



REHEATING INSTRUCTIONS

MEATS

Keep meats tightly packaged in original packaging prior to reheating.

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.

BY THE POUND

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

1. Heat at 275° Fahrenheit
2. 10-15 minutes per pound

(Bag is oven safe)

WHOLE

Preheat oven to 275° and heat until internal temp is reached. Times are approximate.

Turkey: 2 hours or until internal temp is 150°

Brisket: 2 hours or until internal temp is 160°

1/2 Ham: 1 hr 15 mins or until internal temp is 135°

Ham: 1 hr 45 mins or until internal temp is 135°

Prime Rib: 1 hr 45 mins or until internal temp is 135°

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° Fahrenheit
2. 45 minutes low fan

SALMON

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

SIDES

Sides are packaged in quart bags and can be reheated three ways: in hot water, in the oven, or removed from the bag and microwaved.

Water: Simmer until the product reaches 165°

Oven: Heat at 325° until the product reaches 165°

Microwave: Remove from the bag and heat until 165°