

Chicago Meat Authority® Brisket Bones for Rib Tips

Smoked or slow-cooked, Chicago Meat Authority's brisket bones for rib tips make the perfect appetizer. These brisket bones are wide cut from premium quality spare ribs, meaning you'll get a lot of flavorful, lean meat from this thick, meaty item.



FEATURES & BENEFITS

- Each brisket bone is thick and meaty, wide square saw cut for consistency
- Only from premium butcher hogs, each bite tasty and tender
- Poly layer packed between each slab making them easier to separate

Pack Style	Case Size	CMA Code
Layer packed	30 lb	82793





Don't delay, place your order today!

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Your Authority on Quality Meat