

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

- ➊ HEAT AT 275 DEGREES
- ➋ 10-15 MINUTES PER POUND

(BAG IS OVEN SAFE)

WHOLE

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

- ➊ HEAT AT 275 DEGREES
- ➋ 10-15 MINUTES PER POUND

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

SMOKED CHICKEN, RIBS OR TEXAS SAUSAGE:

- ➊ HEAT AT 275 DEGREES
- ➋ 45 MINUTES LOW FAN

SIDES

SIZE INCLUDE: QUART, HALF PAN & 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.