



REHEATING INSTRUCTIONS

KEEP ALL MEATS TIGHTLY PACKAGED AND REFRIGERATED PRIOR TO REHEATING
ALL ITEMS ARE OK TO HOLD IN REFRIGERATOR FOR 3-4 DAYS PRIOR TO SERVING

OUR MEATS

BY THE POUND

PORK, BRISKET, TURKEY

HEAT AT 275°F

ADD STOCK OR WATER TO COVERED ALUMINUM PAN AND PLACE ON BAKING SHEET

15-20 MINUTES PER POUND

OPEN PAN AND TOSS MEAT HALFWAY THROUGH

WHOLE

SAUSAGE, RIBS, CHICKEN

HEAT AT 350°F

PLACE COVERED ALUMINUM PAN ON BAKING SHEET

SAUSAGE | RIBS : 30-40 MINUTES

CHICKEN : 45-60 MINUTES

TURN OVER HALFWAY THROUGH

IF SAUCING MEATS, DO SO ONLY AT THE CONCLUSION OF THE ABOVE AND HEAT FOR ANOTHER 5-10 MINS
FOR BEST RESULTS, REMOVE FROM REFRIGERATOR AND LET SIT AT ROOM TEMPERATURE FOR 1-2 HOURS PRIOR TO REHEATING

THE SIDES

GREEN BEANS, BBQ BEANS, SWEET POTATOES, BRUSSELS SPROUTS, FRIED MACARONI & CHEESE

HEAT ITEMS TO 140°F

IN OVEN OR MICROWAVE SAFE CONTAINERS

* FRIED MACARONI & CHEESE SHOULD BE WARMED IN OVEN FOR BEST RESULTS *

AS EACH OVEN VARIES, SO WILL COOKING TIMES. PLEASE CHECK ON YOUR FOOD PERIODICALLY TO ENSURE BEST RESULTS.