

# REHEATING



## INSTRUCTIONS

KEEP MEATS TIGHTLY PACKAGED IN ORIGINAL PACKAGING PRIOR TO REHEATING.

### MEATS

BY THE POUND	WHOLE
<p>INCLUDES: PULLED PORK, PULLED CHICKEN, SLICED TURKEY, &amp; SLICED BRISKET</p> <p><b>1 HEAT AT 275 DEGREES</b></p> <p><b>2 10-15 MINUTES PER POUND</b></p> <p>MAKE SURE CONTAINER IS OVEN SAFE</p>	<p>INCLUDES: TURKEY, BRISKET, HAM, LEG OF LAMB, &amp; PRIME RIB</p> <p><b>1 HEAT AT 275 DEGREES</b></p> <p><b>2 90 MINUTES</b> (BAG IS OVEN SAFE)</p> <p>FOR BEST RESULTS, PULL ITEM OUT OF REFRIGERATOR FOR 1-2 HOURS PRIOR TO REHEATING</p>

### 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.