



## REHEATING INSTRUCTIONS



# MEATS

Keep meats tightly packaged in original packaging prior to reheating.

### BY THE POUND

Includes: Pulled pork, pulled chicken and sliced brisket

1. Heat at 275°
2. 10-15 minutes per pound  
(Bag is oven safe)

### WHOLE

Heat oven to 275°, then follow cook times to achieve internal temperatures of the items listed below. For best results, pull item from refrigerator 1-2 hours prior to re-heating. Bag is oven safe.

- Turkey:** Approx 2 hours or until 160°  
**Brisket:** Approx 2 hours or until 160°  
**1/2 Ham:** Approx 1 hr 15 mins or until 135°  
**Ham:** Approx 1 hr 45 mins or until 135°  
**Prime Rib:** Approx 1 hr 45 mins or until 135°  
**Lamb:** Approx 2 hours or until 135°

### SMOKED CHICKEN, RIBS OR TEXAS SAUSAGE:

1. Heat at 275°
2. 45 minutes low fan

### SALMON

Pull from refrigerator 45 minutes prior to eating, best enjoyed at room temperature

## SIDES

Sizes include: Quart, half pan and full pan.

Heat item to 165° internal temperature. (Make sure container is oven or microwave safe)

As each oven varies, so will cooking times. Please check on your food periodically. All items are fully cooked. This method is used to "re-heat" already cooked foods.