Direct from the

JOE'S KANSAS CITY BAR-B-CUE
SMOKEHOUSE

in

KANSAS CITY

The Barbecue Capital of the World
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THE JOE’S
KANSAS CITY
BAR-B-QUE STORY

IT WAS AUGUST 1996 WHEN JEFF AND JOY STEHNEY first opened their little barbecue joint in the gas station at the corner of 47th & Mission, in Kansas City. And it wasn’t long after that the lines began to form. Even in Kansas City, the Barbecue Capital of The World, where there’s a barbecue joint in nearly every neighborhood, folks soon discovered that the barbecue served at the gas station was extra special. It was worth driving across town for. And it was worth standing in line for.

In the years since, we’ve accumulated some impressive accolades. Joe’s Kansas City was Zagat’s highest rated barbecue from 2004 through 2013 (when Zagat ceased rating Kansas City restaurants). In a 2009 article in Men’s Health Magazine, acclaimed chef, author, and TV personality, Anthony Bourdain, named our original gas station location as one of “Thirteen Places to Eat Before You Die.” USA Today named our ribs as “Tastiest Ribs in America” in spring 2013. In February 2014, Yelp put Joe’s Kansas City #3 on its list of “Top 100 Places to Eat in the U.S.” TripAdvisor placed us #2 on its list of “Ten Best BBQ Joints in America 2015”. And readers of USA Today voted Joe’s Kansas City Bar-B-Que “Best Southern BBQ” in a nationwide poll in May 2015.

Joe’s Kansas City Bar-B-Que has been featured frequently on The Travel Channel, including the programs “No Reservations” with Anthony Bourdain; “Man vs Food” with Adam Richman; “All You Can Meat” with Chuey Martinez, “Bizarre Foods” with Andrew Zimmern, and “Food Paradise”. The Food Network featured us in its show “Top 5 Restaurants” in June 2015.

Other local and national recognition includes:


The South’s Top 50 Barbecue Joints, Southern Living magazine, September 2018

Best Sandwich in Kansas (Z-Man) People magazine, May 2019

Joe’s Kansas City Bar-B-Que has also been named Kansas City’s “Best Barbecue” by readers of KC Magazine, 435 Magazine, and Pitch Weekly.

Over the years, Joe’s Kansas City Bar-B-Que has been featured in the following publications:

The New York Times
The Washington Post
The Chicago Sun-Times
The Chicago Tribune
The Denver Post
The Kansas City Star

Every Day with Rachel Ray
Vanity Fair
Men’s Health Magazine
Midwest Living Magazine
Travel + Leisure Magazine

Though we’re honored and flattered by all the awards and attention that comes our way, what we’re most proud of is that our customers keep coming back for more barbecue. Their loyalty is infinitely more important to us than a shelf full of plaques and trophies, because it means our food and our service have exceeded their expectations. We hope to do the same with you.
Is the barbecue you ship the same as the barbecue served in your restaurants in Kansas City?
Yes. The barbecue is cooked in our own specially-built smokehouse, using the same smokers, the same wood, the same seasonings and the same technique that we use in our restaurants. It is exactly the same.

What wood do you use to smoke your meats?
We use Missouri White Oak to make our barbecue. We find that Missouri White Oak infuses our beef, pork, poultry and sausage with just the right kind of smoke. Hickory can be a bit harsh and bitter; fruit woods can be too mild. The smoke from Missouri White Oak is right in the sweet spot. In fact, Missouri White Oak is the same wood whiskey distillers use to make barrels to store and age bourbon. All the characteristics of the wood that make bourbon so good help make our barbecue great.

Are your rubs, seasonings and sauces gluten free?
Yes.

What are burnt ends?
They’re awesome, that’s what. Read more about them on page 13.

What is the Z-Man?
The Z-Man is a world-famous sandwich invented at Joe’s Kansas City Bar-B-Que. Read more about the legendary Z-Man on page 24.

What’s the story on your sausage?
We make our own sausage in our own smokehouse. We hand trim select cuts of beef and pork, grind and mix it with our own blend of spices and seasonings, and stuff it and smoke it, all in house.

How long will shipped BBQ last?
Frozen barbecue will last one year in your freezer. Once thawed, barbecue should be eaten within seven days.

