



# REHEATING

## INSTRUCTIONS

### MEATS

KEEP MEATS TIGHTLY PACKAGED IN ORIGINAL PACKAGING PRIOR TO REHEATING.

#### BY THE POUND

INCLUDES: PULLED PORK, PULLED CHICKEN,  
SLICED TURKEY, & SLICED BRISKET

1. HEAT AT 225 DEGREES
2. 10-15 MINUTES PER POUND

(BAG IS OVEN SAFE)

#### WHOLE

INCLUDES: TURKEY, BRISKET, HAM,  
LEG OF LAMB, & PRIME RIB

1. HEAT AT 225 DEGREES
2. 90 MINUTES (BAG IS OVEN SAFE)

FOR BEST RESULTS, PULL ITEM OUT OF REFRIGERATOR  
FOR 1-2 HOURS PRIOR TO REHEATING

### SIDES

SIZES INCLUDE: QUART, HALF-PAN, & FULL PAN

#### HEAT ITEM TO 140 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.

OCTOBER 2020