

Slap's
BBQ Kansas City

REHEATING GUIDE

SLAPSBQKC.COM



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SLAPS BBQ

was born from the passion of brothers Mike and Joe Pearce, who founded the Squeal Like a Pig BBQ competition team in 2013. Rooted in the heart of Kansas City-style barbecue, they opened their first restaurant in Kansas City, Kansas, in June 2014. From humble beginnings—starting with just a few hundred pounds of meat—they sold out within hours on opening day and continued the streak for three straight years, thanks to their dedication to fresh, slow-smoked perfection. Today, Slaps BBQ stands as a KC institution, with daily lines forming for their mouthwatering meats and sides. The team keeps their skills razor-sharp by competing actively, bringing championship-level quality straight to your table—now available nationwide through shipped frozen packages.

OUR STORY

COMPETITION PEDIGREE

CRAFTED BY CHAMPIONS

Led by head pitmaster Joe Pearce, Slaps BBQ is one of the rare Kansas City joints that stays in the competitive trenches, hitting 25-35 KCBS events per season to perfect every bite. Their trophy case includes:

- KCBS Hall-of-Fame Class of 2026 Inductee
- Grand Champion, Great Lenexa BBQ Battle (2025)
- Reserve Grand Champion, KCBS Master Series Team of the Year (2020)
- 2nd Place, KCBS World Invitational Bar-B-Que Championship (2020)
- Countless awards over a decade of smoke-filled battles

These hard-earned wins fuel the same championship-quality BBQ you enjoy at home.



SLICED BRISKET | REHEATING METHODS



Our **SIGNATURE SLICED BRISKET** is slow-smoked for up to 18 hours until it achieves that perfect pink smoke ring, melt-in-your-mouth tenderness, and rich, beefy flavor with a beautiful bark that delivers pure Kansas City magic.

BOIL-IN-BAG METHOD (PREFERRED)

1. Thaw in refrigerator.
2. Bring water to a boil in a pot, turn heat to medium/low.
3. Submerge sealed package for 8-10 minutes per pound.
4. Remove and serve.

OVEN METHOD

1. Preheat oven to 275°F.
2. Place thawed brisket in a foil-covered pan with a splash of water or broth for moisture.
3. Heat for 30-45 minutes, checking internal temperature.
4. Let rest before slicing further if needed.

SLICED BRISKET

BURNT ENDS



These legendary **BURNT ENDS** are hand-crafted from the brisket point, cubed, sauced, and smoked again until they're crispy-edged, caramelized jewels bursting with smoky-sweet flavor—Kansas City's crown jewel in every bite.

BOIL-IN-BAG METHOD (PREFERRED)

1. Thaw in refrigerator.
2. Bring water to a boil in a pot, turn heat to medium/low.
3. Submerge sealed package for 8-10 minutes per pound.
4. Remove and serve.

OVEN METHOD

1. Thaw in refrigerator.
2. Preheat oven to 275°F.
3. Place in a foil-covered dish with a bit of sauce or water.
4. Heat for 20-30 minutes, stirring halfway.

PORK RIBS | REHEATING METHODS

Slap's **BBQ SMOKED RIBS** are St. Louis-style spares, hand-rubbed with their signature *Perfect Blend* and low-and-slow smoked over hickory for that deep, authentic Kansas City smoke flavor. They're tender and juicy with a perfect bark, pulling clean off the bone yet holding just enough bite for real satisfaction. These award-winning ribs deliver whole-slab goodness that's sweet, smoky, and downright mind-blowing — classic KC -cue at its best!

OVEN METHOD (PREFERRED)

1. Thaw in refrigerator.
2. Preheat oven to 300°F.
3. Place on a baking sheet, wrapped with foil. Add a 50/50 mix of Slap's BBQ sweet sauce and water to the foiled ribs. (No more than a 1/8-1/4 up).
4. Heat for 20-30 minutes, basting with sauce if desired.

GRILL ALTERNATIVE METHOD

1. Heat grill to 350-400°F
2. Reheat over indirect heat for 10-15 minutes.



PORK RIBS

BURNT ENDS | REHEATING METHODS

PULLED PORK



Tender, hand-pulled **PORK SHOULDER** smoked low and slow until it falls apart at the touch, soaked in flavor with a perfect balance of smoke, spice, and succulence—ready for your favorite sauce.

BOIL-IN-BAG METHOD (PREFERRED)

1. Thaw in refrigerator.
2. Bring water to a boil in a pot, turn heat to medium/low.
3. Submerge sealed package for 8-10 minutes per pound.
4. Remove and serve.

OVEN METHOD

1. Thaw in refrigerator.
2. Preheat oven to 275°F.
3. Place in a covered dish or pot with a splash of water or apple juice.
4. Heat for 30-45 minutes (oven) or 2-3 hours (crockpot low), stirring occasionally.

