

THE REMARKABLE BARBECUE GUIDE

A photograph of barbecue ribs and brisket. In the foreground, a dark green plate holds several ribs and chunks of brisket, with a small glass jar of red dipping sauce. In the background, more ribs are on a wooden cutting board. The text 'FIORELLA'S JACK STACK BARBECUE' is overlaid on the image, with a silhouette of a cow to the left of the main title.

FIORELLA'S
JACK STACK
BARBECUE

JACKSTACKBBQ.COM | 877-419-7427



FIORELLA'S
**JACK STACK
BARBECUE**

THE JACK STACK STORY


In 1957, Russ Fiorella opened his first barbecue restaurant in Kansas City, Missouri. It was the beginning of a tradition that will keep visitors coming back again and again to enjoy Kansas City-style BBQ at its best. Under the leadership of Russ's son, Jack, that one restaurant has grown to include five locations.

With more restaurants, a larger menu, a catering service and more people discovering the joys of Kansas City-style BBQ, the word gets out about Jack Stack. Before long, the awards follow from both local and national sources. Jack Stack is named the most popular restaurant in Kansas City. Zagat calls Jack Stack BBQ the best in the country.

Fiorella's Family Pack

Item PKFP
Serves 10-14

— MORE DETAILS ONLINE —
JackStackBBQ.com



YOUR BBQ SHIPMENT

Handling Guidelines for your Jack Stack BBQ

UNPACK & STORE

Your BBQ package arrives fully cooked, vacuum-sealed and flash-frozen to hold in all its flavor and moisture. Be careful with any leftover dry ice. **No Dry Ice? No Problem.** If it's still cool to touch, you can put the product in your freezer for up to six months.

THAW & HEAT

Thaw products in refrigerator for 24 to 72 hours depending on the density of the item. Some products may be boiled in their bag. For all other items remove the sealed plastic before heating. Follow directions in the center of this flyer.

Questions about how to handle
your Jack Stack products?

email us at
CustomerCare@JackStackBBQ.com
or call us at 877-419-7427

HEATING GUIDE

To enjoy Jack Stack BBQ products at their best, proper heating is essential. We strongly encourage you to use your grill for heating meats when it's recommended. We do not recommend heating any of our products in the microwave.

BARBECUE MEATS

BARBECUE SAUSAGE

Grill: 450° for 8 minutes; flip every 2 minutes.

Oven: Heat at 400°F for 15 minutes. Baste and heat for 2-3 minutes longer.

BARBECUE PULLED CHICKEN

Stove Top: Boil in bag provided for 20 minutes.

Oven: Heat at 400°F for 10 minutes; stir every 5 minutes.

BARBECUE PULLED PORK

Stove Top: Boil in bag provided for 20 minutes.

Oven: Heat at 400°F for 10 minutes; stir every 5 minutes.

HICKORY BARBECUE CHICKEN WINGS

Grill: Place directly on 400°F grill for 10 minutes; flip every 2 minutes.

Oven: Heat at 400°F for 15 minutes.

POOR RUSS BARBECUE MIX

Stove Top: Boil in bag provided for 20 minutes.

Oven: Heat at 400°F for 20 minutes; stir every 10 minutes.

BRISKET & BURNT ENDS

BURNT ENDS (Beef or Pork)

Grill: Wrap in foil and bake at 500°F for 15 minutes. Let stand for 10 minutes before opening foil pouch.

Oven: In foil or oven safe dish, cover and heat at 400°F for 20 minutes. Baste with sauce and return to oven uncovered for an additional 5 minutes.

CHOPPED BEEF BRISKET

Stove Top: Boil in bag provided for 20 minutes.

Oven: Heat at 400°F for 20 minutes; stir every 10 minutes.

SLICED BEEF BRISKET

Stove Top: Boil in bag provided for 20 minutes.

Oven: Lay brisket on sheet tray and heat at 400°F for 10 minutes. Baste with sauce, and return to oven for 5 more minutes.

RIBS

BABY BACK RIBS (full or half)

Grill: 350° to 450°F for 8 minutes; flip at 4 minutes.

Oven: Heat at 400°F for 20 minutes.

CROWN PRIME BEEF RIBS

Grill: Wrap in foil and grill at 500°F for 20 minutes, turning every 5-7 minutes. Unwrap, brush with sauce and return to grill for 3-5 minutes.

Oven: Wrap in foil and heat at 400°F for 20 minutes. Unwrap, brush with sauce, and return uncovered to oven for an additional 5 minutes.

LAMB RIBS

Grill: 350° to 450° for 8 minutes; flip at 4 minutes.

Oven: Heat at 400°F for 15 minutes.

PETITE CROWN PRIME BEEF RIB

Grill: Wrap in foil and grill at 500°F for 15 minutes. Turn foil package every 5 minutes. Unwrap, brush with sauce and heat for an additional 2-3 minutes.

