

Smoke the Competition with AUSTIN BLUES® Smoked Meats

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When you're catering for a crowd, consistency is key. With [AUSTIN BLUES® Smoked Meats](#), you can delight guests with authentic, pitmaster-crafted barbeque that's flavorful and authentic—every time.

Pitmasters in Texas smoke AUSTIN BLUES® Smoked Meats in rotisserie-style pits for up to 16 hours over 100% hardwood logs. With deep-pink smoke rings and beautiful bark, the simply seasoned and unsauced meats give chefs the ability to add their own personal stamp to every mouthwatering plate.

An ideal canvas for operators, AUSTIN BLUES® Smoked Meats are available in a wide variety:

- 16 versatile products, including catering favorites Sliced Beef Brisket, Brisket Burnt Ends, Pit Smoked Pulled Pork and Pulled Chicken
- Three proteins: Beef, Pork and Chicken
- Multiple formats: Whole, Chopped, Pulled, Ribs and Tips
- Three smoke types: Pit Smoked, Hardwood Smoked and Pecanwood Smoked



Designed to Save You Time and Money

In busy catering and restaurant kitchens, savvy operators find ways to simplify food preparation and prevent food waste—while serving up crowd-pleasing favorites. Barbeque is in high demand. According to the 2024 Datassential Menu Monitor, brisket burnt ends have grown on menus 42% over the past four years.

With AUSTIN BLUES® Smoked Meats, Hormel Foodservice helps save you time and money while making sure your menu offers what customers crave.

"We provide an undeniable labor-saving advantage," says Barry Greenberg, executive chef at Hormel Foodservice. "An expense where all operators struggle is labor. Talented labor is critical to achieve a high level of quality barbeque. The staff perform a long list of tasks that include purchasing the correct items, receiving, trimming, fabricating, seasoning, smoking, holding and plating. The alternative to all of these steps is to work with Hormel Foodservice to design your barbeque menu where all of these tasks are handled by us."



Additional ways that AUSTIN BLUES® Smoked Meats can enhance your kitchen operations include:

• Consistent Quality

Not all restaurants are lucky enough to have trained culinarians or a pit crew that deliver a consistent quality product to your guests. You can depend on the consistency of AUSTIN BLUES® Smoked Meats regardless of who is cooking the barbeque. "AUSTIN BLUES® Smoked Meats take a lot of the talent variable of high-quality smoked meats out of the equation," says Greenberg. "The proteins come to you ready to heat and serve, which make them a great solution for high-volume catering occasions."

• High Yield

When cooked from scratch, barbeque pork shoulders and beef briskets require trimming and a long, slow cook. While those large muscles are smoking, they lose a lot of volume. Most whole briskets and shoulders yield between 45%-50% of their starting weight. When using AUSTIN BLUES® Smoked Meats, you'll start with a high-yielding finished product that prevents waste and protects your budget.

• Efficient Packaging

With AUSTIN BLUES® Smoked Meats, you can heat only what you need for service. Unexpected surge? No problem—simply pull out more product from the efficient package sizes and you're ready to go.



With AUSTIN BLUES® Smoked Meats, you can easily and efficiently satisfy customers' appetite for smoked barbeque specialties.

Learn more about the full portfolio or request a sample by clicking [here](#) to visit the Hormel Foodservice website.

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