

4R REHEATING INSTRUCTIONS



BRISKET

For best results, keep brisket in sealed bag during the entire reheat process. Completely thaw in refrigerator for 24- 48 hours.

Preheat oven to 250°. Place product on baking sheet, cookie sheet or sheet pan. Heat, on no or low fan, until product reaches an internal temperature of 165 degrees. It takes approximately 2-3 hours to reheat. This time may vary depending on type of oven. Please note the best way to ensure the brisket is fully reheated is to use a thermometer. Sliced brisket is ready to serve. For best results we suggest drizzling 4R Signature sauce on top!

Whole brisket carving tips:

- Cut the brisket crosswise into 2 sections: the flat and the point
- Begin slicing the tip of the flat, working your way to the 'middle of the brisket', slice against the grain
- Cut the point, in half widthwise and begin slicing the brisket point pieces against the grain



PULLED PORK

For best results, keep pulled pork in sealed bag during the entire reheat process. Completely thaw in refrigerator for a minimum of 24-48 hours.

Preheat oven to 250°. Place product on baking sheet, cookie sheet or sheet pan. Heat until product reaches an internal temperature of 165 degrees.

Add 4R Signature sauce to pulled pork and enjoy!



SMOKED TURKEY

Turkey can be served warm or cold, product is fully cooked.

For warm turkey: Keep product in sealed bag during the entire reheat process. Completely thaw in refrigerator for a minimum of 24 hours.

Preheat oven to 250°. Place product on baking sheet, cookie sheet or sheet pan. Heat until product reaches an internal temperature of 165 degrees.

Let turkey rest for 10 minutes. We suggest about 1/4 in thick slices and drizzling 4R Signature sauce for best results!



RIBS

For best results, keep product in sealed bag during the entire reheat process.

Completely thaw in refrigeration for a minimum of 24 hours.

Preheat oven to 250°. Place product on baking sheet, cookie sheet or sheet pan. Heat until ribs reaches an internal temperature of 165 degrees.

Once ribs reach 165 degrees, we suggest slathering 4R Signature sauce over top of ribs, and placing over a medium-high heat grill, by starting bone side down, then finishing with top of rib on direct heat- 2-3 minutes each side.



SAUSAGE

Completely thaw in refrigerator for a minimum of 24 hours.

Oven: Preheat oven to 350 degrees. Place sausage links on a tray, cookie sheet, or baking pan. Heat approximately 10-15 minutes or until reaching an internal temperature of 165 degrees.

Grill: Preheat grill. Place sausage links on hot grill for approximately 10- 15 minutes or until reaching an internal temperature of 165 degrees.

Microwave: Place single sausage link in a microwave safe dish. Cook for 1-2 minutes or until internal temperature reaches 165 degrees. Add additional time for multiple links.