



GENUINE PIT SMOKED

ELEVATE YOUR MENU WITH AUTHENTIC PIT SMOKED MEATS. CRAFTED IN THE HEART OF TEXAS.

Welcome to a whole new level of true Texas BBQ. Premium, pit smoked meats that will distinguish your dishes with rich, smoky flavors and perfect tenderness.

All fully prepared, all meticulously crafted.

WE DO IT RIGHT SO YOU CAN DO IT BETTER

The goal of every establishment is to make their menu stand out. That goes without saying. The challenge is the time it takes to create those authentic pit smoked flavors. Here's what makes our meats so deliciously distinct. And profitable.

OUR PROCESS

We use 100% real hardwood logs, starting with our own unique blend of hickory and oak sourced from Texas.

This is what gives our meats their distinct smoky flavor.

OUR PITS

We smoke slow and low in our rotisserie-style pits for up to 16 hours.

For you, that means even cook levels and optimum juiciness. Every single time.

OUR PEOPLE

Our pits are carefully tended by seasoned pitmasters who can ensure a consistent flame level is maintained.

That's right. Real. Seasoned. Pitmasters.



POSSIBILITIES FOR YOU.

Our versatile slow-smoked meats have an authentic smoky profile that can be leveraged in a variety of ways, all across your menu. Try it as a traditional barbeque with a house made sauce. Or use it as a flavorful smoked meat to elevate the signature dishes you already have.

LET YOUR BBQ MENU SPEAK FOR ITSELF WITH THESE AUTHENTIC FLAVORS.

DESCRIPTION	ITEM#	PACK
AUSTIN BLUES® Pit Smoked Whole Beef Brisket	14602	2 pc.
AUSTIN BLUES® Pit Smoked Sliced Beef Brisket	39029	2 pc.
AUSTIN BLUES® Pit Smoked Chopped Beef Brisket	10799	2/5 lb
AUSTIN BLUES® Pit Smoked Split & Sliced Beef Brisket	31033	4-1/2 pc.
AUSTIN BLUES® Pit Smoked Pulled Brisket	129724	2/5 lb.
AUSTIN BLUES® Pit Smoked Beef Brisket Burnt Ends	129725	2/5 lb
AUSTIN BLUES® Pit Smoked Pulled Pork	129726	2/5 lb.
AUSTIN BLUES® Pit Smoked St. Louis Style Pork Ribs	45091	12 pc.

SMOKE THE COMPETITION.

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



@hormelfoodservice







