



## 2005 WORLD CHAMPION FOR BEST RIBS!

*“Creating a barbecue addiction, one backyard at a time!”*

**BARBEQUE RUB** - A truly versatile rub with just the right combination of spices and *bite* for even the most discriminating palates. Use it before and after you cook on Ribs, Butts, Poultry, Sausage, and Grilled Vegetables, YES, we even put it on Eggs. Don't forget to also sprinkle some on after you cook! This rub contains little sugar, minimizing the dark caramelization effect of heavy sugar content rubs, since you don't want that dark color caramelization, because color is very important in competition. **THIS TRULY IS A JACK OF ALL RUBS, AND HAS CARRIED PORKOSAURUS TO MANY AWARDS, INCLUDING FIRST PLACE IN THE MEMPHIS IN MAY WORLD CHAMPIONSHIP BARBECUE COOKING CONTEST IN 2005 FOR RIBS!**



**BARBEQUE SAUCE** - Award winning thick, tomato based Memphis-style sauce that is sweet and tangy. Use it after you cook, or as a glaze after you cook on ribs (15-20 mins in a smoker so it does not burn). Our Sauce is fantastic on pork, beef, burgers and even as an ingredient in a vinaigrette salad dressing for a barbecue chicken salad. **WE ARE VERY PROUD THAT OUR SAUCE RECENTLY TIED FOR FIFTH PLACE (out of 134 Teams) IN THE 2017 MEMPHIS IN MAY WORLD CHAMPIONSHIP BARBECUE COOKING CONTEST!**



**STEAK SEASONING** - A mouth-watering combination of spices and heat to give your steak a little kick. Use it before you cook, on steaks, burgers, meatballs and veggies. **COAT YOUR FAVORITE CUT OF BEEF WITH THIS FLAVORFUL SEASONING BEFORE COOKING. ALSO, WONDERFUL ON POTATOES, GREENS, FISH, AND POULTRY.**



Porkosaurus was originally founded as a competition BBQ team in 1996. After winning the 2005 Memphis in May World BBQ Cooking Contest for Best Ribs, people began asking about our Rub. After many requests, we decided to share our best kept secret with the public. In 2016 Porkosaurus LLC was formed to introduce and distribute our Rub, Barbecue sauce and Steak seasoning. We plan on continuing to build on our products as well as adding accessories creating a barbecue addiction one backyard at a time. For more information, please visit [porkosaurus.com](http://porkosaurus.com)