How do I stay in touch with Joe’s and get special offers on shipping this fantastic barbecue?
Be sure to like us on Facebook or follow us on Twitter, Instagram and Pinterest at @joeskc. You can also sign up to receive our emails joeskc.com.

Is my order guaranteed to be delicious?
You bet it is. We stand by the quality and integrity of our products and our service. If you are not completely satisfied with your order we will make it right.

Why are your restaurants closed on Sundays?
Our employees work hard all week and deserve some time off to rest, relax, and spend with their families.

Before they were award-winning restaurateurs, Jeff and Joy Stehney, were award-winning barbecue cooks. Their competition barbecue team, named Slaughterhouse Five, has won grand championships in each of the last three decades, from 1992 to 2017. Slaughterhouse Five has won more than twenty grand championships overall, including state championships in Kansas, Missouri, Arkansas, Alabama, Nebraska, and Oklahoma, as well as some of America’s most prestigious barbecue contests. Here is a sampling:

Grand Champion, American Royal Open, 1993
Grand Champion, American Royal Invitational, 1995
Reserve Grand Champion, American Royal Invitational, 1996
Reserve Grand Champion, American Royal Open, 2007
Grand Champion, World Brisket Open, 1992
Reserve Grand Champion, World Brisket Open, 1992
Reserve Grand Champion, Jack Daniel’s World BBQ Championship, 1995
1st Place BBQ Sauce, Jack Daniel’s World BBQ Championship, 1996
Kansas City BBQ Society “Team-of-the-Year”, 1993

At the 2017 American Royal World Series of Barbecue Contest, Jeff Stehney was inducted into the national Barbecue Hall of Fame. That’s Jeff, on the left, accepting his Hall of Fame trophy.
**SLICED BRISKET**

**HOT WATER METHOD**
(Preferred method for 2 pounds or less of sliced brisket)

- Remove vacuum sealed package(s) from freezer and place in refrigerator at least 24 hours prior to reheating.
- If reheating 1 pound of brisket, place 3 quarts of water in a large sauce pan or stock pot. If reheating 2 pounds, use 4 quarts of water.
- Bring the water to a boil.
- Place the entire vacuum sealed package(s) of brisket in the pot and turn off the heat. Don’t worry, the plastic package(s) is specifically designed to withstand the heat. Remove the pot from the hot burner.
- Let brisket sit in hot water for 10 minutes.
- With tongs, remove vacuum sealed package(s) from the water and carefully remove brisket from package(s). The brisket is ready to serve.

**OVEN METHOD**
(Use this method if reheating 3 or more pounds of sliced brisket)

- Remove vacuum sealed package(s) from freezer and place in refrigerator at least 24 hours prior to reheating.
- Preheat oven to 350°F.
- Remove sliced brisket from package(s). Place brisket in a baking pan, leaving it layered.
- Add 1 ounce of water per pound of brisket.
- Cover the pan with foil and place on the center rack of your oven.
- Heat for 12-15 minutes.
- Remove foil and serve.

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**A WORD ABOUT OUR BARBECUE**

THE BEST PLACE TO EAT JOE’S KANSAS CITY BARBECUE is at one of our three Joe’s Kansas City Bar-B-Que joints. That’s where our food is freshest and tastiest. But when you can’t join us for lunch or dinner in Kansas City, the next best place is your kitchen. The barbecue in this box has been slow-smoked to perfection in our own smokehouse, and now it’s up to you. We’ve tested and re-tested these reheating instructions. If you follow them, your barbecue should be moist, tender, smoky, and delicious.

You’ll notice that the first step for each set of instructions is to thaw the frozen barbecue in your refrigerator for at least 24 hours. This will require some planning ahead. But barbecue is not fast food, folks. It takes time to cook it (seventeen hours to smoke our briskets!), and it’ll take some time to thaw and reheat it. You’ll also notice you won’t need a microwave and you won’t need a grill. All you need is a bit of patience and a big appetite.

