lb.
AUSTIN BLUES® Pecanwood Smoked Pork Shoulder	45108	2/5 lb. avg.
AUSTIN BLUES® Pecanwood Smoked St. Louis Ribs	45091	12 pc.
AUSTIN BLUES® St. Louis Ribs	31944	12 pc.
AUSTIN BLUES® Baby Back Ribs	17360	12 pc.
AUSTIN BLUES® Pecanwood Smoked Sliced Rib Tips	05858	4/5 lb.
AUSTIN BLUES® Pecanwood Smoked Whole Rib Tips	42547	1/20 lb.
AUSTIN BLUES® Whole Beef Brisket	14602	2 pc.
AUSTIN BLUES® Sliced Beef Brisket	39029	2 pc.
AUSTIN BLUES® Shredded Beef Brisket	10799	2/5 lb.
AUSTIN BLUES® Split & Sliced Beef Brisket	31033	4-1/2 pc.
AUSTIN BLUES® Pulled Chicken	46881	2/5 lb.

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SMOKE IS JUST THE START OF IT.
 Barbeque is evolving. Smoke is now taking over the scene. With AUSTIN BLUES® Smoked Meats, there are no rules, no excuses, and definitely no more expected menus. So, rip open that package. Add your touches. And be a legend among the smoke. Only you can make it happen. We just make it easy.



WE MASTER THE SMOKE. YOU MASTER THE MENU.

We didn't create AUSTIN BLUES® Smoked Meats overnight. It took over 20 years of perfecting the smolder to get that always consistent, undeniable smoky flavor. We do this because we know passion is what truly stands out on the plate. Especially yours.



MADE THE REAL WAY

Since 1998, our experts have slow-smoked meats for hours over real hardwoods to create that signature flavor in ribs, brisket, pork and chicken. Because smoke should never come from a bottle.



READY TO SERVE

Forget the smoker. Serve authentic slow-smoked meats easily at any scale. No special equipment or training is necessary. Just a desire to impress with incredible smoky dishes.



BEYOND BARBEQUE

Let your imagination get the best of you. Bring your menu to unexpected places with AUSTIN BLUES® Smoked Meats. From Pulled Pork Benedict to Loaded Pulled Pork Street Fries, if you can think it, there's a smoked meat perfect for it.

BE PREPARED.

If you like the idea of having genuinely impressive meats ready now, there are many more in the collection to choose from. More protein types. More preparation methods. All ready-to-go and carefully crafted. Flame-seared. Slow-smoked. Globally inspired. So, lighten the load and be prepared, with proteins that give you the confidence to serve something that's exactly the way you would do it. See them at hormelbeprepared.com.



BEEF BRISKET PLATE

AUSTIN BLUES® Beef Brisket, barbeque sauce, coleslaw and homestyle kettle chips.



SMOKED BRISKET TACOS

Shredded AUSTIN BLUES® Brisket with avocado, citrus slaw, candied jalapeños, pickled red onions, and a drizzle of sweet & spicy barbeque, in a pan charred corn tortilla.



PULLED PORK EGGS BENEDICT

Whole wheat English muffin with AUSTIN BLUES® Pulled Pork and poached egg topped with apple cider hollandaise and microgreens.



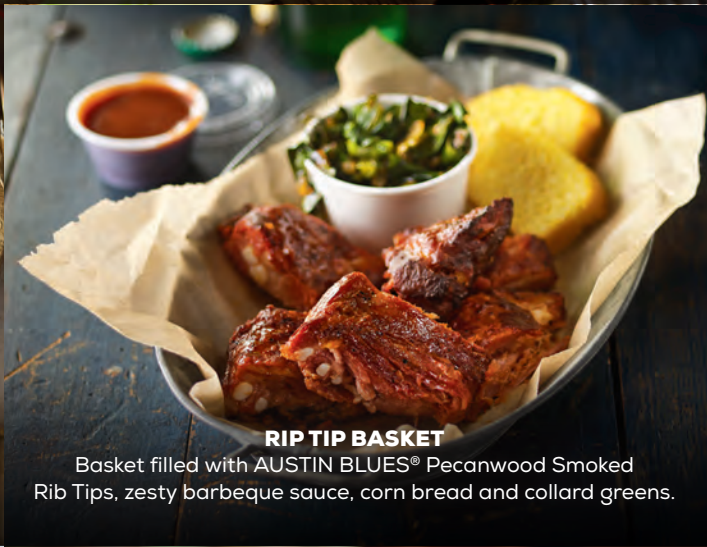
BRISKET RAMEN BOWL

Ramen noodle bowl with sliced AUSTIN BLUES® Brisket, roasted corn, fresh jalapeños, scallions and red onion with a Sriracha soy barbeque sauce drizzle.



BREAKFAST RIBS

Sunny side up egg, southern style breakfast potatoes and AUSTIN BLUES® St. Louis maple-glazed ribs.



RIP TIP BASKET

Basket filled with AUSTIN BLUES® Pecanwood Smoked Rib Tips, zesty barbeque sauce, corn bread and collard greens.



BLUE CHEESE PULLED PORK SANDWICH

Slow-smoked AUSTIN BLUES® Pulled Pork with blue cheese slaw and seasoned onion strings, served on a toasted bun.



JALAPEÑO-RUBBED HALF RACK

Jalapeño-rubbed AUSTIN BLUES® Pecanwood Smoked Ribs served with a side of grilled mini corn cobbles covered in herbed butter.



PULLED PORK WAFFLE SLIDERS

Bacon and chive waffle sliders with AUSTIN BLUES® Pecanwood Smoked Pork Shoulder, pickles and maple syrup mayonnaise.



BBQ PORK SANDWICH

AUSTIN BLUES® Pulled Pork and barbeque sauce served in Texas Toast; accompanied by spicy pickles and house-made kettle chips.



PULLED PORK STREET FRIES

AUSTIN BLUES® Pulled Pork covered in a honey chipotle sauce over crispy French fries topped with guacamole, sour cream, cilantro, crumbles of queso and fresh lime wedges.



SMOKY CHICKEN SANDWICH

AUSTIN BLUES® Pulled Chicken covered in barbeque sauce and topped with summer slaw; served with a side of mesquite kettle chips.



PULLED CHICKEN FLATBREAD

Grilled flatbread with AUSTIN BLUES® Pulled Chicken, white barbeque sauce, colorful tomatoes, smoked mozzarella, garlic and basil.



BBQ CHICKEN MAC & CHEESE

Creamy mac and cheese topped with AUSTIN BLUES® Pulled Chicken and a sprinkle of green onions.



CHIMICHURRI RIB PLATTER

AUSTIN BLUES® Ribs with a sweet onion sauce served with sides of chimichurri and bell pepper vinegar salsa with fresh lime wedges.