

Reheat Instructions

-Leave meat wrapped in foil/plastic wrap(however you received it) (Yes it's fine in the plastic wrap up to 200*) Best to sous vide if vacuum sealed

Do not reheat any higher than 170* middle rack, not bottom, not convection

-Wanna Keep it warm for 1-2 hours depending on the amount? oven temp at 170* till ready to eat. Leave wrapped

-Frozen? Completely thaw prior to reheating. Always leave wrapped or wrap meats tightly before reheating.

-Reheating on a grill, light only one side place meat on opposite side of fire (no plastic wrap foil only)

-Put on baking sheet - Reheating oven temp 170* for cold meats/sides - leave wrapped

Whole Turkey Breast – avg time 1.5 hours

Whole Brisket/Whole Pork butt/Beef Ribs – Typically 3.5 hrs @ 2.25* possibly 4 briskets over 8 lbs

Whole Rack Pork Ribs – 1 hour per whole rack (possibly another ½ hour) (unwrap top of package and sauce for sticky ribs last 30 minutes of reheating)wrap

Chicken – 1 hr per whole chicken

Sausage - 45 min (unwrap from foil, heat unwrapped)

Pulled Pork (not a whole butt) or Chopped Beef – Double boiler or lidded container in oven, mix half way through heating

Any meats sliced wrap tightly in plastic wrap reheat at 170* in the oven or small amounts wrap very tightly for 25-30 seconds in the microwave 😊

Whole Cobbler – 300* uncovered 30-40 minute or till golden brown

½ pan Mac-n-cheese and/or Beans - 300* cover 30 minutes, stir halfway through.

Deconstructed Coleslaw - in a large bowl, pour sauce over cabbage and spinach, mix well. Let sit for at least 20 minutes in fridge, mix well before serving

Slicing brisket - Sharpen your knife! Make sure your brisket is fat side/bark side up, go slow when slicing, making sure not to tear the bark, Slice against the grain, start at the point (lean end)

Cutting ribs - Turn ribs over, you'll see the bones better this way, cut slowly following the curve of the rib bone

Whole Turkey Breast



Whole Brisket



LEAN SIDE

MOIST SIDE