

The Eating Team

Live to Eat



OINK JOHNSON'S

Rte 611

215.766.8840

HAYCOCK, PA

WHAT A GREAT FIND!!!! This is a place on the side of the road literally. Oink has his own farm and as you will see below makes the freshest ribs and pulled pork you can get. This is real BBQ, the kind you find at BBQ competitions not restaurants. You can tell if people know what they are doing with BBQ by getting the ribs with no sauce. If the ribs

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taste great and stands alone – naked- the cook knows what they are doing.

OINK Johnson knows what he is doing!!!!Some of the best BBQ we have had.



Cooked in the lot right across from his farm on 611.

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Pulled pork with a great light sauce. I let mine stay wrapped a little longer to allow the roll to soak up some of the juice and sauce. This make my mouth water just thinking about it.



RIBS!!! RIBS!!!! RIBS!!!!!



Naked Ribs!!!! Two full racks about to go down.



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Being a Certified BBQ Judge, we are taught that when ribs fall off the bone they are actually overcooked. When you bite into a rib only the area you bit should come off.



As you can see this is a great example of a perfectly done rib.



CALL before going to see when the ribs will be done that day!

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