

Getting Started With Your Meat Claws

1. Your meat claws can be used primarily for Shredding, Handling, and Carving Foods. The claws are very sharp...for a reason! Please don't store them in a drawer with the prongs pointed out. Nobody likes getting their fingers pricked, so remember, handles out.
2. When shredding meat, we recommend using 1 claw to stabilize the meat while scratching or pulling with the other claw. If you would like to shred into smaller chunks after your first pass, just rotate the meat and shred across the long strips.
3. Meat Claws are a game changer when it comes to picking up and moving hot foods in the kitchen. You can easily pick any food out of the crock pot and you'll never drop a large turkey or roast again because you were trying to handle it with oven mitts.
4. Always make sure to use your new meat claws when carving food. Using a fork can be dangerous because it has a small surface area and you can easily slip and cut yourself. Your meat claws have 6 prongs and a wide surface area which makes carving easy and safe.
5. We recommend cleaning your meat claws after each use to prevent any bacteria buildup. They are safe for the top rack of the dishwasher.

Frequently Asked Questions

Q. Can I Use These On Larger Cuts of Meat?

A. No job is too big for Cave Tools! We've used a single set of meat claws to shred an entire rotisserie pig before. We've also had customers tell us they used to claws to pick up and move a 20lb brisket with no slippage.

Q. Besides Making Pulled Pork, What Other Ways Can I Use My Meat Claws?

A. Meat Claws are incredibly useful in the kitchen. Once you start using them, you'll be amazed at how practical they are and wonder how you ever got around the kitchen without them.

Q. Is There Anything I Shouldn't Do With My Meat Claws?

A. Your meat claws are for food only, so please don't place them in the fire or attempt to pick up hot charcoals with them. Also, if you're a guy then there is a 90% chance that you will immediately pick up the claws and pretend you are Wolverine from the X-Men. It's really fun, but remember that these are not toys and they should be handled with care just like any other sharp kitchen utensil.

Q. How Can I Become Better at Barbecue?

A. We have hundreds of free resources and guides available at blog.cavetools.com if you like to learn on your own through trial and error. If you want to shortcut your way to success, you can sign up for a Barbecue Masterclass with a world-renowned BBQ Pitmaster at www.GrillMasterUniversity.com

Q. Where Can I Learn More About Cave Tools?

A. Cave Tools is so much more than a brand of Barbecue and Cooking Tools. You can learn more about our Family Values and the Impact we are making in the world every day at www.cavetools.com/pages/vision

If you're happy with your purchase, please consider leaving a positive review on Amazon. It may only take 1 minute of your time, but positive reviews do wonders for helping support the Cave Tools Team and allow us to keep innovating new tools and accessories.

If you have any issues whatsoever with your purchase, please contact us first to give us the opportunity to make things right. It's easy to forget in this digital world, but remember that when you email us there's a Real Person on the other side and We Really Care about your 100% satisfaction.

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