



HEATING INSTRUCTIONS

MEATS

Keep meats tightly packaged in original packaging prior to reheating.

BY THE POUND

Includes: Pulled pork, pulled chicken, sliced turkey and sliced brisket

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

WHOLE

Turkey: 225 degrees for 2 hours
Brisket: 160 degrees for 2 hours
1/2 Ham: 135 degrees for 1 hr 15 mins
Ham: 135 degrees for 1 hr 45 mins
Prime Rib: 135 degrees for 1 hr 45 mins
Lamb: 135 degrees for 2 hours

For best results, pull item out of refrigerator for 1-2 hours prior to re-heating
(Bag is oven safe)

SMOKED CHICKEN, RIBS OR TEXAS SAUSAGE:

- 1 Heat at 275 degrees
- 2 45 minutes low fan

SALMON

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

SIDES

Size include: Quart, half pan and full pan

Heat item to 165 degrees

(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.