

GOLDEN RULE REHEATING METHODS

GENERAL REHEATING TIPS

- Remember, all meats arrive fully cooked and only need to be reheated to an internal temperature of 165°F.
- To defrost safely, let thaw overnight in the refrigerator for 8-12 hours or under cold running water for 2-3 hours.
- **Never defrost at room temperature.**
- **Never defrost or reheat meat in the microwave.**
- **Always remove meat from plastic before cutting or reheating.**

GOLDEN RULE BASTE RECIPE

- Mix 75% **Original Golden Rule BBQ Sauce** with 25% distilled white vinegar. (vinegar added to help prevent sauce from charring too quickly)

RIB REHEATING TIPS

- Use tongs to turn ribs instead of a fork. Fork may pierce the ribs, causing the loss of juices and flavor.
- Never leave grill unattended.
- Do not reheat slabs on a gas grill with grill lid open. Grill will lose the 350°-400°F temperature required to reheat slabs properly.

RIBS

Conventional Oven

Preheat oven to 350°F. Place ribs on a foil lined baking sheet, meat side up. Brush with baste, if desired. Place sheet on middle rack of oven for 15-20 minutes or until hot.

Outdoor Gas Grill

Preheat grill to medium heat (350°-400°F). Place ribs on grill, meat side down and close lid. Every two minutes, flip slab and baste, if desired, always making sure to keep lid closed. Depending on your grill, it will take 8-12 minutes to heat ribs thoroughly.

Charcoal Grill

Same as gas grill, only **DO NOT COVER GRILL**. It will take 5-10 minutes; be sure to flip slabs often.

HICKORY SMOKED SAUSAGE

Gas or Charcoal Grill

Remove thawed sausage from plastic and leave whole. Reheat for 8-10 minutes, turning often.

Conventional Oven

Preheat oven to 350°F. Remove sausage from plastic and split thawed sausage in half lengthwise. Place in a pan and place on middle rack. Reheat for 5 minutes then turn sausage over and heat for 5 more minutes.

BOSTON BUTT

Conventional Oven

Preheat oven to 350°F. Wrap butt loosely in heavy duty aluminum foil with 1 cup of water added to allow steam to circulate throughout. Cook for 2-3 hours until meat reaches an internal temperature of 165°F.

Grill

Wrap butt loosely in heavy duty aluminum foil with 1 cup of water added to allow steam to circulate throughout. Place on grill and heat until internal temperature reaches 165°F. Cook time can vary from 1.5 to 2.5 hours.

Slow Cooker Method

Trim excess fat. Add 2 cups of water to cooker and cook on high for 3-4 hours or low for 7-8 hours until meat reaches and internal temperature of 165°F. For additional flavor add 1 cup of **Original Golden Rule BBQ Sauce** on top of butt before cooking.

PULLED PORK & CHOPPED CHICKEN

Conventional Oven

Preheat oven to 350°F. Loosen meat with fork and place on baking pan, place in oven on middle rack. Heat for 20-30 minutes or until hot. If you prefer your BBQ wet, place meat in an oven-safe dish with at least 1 inch of depth and coat meat with **Golden Rule Original BBQ Sauce**. Cover pan, place on middle rack and follow the same reheating instructions. Overheating will dry and toughen meat, so check meat frequently.

PECAN PIE

Golden Rule Pecan pies arrive fully cooked and frozen, store pie in freezer until ready to eat. If warm pie is preferred; Preheat oven to 325°F, remove pie from plastic wrap and place entire pie, still in pan, into oven and bake for 8-12 minutes. Can't wait? Simply cut frozen pie into individual slices and let thaw in refrigerator for 5-7 minutes.

Deluxe Chocolate Pie

Golden Rule Deluxe Chocolate pies arrive frozen, store pie in freezer until ready to eat. Just thaw & serve

BARBECUE BAKED BEANS

Golden Rule baked beans arrive fully cooked. To reheat, thaw slightly and remove from container. Heat in sauce pan over medium heat, stirring occasionally, until beans reach 165°F. For a more down home flavor, add sautéed onions to beans before reheating.



PACKAGES

A LA CARTE

DOING IT RIGHT, SINCE 1891

*ALL PACKAGES INCLUDE GOLDEN RULE BBQ SAUCE & BUNS.

HICKORY-SMOKED RIBS

2 SLAB PACKAGE

3 SLAB PACKAGE

4 SLAB PACKAGE

4 BEEF RIB PACKAGE

PORK, CHICKEN & SAUSAGE

BOSTON BUTT PACKAGE (AVG 4.5lbs-5lbs)

5LB PULLED CHICKEN PACKAGE

5LB PULLED PORK PACKAGE

6LB SMOKED SAUSAGE PACKAGE

COMBO PACKAGES

GOLDEN SAMPLER PACKAGE

1 Slab, 1lb Sausage, 1 White Sauce, & 1 BBQ Rub

SMOKEHOUSE CLASSIC PACKAGE

1 Slab, 1lb Sausage & 2lbs Chopped Pork

GAME DAY PACKAGE

2 Slabs, 2lbs Sausage & 2lbs Chopped Pork

ULTIMATE GOLDEN RULE PACKAGE

2 Slabs, 1lb Sausage, 2lbs Chopped Pork, 1qt Baked Beans, 1qt Coleslaw, 1qt Mac n Cheese & 1 Pecan Pie

CAVEMAN FEAST

4 Slabs & 2lbs Sausage

ALABAMA CLASSIC BBQ PACKAGE

3 Slabs, 2lbs Sausage, 2lbs Chopped Chicken, 2lbs Chopped Pork & 1 Pecan Pie

HICKORY SMOKED MEATS

BOSTON BUTT

2lbs PULLED CHICKEN

2lbs PULLED PORK

SMOKED SAUSAGE LINKS

HALF TURKEY BREAST

SIDES & DESSERT

1qt BAKED BEANS

1qt MAC N CHEESE

1qt COLESLAW (VINEGAR BASED)

3 SIDE PACK

WHOLE PECAN PIE

WHOLE DELUXE CHOCOLATE PIE

SAUCES & SEASONINGS

12oz. ORIGINAL BBQ SAUCE

12oz. HOT BBQ SAUCE

12oz. RIB GLAZE

12oz. GOLDEN BBQ SAUCE

12oz. ALABAMA WHITE SAUCE

3oz GOLDEN RULE BBQ RUB

GOLDEN RULE GIFT BOX

12oz. Original, 12oz Rib Glaze & 12oz Alabama White Sauce



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2024 V1