



# Oneonta 51 Brand

SPEC SHEET

## Pulled Pork Rub



The very same rub used on our pulled pork at the restaurant that we slow roast for nearly 14 hours! Although the label reads pulled pork, it is great on most all food items including other pork items, beef, chicken and even vegetables! A great rub with hints of garlic, onion, pepper and other herbs and spices.

### Case & Product Information

Manufacturer Code	Package Type	Case Quantity
2306	250ml PETE	6
UPC Code	Case Code	Shelf Life (days)
716693295455		730
TiHi	Case Cube	Weight (pounds)
Case Dimension	Storage Temp Range	Storage
	50F to 80F	Dry

ONION, GARLIC, SALT, BLACK PEPPER, DILL SEED, CORIANDER, RED PEPPER, CARAWAY, CANOLA OIL, CALCIUM STEARATE

For best results, generously shake our pulled pork rub on a fresh pork butt, cover and refrigerate overnight. Figure about 6 to 8 hours of cooking time in the oven (or a crock pot during the day on low) to plan for when you want the pulled pork to be ready to serve. Preheat your oven to 250F and place pork but on a rack in a roasting pan and cook for 6 to 8 hours. When done, use forks to pull apart meat (discarding a lot of the fat) and add 8 to 16 ounces of Brooks' Original BBQ Sauce. Mix and serve on buns or just by itself!



The information shown here may vary from the information on the product currently in distribution. For the most accurate information for a particular product please refer to the nutrition and ingredient statement on the actual product package.