PULLED PORK | REHEATING METHODS

SLICED TURKEY | REHEATING METHODS

Our smoked **SLICED TURKEY BREAST** is incredibly juicy and tender, infused with subtle smoke and seasoning that makes it a lighter yet equally irresistible alternative—perfectly moist with that signature pull-apart texture.

BOIL-IN-BAG METHOD (PREFERRED)

1. Thaw in refrigerator.
2. Bring water to a boil in a pot, turn heat to medium/low.
3. Submerge sealed package for 8-10 minutes per pound.
4. Remove and serve.

OVEN METHOD

1. Preheat oven to 275°F.
2. Place in a covered pan with broth.
3. Heat for 20-30 minutes.



SLICED TURKEY

CHICKEN WINGS



These smoked **CHICKEN WINGS** are brined, rubbed, and smoked for maximum flavor, then finished for that irresistible crispy exterior and juicy interior—addictive in every saucy bite!

OVEN OR AIR-FRYER METHOD (PREFERRED)

1. Thaw in refrigerator.
2. Preheat oven to 375°F or air fryer to 360°F.
3. Place on a baking sheet or in basket.
4. Heat for 15-20 minutes, flipping halfway for crispiness.

GRILL ALTERNATIVE METHOD

1. Heat grill to 350-400°F
2. Reheat over indirect heat for 10-15 minutes.

HALF CHICKEN | REHEATING METHODS

Our **HALF CHICKEN** is smoked to golden perfection, with crispy skin giving way to juicy, flavorful meat infused with deep smoke—finger-licking BBQ bliss in every bite.

OVEN METHOD (PREFERRED)

1. Thaw in refrigerator.
2. Preheat oven to 300°F.
3. Place on a baking sheet, covered loosely with foil.
4. Heat for 20-30 minutes, basting with sauce if desired.

GRILL ALTERNATIVE METHOD

1. Heat grill to 350-400°F
2. Reheat over indirect heat for 10-15 minutes.



CHICKEN WINGS | REHEATING METHODS

SAUSAGE



Slap's **SAUSAGES** are spectacular — bold, house-smoked links that pack serious Kansas City flavor into every juicy bite!

The **CHEDDAR JALAPENO SAUSAGE** bursts with sharp melty cheddar and a lively kick of fresh jalapenos, all wrapped in a snappy casing with deep hickory smoke that keeps it creamy, spicy, and downright addictive. The **BEEF POLISH SAUSAGE** delivers classic, hearty satisfaction — thick, garlicky, and perfectly seasoned with a tender snap, slow-smoked for that rich, beef-forward taste without overwhelming heat.

OVEN OR AIR-FRYER METHOD (PREFERRED)

1. Thaw in refrigerator.
2. Preheat oven to 375°F or air fryer to 360°F.
3. Place on a baking sheet or in basket.
4. Heat for 15-20 minutes, flipping halfway for crispiness.

GRILL ALTERNATIVE METHOD

1. Heat grill to 350-400°F
2. Reheat over indirect heat for 10-15 minutes.

ALL THE SIDES | REHEATING METHODS

Our classic sides complete any Slaps feast: hearty BBQ beans bursting with smoky sweetness, creamy cheesy corn loaded with melty goodness, rich white cheddar Mac-n-Cheese with that perfect gooey pull, and warm baked potato salad blended with tangy, savory flavors.

GENERAL REHEATING (ALL SIDES)

1. Thaw in refrigerator if frozen.

OVEN METHOD (BEST FOR TEXTURE)

1. Preheat oven to 350°F.
2. Place in an oven-safe dish covered with foil.
3. Heat for 15-20 minutes, stirring halfway.

MICROWAVE METHOD (QUICKEST)

1. Transfer to a microwave-safe dish & cover with paper towel.
2. Heat on high in 1-minute intervals, stirring until hot (about 3-5 minutes total).

EXTRA TIPS

*FOR MAC N CHEESE OR CHEESY CORN, ADD A SPLASH OF MILK IF IT SEEMS DRY.

*FOR POTATO SALAD, WARM GENTLY TO AVOID OVERCOOKING.



SAUSAGE | REHEATING METHODS



Slaps' *Kansas City* BBQ

WHERE TO FIND US:

553 CENTRAL AVE,
KANSAS CITY, KANSAS 66101

HAVE A QUESTION?

CALL US: 913.213.3736

ONLINE: SLAPSBQKC.COM

IMPORTANT NOTE

ALL SLAPS BBQ PRODUCTS SHIP FROZEN AND WILL
ARRIVE PARTIALLY FROZEN.

FOR BEST RESULTS, THAW IN THE REFRIGERATOR
FOR 24-48 HOURS BEFORE REHEATING. DO NOT
THAW AT ROOM TEMPERATURE TO AVOID FOOD
SAFETY RISKS. ONCE THAWED, CONSUME WITHIN
3-5 DAYS OR REFREEZE IMMEDIATELY. ALWAYS
REHEAT TO AN INTERNAL TEMPERATURE OF AT
LEAST 165°F FOR SAFETY.