Oven: Wrap in foil and heat at 400°F for 20 minutes. Unwrap, brush with sauce, and return uncovered to oven for 3-5 more minutes.

PORK SPARE RIBS (full or half)

Grill: 350° - 450°F for 8 minutes; flip at 4 minutes.

Oven: Heat at 400°F for 20 minutes.

SIDE DISHES

CHEESY CORN BAKE

Oven: Bake at 400°F for 15 minutes for 1 Pint, 20 minutes for 1 Quart. Stir. Heat 5 more minutes until simmering. Rest for 3-5 minutes.

CHEESY POTATO BAKE

Oven: Bake 400°F for 25-30 minutes for 1 Quart.

HICKORY PIT BEANS

Oven: Bake 400°F for 15 minutes for 1 Pint, 20 minutes for 1 Quart. Stir. Heat 5 more minutes until simmering. Rest for 3-5 minutes.



The Pit Master

Item PKPM0311

Serves 8-10



JACK STACK GIFT CARDS

JSGC1025	\$25	JSGC1100	\$100
JSGC1050	\$50	JSGC1150	\$150
JSGC1075	\$75	JSGC1200	\$200

Redeemable at all Jack Stack locations and at JackStackBBQ.com.

QUESTIONS & ANSWERS

Q: Are Jack Stack meats seasoned and, if so, with what seasonings?

A: All our Ribs, as well as our Pulled Chicken and Pork Burnt Ends, are seasoned with our KC Meat & Poultry Rub. Our Chicken Wings are seasoned with our Steak Rub. Our Brisket and Beef Burnt Ends are not seasoned.

Q: Is there any pork in Jack Stack beans?

A: We use Beef Brisket for the meat in our bean recipe. The navy beans we use as part of the recipe do have pork in them.

Q: Do any of the products Jack Stack ships contain Gluten?

A: Except for our Cheesy Potato Bake, our products do not contain Gluten.

Q: Do any Jack Stack products contain MSG?

A: We do not add MSG to any of our products except our KC All Purpose Rub. MSG occurs naturally in our BBQ sauces.

Q: What kind of sauce does Jack Stack use on meats?

A: We use our KC Spicy BBQ Sauce on all our meat products. We call this sauce “spicy” not because it’s “hot” but because the blend of spices we use creates a more intense flavor that works extremely well with our meats. We use our KC Original BBQ Sauce only in our Hickory Pit Beans.

Q: What are Jack Stack Burnt Ends?

A: Burnt Ends come from the cut of the Brisket called the point. In the 1950s, this cut of meat was deemed unsuitable for sliced brisket due to the marbling and the fact that it was “burnt” after smoking for so many hours. Their thick caramelized smoky bark and melt-in-your-mouth tender inside have made them famous and a staple of Kansas City-style barbecue.

Q: What meats are in the Jack Stack Poor Russ BBQ Mix?

A: Our Poor Russ Mix contains 50 percent Beef Brisket, 30 percent Pork Butt and 20 percent BBQ Sausage.

Q: How many bones does a slab of Jack Stack Ribs contain?

A: A full slab of Pork Spare Ribs has 12 bones, a half-slab six bones. Lamb Ribs includes two slabs with a total of 14 to 16 bones.

Q: How long will Jack Stack BBQ products last?

A: Foods in unopened packages need to be eaten within eight days. If the package has been opened, the product needs to be eaten within 48 hours. Foods that have been continuously frozen, can remain in the freezer for up to six months.

For more answers to your questions, visit JackStackBBQ.com/FAQs



**KANSAS CITY
RESTAURANT
LOCATIONS**

MARTIN CITY

OVERLAND PARK

**COUNTRY CLUB
PLAZA**

FREIGHT HOUSE

LEE'S SUMMIT

Go online to make a reservation, join the waitlist, view the menus or place your carryout order. Visit JackStackBBQ.com/restaurants

JACK STACK CATERING



Whether casual or elegant, delivery or full-service, your personal catering specialist will schedule the date, assign the staff, deliver the food, and manage every detail to ensure your event is perfect and stress-free.

CATERING SERVICES INCLUDE:

- Complete Event Planning
- Menu Planning
- Venue Booking
- Audio Visual
- Florals & Décor
- Transportation
- Photography
- All Rental Needs (tents, tables, chairs, linens etc.)

Catering & Private Dining 800.260.1191



FIORELLA'S
**JACK STACK
BARBECUE**

**15%
OFF**

**YOUR NEXT SHIPPED
ORDER OF \$115 OR MORE
USE OFFER CODE: GUIDE15**



**We Guarantee
You'll Love Every Bite!**

At Jack Stack, we guarantee you a remarkable barbecue experience. We promise to serve you products that we have prepared with our time-honored traditions. If you are not completely satisfied, just let us know, and we will make it right.