



REHEATING 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° Fahrenheit
2. 10-15 minutes per pound

(Bag is oven safe)

WHOLE

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

(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.