Read and follow these instructions carefully. If you have any questions, send us an email at info@sendjoeskcbbq.com.
**RIBS**

- Remove vacuum sealed package(s) from freezer and place in refrigerator at least 24 hours prior to reheating.
- Preheat oven to 350°F.
- Remove the ribs from the package(s) and wrap with foil. (To prevent sticking, spray foil lightly with cooking spray.)
- Place the wrapped ribs on a rimmed cookie sheet and place in the oven for 15 minutes.
- After 15 minutes, turn the ribs over and continue to heat for an additional 15 minutes.
- Take the ribs out of the oven, remove from foil and place back in the oven for an additional 5 minutes, or until an internal temperature of 155°F degrees has been reached.
- Remove from oven.
- Place ribs on a cutting board, bone side (underside) facing up. Using a sharp chef’s knife, cut between each bone. Once all bones are separated, flip the entire slab back over and serve. Brush with barbecue sauce before serving, if desired.

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**SAUSAGE**

**HOUSE-MADE & JALAPEÑO CHEDDAR**

**OVEN METHOD**

- Remove vacuum sealed package(s) from freezer and place in refrigerator at least 24 hours prior to reheating.
- Preheat oven to 350°F.
- Remove sausage links from the vacuum sealed bag and place in a single layer on a rimmed cookie sheet.
- Place in oven uncovered, for 20-25 minutes until the sausage has reached an internal temperature of 145°F.

**STOVE TOP METHOD**

- Remove vacuum sealed package(s) from freezer and place in refrigerator at least 24 hours prior to reheating.
- Remove sausage links from package.
- Place sausage in a pan or skillet and cook, uncovered, over medium high heat.
- With tongs, turn the sausage frequently.
- Heat to an internal temperature of 145°F, about 10 minutes.
BURNT ENDS: A KANSAS CITY TRADITION

BACK IN THE DAY, AT ONE OF KANSAS CITY’S historic barbecue joints, the sandwich maker would slice brisket by hand right there on the counter where customers lined up to place their orders. The first thing the sandwich maker would do, when a fresh brisket was brought to the counter, was trim off the ends. The ends of a brisket are thinner than the middle part, and therefore cook faster, and after long hours in the smoker, the ends get, well, burnt. These crunchy, smoky, end pieces were considered unsuitable for sandwiches and over the course of a day, as the sandwich maker did his work, these discarded pieces piled up on the cutting board. To hungry customers standing in line, these blackened bits of barbecue proved irresistible. They’d reach in, snatch a few, and pop ‘em in their mouths while they waited to order. These burnt ends were so popular that folks wanted them put on the menu. Problem is that there are really only two ends to a brisket, which makes it difficult to make enough burnt ends to feature them as a regular menu item. The solution to this dilemma, however, was close at hand.

A whole brisket consists of two main parts; the flat is the biggest part and it is, as the name suggests, flat and broad. It’s perfect for slicing for sandwiches. The other part is the point (sometimes also called the deckle). The brisket point is much fatter than the flat. For that reason, some barbecue joints trim the point off the flat and discard it. This is a serious waste of barbecue potential. Here at Joe’s, we figured out that when the point is separated from the flat and slow-smoked by itself for seventeen hours, what you get is a piece of meat that is caramelized and smoky-on-the-outside and tender-and-juicy-on-the-inside, just like those burnt ends back in the day.

One more thing; burnt ends are beef. And only beef. There is no such thing as pork burnt ends. And there is no such thing as ham burnt ends. Don’t be fooled. Just because you cube up some other kind of meat in the shape of burnt ends doesn’t mean they are burnt ends. Burnt ends come from a brisket. That’s all.

There you have it. That’s the burnt ends back story. Burnt ends are a cherished Kansas City culinary tradition, and Joe’s burnt ends are the best there are.

HOT WATER METHOD
(Preferred method for 2 pounds or less of burnt ends)

• Remove vacuum sealed package(s) from freezer and place in refrigerator at least 24 hours prior to reheating.
• If reheating 1 pound of burnt ends, place 3 quarts of water in an 8-quart sauce pan or stock pot. If reheating 2 pounds, use 4 quarts of water.
• Bring the water to a boil.
• Place the entire vacuum sealed package(s) of burnt ends in the pot and turn off the heat. Don’t worry, the plastic package(s) is specifically designed to withstand the heat. Remove the pot from the hot burner.
• Let package sit in hot water for 15 minutes.
• With tongs, remove package(s) from water. Cut open, remove burnt ends and serve.

