

# Rib King

Phone: 831-763-2BBQ (2227)

[www.ribking.net](http://www.ribking.net)

- ◆ All products are made in-house with local organic ingredients.
- ◆ Our products are made in small batches and subject to availability.
- ◆ This is a small sample of what we will be offering throughout the seasons.
- ◆ Please contact us to see what we are currently crafting.

## Fresh Sausage:

### Maple Breakfast

Mildly-seasoned loose sausage scented with sage and real maple syrup.

### Sweet Italian

Traditional Italian sausage spiked with fennel and red wine.

### Hot Italian

Spicy Calabrese-style sausage made with naturally raised pork and red wine.

### Mongolian

A loose sausage spiced with ginger and chilies. Ideal for filling potstickers.

## Smoked Sausage:

### Bier Wurst

Pasture raised beef and pork sausage with local organic ale.

### Spanish Chorizo

Traditionally seasoned with pimenton. Perfect in paella or as tapas.

### Chicken-Apple

Organic chicken and local apples combine in this neo-classic treat.

### Thanksgiving

Free-range turkey, cranberries and sweet potato mingle in this holiday recipe.

## Cured Meats:

### Applewood Smoked Bacon

Naturally raised pork bellies cured and smoked in house.

### Duck Prosciutto

Dry-cured Liberty duck breast. Elegant addition to salads or sliced meat platters.

### Pastrami

Cured and smoked grass fed beef brisket spiced with black pepper and coriander.

### Smoked Salmon / Albacore

Locally caught salmon or albacore dry-cured and cold smoked.