
Adams Products

The Original Adams Rib Rubb

"A Unique blend of herbs and spices that will give your ribs and other meats a flavor and tenderness never experienced..."

Or as they say, "Some like it hot!"

So try...

Adams Ultimate Rubb

"This all purpose meat, fish and poultry rubb has fast become the favorite among cooks everywhere."

Adams BBQ Sauce

"A True Classic! The Best of the Best. Try this on and in all your cooking and dipping!"

Adams Hot Sauce

"The perfect Hot Sauce with just the right kind of kick!"

I've been cookin' ribs, chicken 'n briskets for 30 years; and have never in my life tasted such a wonderful product...Thanks for bringing Adams Rib Rubb to the [Region]"

-Bill A. from Memphis, TN

Chef Walter Royal at

Raleigh, NC's Angus Barn tells us...

"Being the chef at an internationally renowned restaurant, I understand the importance of quality spices in cooking. [I want to] let you know how pleased I am...the response from friends and family [is] overwhelming."

"We've been using Adams Rib Rubb for several years and have found it delicious on just about everything we've tried it on...especially tasty on salmon...now no one will eat it any other way!

Thanks for a great product!"

"...I went beyond the suggestions on the package and put Adams Rib Rubb on our lamb chops last night...my husband said, 'NOT BAAAAAD!'"

-HOB from NC

"HELP!..."

"I found the secret to the best home cooked ribs I've ever had...I've run out and don't know where to find any more...send me info on where and how I can get more of this wonderful Rubb!..."

-M.E. from SC

Adams Just Right Cookin' Stuff

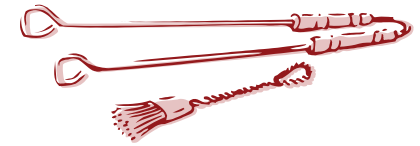
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Shipping included in price on Internet orders.



Adams Just Right Cookin' Stuff



FEATURING:

- THE ORIGINAL
ADAMS RIB RUBB
- ADAMS ULTIMATE
RUBB
- ADAMS JUST RIGHT
BBQ & HOT SAUCES

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Adams Just Right Cookin' Stuff Recipes

BEEF

ROAST: Rub both sides; cover and refrigerate overnight. Cook with fixings, (in oven, crock-pot, etc...). Make gravy with juices by adding flour.

STEAKS: Rub both sides; cover and refrigerate from 1 hour to overnight. Cooking method (as desired). Round Steaks use Adams Rib Rubb and olive oil, cover and let set for 1 hour.

HAMBURGER: Sprinkle (1) heaping Tablespoon of Adams Rib Rubb into 1 lb of hamburger, add small amounts of diced onion (white). Add 3-4 shakes of pepper and 3-4 shakes of chili powder. Cook uncovered until done—do not drain. Add 1 small can of drained kidney beans when meat is done. This combo can be used over rice, noodles, spaghetti, stuffed peppers, tacos, chili and in making meatloaf.

BEEF BRISKET: Rub all over, cover and let set overnight or longer. "The longer it sets—the better it gets!" Size of brisket: 5-10 lbs. Cook inside or outside. Cook with fatty side up, uncovered for approximately 4 to 5 hours at 280 to 300 degrees on the grill. In the oven you may want to cover. Use to make sandwiches; can be used the same way as hamburger/beans mix; can be used on any cut of beef.

CHICKEN - TURKEY or ANY FOWL

Rub both sides or all over. Let set for 1 1/2 hours to overnight, covered in refrigerator. Bake, grill or barbeque. Fried - same as above. Roll in flour or your preference. Cooking time is 1 1/2 hours until done.



PORK (ALL CUTS)

RIBS: Rub both sides. Cover and let set 4 hours to overnight in refrigerator. Cook in oven or on the grill for approximately 2 hours at 300 degrees, turning every 15 to 25 minutes.

ROAST: Rub both sides. Cover and let set overnight in refrigerator. Cook in oven, crock-pot or on grill. Grill time; approximately 2 1/2 hours at 280 to 300 degrees. Fat side up, do not turn.

PORK CHOPS: Rub both sides, cover and let set 1 1/2 hours to overnight in refrigerator. Cook in oven or on grill.

FISH

ANY FISH: Rub one side or both. Let set for 1 hour or longer. Bake or fry uncoated or coated. Adams Rib Rubb can be used on all fish.

BAKED BEANS

Add 1 heaping Tablespoon of Adams Rib Rubb; 1 small can of pork and beans (drained); a small amount of white onion, diced; 3 to 4 shakes of pepper or use Adams Ultimate Rubb. Mix and cover. Let set in refrigerator for a few minutes. Heat and serve.



Adams Rib Rubb & Adams Ultimate Rubb

can be used in or on
virtually anything!

For Example:

Use them in Soups, on Salads, Beef,
Chicken, Fish, and much much more!

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