OVEN METHOD
(Use this method if reheating 3 or more pounds of burnt ends)

• Remove vacuum sealed package(s) from freezer and place in refrigerator at least 24 hours prior to reheating.
• Preheat oven to 350° F.
• Remove burnt ends from package(s). Place thawed burnt ends in a single layer in a baking pan.
• Place 1 ounce of water in the pan for every pound of burnt ends.
• Wrap the pan with foil.
• Heat in the oven for 20-25 minutes.
• Remove foil and serve.
PULLED PORK
SHOULDER

CROCK POT METHOD
(Preferred)

• Remove vacuum sealed package(s) from freezer and place in refrigerator at least 48 hours prior to reheating.
• Leave the pork in the vacuum sealed package(s) and place it in your crock pot. Don’t worry, the plastic package(s) is specifically designed to withstand the heat.
• Fill the crock pot with water until the pork is almost covered. Leave enough pork exposed so a temperature can be taken by puncturing the bag without allowing water to spill into the bag.
• Cooking times and temperatures:
  - Low setting (145°F) for 4 hours
  - High setting (175°F) for 3 hours
• Cook until internal temperature reaches 145°F.
• To serve the pulled pork, using tongs or forks, remove the fat from the top and discard. Next, using tongs or forks, break apart the pork and pull to desired sized pieces and serve.

OVEN METHOD

• Remove from freezer and place in refrigerator at least 48 hours prior to reheating.
• Preheat a conventional oven to 350°F.
• Remove the pork from the vacuum sealed package(s) and wrap with foil. (To prevent sticking, spray foil lightly with cooking spray.)
• Place the foil-wrapped pork on a rimmed sheet tray or in an ovenproof baking dish and place in the oven for 1 hour and 45 minutes.
• Take the pork from the oven, remove the foil wrap, then place back in the oven for 15 minutes.
• Remove pork from oven and allow it to rest at room temperature for 10 minutes.
• To serve the pulled pork, use tongs or forks to remove the fat from the top. Discard excess fat.
• Next, use tongs or forks to break apart the pork and pull it into pieces for serving.
**WHOLE CHICKEN**

- Remove vacuum sealed package(s) from freezer and place in refrigerator at least 24 hours prior to reheating.
- Preheat oven to 350°F.
- Remove the chicken from the vacuum sealed package(s).
  - Place chicken directly on a rimmed cookie sheet, or on an ovenproof cooling rack on top of a rimmed cookie sheet.
- Heat, uncovered, for 1 hour or until an internal temperature of 150°F has been reached. Let rest at room temperature for 5 minutes prior to serving.

**PULLED CHICKEN**

**HOT WATER METHOD**
(Preferred method for 2 pounds or less of pulled chicken)

- Remove vacuum sealed package(s) from freezer and place in refrigerator at least 24 hours prior to reheating.
- If reheating 1 pound of pulled chicken, place 3 quarts of water in an 8-quart sauce pan or stock pot. If reheating 2 pounds, use 4 quarts of water.
- Bring the water to a boil.
- Place the entire vacuum sealed package(s) of chicken in the pot and turn off the heat. Remove the pot from the hot burner.
- Let pulled chicken sit in hot water for 15 minutes.
- With tongs, remove package from water. Cut open package, remove chicken and serve.

**OVEN METHOD**
(Use this method if reheating 3 or more pounds of pulled chicken)

- Remove vacuum sealed package(s) from freezer and place in refrigerator at least 24 hours prior to reheating.
- Preheat oven to 350°F.
- Remove chicken from package(s). Place thawed chicken in a single layer in a baking pan.
- Heat, uncovered, for 1 hour or until an internal temperature of 150°F has been reached. Let rest at room temperature for 5 minutes prior to serving.

**SLICED TURKEY**

**HOT WATER METHOD**
(Preferred method for 2 pounds or less of sliced turkey)

- Remove vacuum sealed package(s) from freezer and place in refrigerator at least 24 hours prior to reheating.
- If reheating 1 pound of turkey, place 3 quarts of water in an 8-quart sauce pan or stock pot. If reheating 2 pounds, use 4 quarts of water.
- Bring the water to a boil.
- Place the entire vacuum sealed package(s) of turkey in the pot and turn off the heat. Remove the pot from the hot burner.
- Let turkey sit in hot water for 10 minutes.
- With tongs, remove vacuum sealed package from the water and carefully remove turkey from package. The turkey is ready to serve.

**OVEN METHOD**
(Use this method if reheating 3 or more pounds of sliced turkey)

- Remove vacuum sealed package(s) from freezer and place in refrigerator at least 24 hours prior to reheating.
- Preheat oven to 350°F.
- Remove sliced turkey from package(s). Place turkey in a baking pan, leaving it layered.
- Add 1 oz. of water per pound of turkey.
- Cover the pan with foil and place in the center rack of your oven.
- Heat for 12-15 minutes.
- Remove foil and serve.
**BBQ BEANS**

- Leave the beans in their container and thaw in refrigerator at least 24 hours prior to reheating.
- Place thawed beans in a sauce pan and reheat on the stove, stirring occasionally until a temperature of 155°F is reached.

**WHOLE TURKEY BREAST**

- Let turkey breast thaw in refrigerator for 48 hours. Before reheating, allow turkey breast to sit at room temperature for 30 minutes.
- Preheat oven to 350°F.
- Remove turkey breast from packaging and rewrap in aluminum foil (to prevent sticking, first spray aluminum foil with nonstick cooking spray).
- Place foil-wrapped turkey breast in shallow roasting pan. Heat at 350°F for 1 hour and 20 minutes.
- Remove pan from oven and carefully remove foil. Place turkey breast back in pan and return to oven and cook for an additional 20 minutes.
- Remove turkey breast from oven and allow it to rest for 15 minutes before slicing.

**DIRTY RICE**

- Leave the rice in the vacuum sealed package(s) and thaw in refrigerator at least 24 hours prior to reheating.
- Place 3 quarts of water in a pot. If cooking 2 pounds of rice use 4 quarts of water. Bring the water to a boil.
- Place the package(s) in the pot and turn off the heat. Don’t worry, the plastic package(s) is specifically designed to withstand the heat. Remove the pot from the hot burner.
- Let package(s) sit in hot water for 8-10 minutes.
- Rice is ready when a temperature of 155°F is reached.

**BBQ BEANS**

- Leave the beans in their container and thaw in refrigerator at least 24 hours prior to reheating.
- Place thawed beans in a sauce pan and reheat on the stove, stirring occasionally until a temperature of 155°F is reached.
**SAUCED MEATS**

SMOKIE JOE, BRISKET IN SAUCE, CHICKEN IN SAUCE, AND PORK IN SAUCE

- Leave the meat in its packaging and thaw in refrigerator at least 24 hours prior to reheating.
- Place thawed meat in a sauce pan and reheat on stove over medium heat, stirring occasionally until a temperature of 155°F is reached.

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**RED PIG CHILI**

- Leave the chili in its container and thaw in refrigerator at least 24 hours prior to reheating.
- Place thawed chili in a sauce pan and reheat on stove over medium heat, stirring occasionally until a temperature of 155°F is reached.

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**PIES**

- Preheat oven:
  - Conventional Oven: 390°F - 400°F
  - Convection Oven: 350°F - 365°F
- Take the frozen pie out of the box and remove plastic wrapping.
- Brush the top crust with a light egg wash or milk wash.
- Bake the pie for approximately 45-50 minutes. A golden-brown crust and bubbling juice is a good indication that the pie is done.
COMPLETE YOUR MEAL WITH YOUR FAVORITE BARBECUE SAUCE AND FRY SEASONING.

While we may not be able to ship our fries to you, our Joe’s Original French Fry Seasoning is the next best thing.

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NOW SHIPPING THE OFFICIAL JOE’S LOGO TEE!

The perfect addition to your BBQ gifting. Available in unisex sizes small - 3xl

www.joeskc.com
The Origin of the Z-Man!

In 1997, not long after Jeff and Joy opened their little barbecue joint at the corner of 47th & Mission Road in Kansas City, Kansas, they were approached by a fellow by the name of Mike Zarrick who had an idea to pitch. "I recognized the guy," recalls Jeff. "He was a regular customer. He told me how much he liked our restaurant, and said that he was about to launch his own sports talk radio program on a new station in town. So, I decided to take a chance on the guy. What sold me was his absolute passion for our barbecue."

About six months later Jeff had an idea. "I had created this new sandwich which featured sliced smoked brisket, smoked provolone cheese, a couple of onion rings, a bit of barbecue sauce, all on top of a Kaiser roll. So, I went to Zarrick and asked him to talk about the sandwich on the air, and to invite his listeners to try the sandwich in the restaurant and to submit names for the sandwich. It would be a contest, and the winner would get a prize and we’d use that name on the menu.

“Well, Zarrick was getting pretty popular and he had begun calling himself ‘Z-Man’ on the air. So when people came in to try the sandwich as part of the contest, they would ask for ‘that Z-Man’ sandwich. Eventually, a winning name was chosen, but it never stuck. By the time the contest ended, everybody was calling the sandwich the Z-Man! We’ve been calling it that ever since.”

In 2013, Zagat named the Z-Man as “Best Sandwich in the state of Kansas” in its “50 States, 50 Sandwiches” list. The Z-Man was named one of “50 Essential American Sandwiches to Eat Before You Die”, by Thrillist in May 2015. And in September 2015, readers of Kansas City’s Pitch Weekly named the Z-Man “Best Sandwich in Kansas City” and the publication’s editors picked the Z-Man as the “Best Barbecue Decision” in Kansas City. Once you’ve tried a Z-Man, or eight, we think you’ll agree.

GREAT SCOTT! THIS FOOD IS HEROIC!
**EACH Z-MAN KIT CONTAINS THE FOLLOWING:**
- TWO 1 LB. PACKAGES OF SLICED BRISKET
- 8 SLICES OF SMOKED PROVOLONE CHEESE
- 8 KAISER BUNS
- 16 ONION RINGS
- 1 BOTTLE OF JOE'S KANSAS CITY BAR-B-Q SAUCE

• Open the Z-Man Kit carton and find the small box containing the onion rings. Keep that box in the freezer until you are ready to bake the onion rings. If you plan to eat your sandwiches within 3 days of receiving your Z-Man Kit, put the remaining contents of the kit in the refrigerator. Otherwise, put it all in the freezer, except for the barbecue sauce. Keep the bottle of barbecue sauce at room temperature until opening.

• At least 24 hours before you plan to serve your Z-Man sandwiches, remove the brisket, cheese, and buns from the freezer and put them in the refrigerator to thaw. Leave the onion rings frozen until it’s actually time to cook them.

• Preheat your oven to 425°F degrees.

• Remove Kaiser buns from refrigerator and lightly butter both cut sides of each bun.

• Place onion rings on a rimmed cookie sheet that has been sprayed with nonstick cooking spray and place in the 425°F oven. Bake for 8 minutes then flip each ring individually and continue baking for another 8-10 minutes, until crispy. While the onion rings are baking, continue with the remaining sandwich preparation. Remember to set timers!

**NOW TO ASSEMBLE THE Z-MAN!**

(We recommend building and serving all of the sandwiches at the same sitting.)

• Once at a boil, turn off the heat and remove pan from the hot burner. Place vacuum sealed package of brisket in the water for 10 minutes. Don’t worry; the plastic packaging is specifically designed to withstand the heat.

• While brisket is submerged in the hot water, preheat a skillet or griddle to medium heat. Toast buttered sides of each Kaiser bun. Wrap toasted buns loosely in a clean kitchen towel to keep warm.

• With tongs, remove vacuum sealed package of brisket from the water and carefully remove meat from package.

• Retrieve sliced provolone from refrigerator and open package.


• Place 3 quarts of water in a pot. (For 2 pounds use 4 quarts of water.)

• Bring water to a boil.

• Add the slice of provolone on top of the sliced brisket.

• Place 2 onion rings on top of the sliced provolone.

• Top with a drizzle of barbecue sauce, then place bun top on the sandwich.
To order more delicious barbecue from Joe’s Kansas City Bar-B-Que, visit our website at www.joeskc.com

Going to Kansas City? Come see us at one of our restaurants. Learn more about Joe’s Kansas City Bar-B-Que at www.joeskc.com

Looking for some Joe’s merchandise, like T-shirts, caps, and other stuff? Go to www.thekansascitybbqstore.com

Competition and backyard barbecue cooks! Get all your sauces, seasonings, and other supplies at The Kansas City BBQ Store, our retail barbecue supply store. www.thekansascitybbqstore.com

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