



Recommendations For Preparing Your Food

Orders that have been placed containing pre-cooked meats, have been smoked, cryovaced and frozen for shipping purposes. These products could arrive frozen, partially frozen or mostly thawed. It is recommend that you place the product immediately in the fridge or freezer upon arrival, until it is going to be warmed and served. If the product is not going to be consumed within 3 days of receiving the product, it should be frozen immediately. It is recommended that product be stored in its original packaging and when ready to serve, thaw completely before reheating.

Reheating Instructions

Smoked Sliced Brisket

Oven: Preheat oven to 300° F. Remove the brisket from its packaging and place in a shallow baking dish with 1-2" of beef stock or au jus and cover the pan with tin foil. Warm for approximately 60 mins or until the internal temperature reaches 160° F. Stirring occasionally.

Small Slow Cooker: Set to low or to 250° F. Remove brisket from packaging and place in slow cooker along with beef stock or au jus, just enough liquid to cover the meat and cover the slow cooker. Warm for approximately 90 mins or until the internal temperature reaches 160° F. Stirring occasionally.

Baby Back Ribs

Oven: (Option 1) Preheat oven to 275° F. Remove rack of ribs from its packaging and place in a shallow baking pan, with the meat side of ribs facing upwards in the pan. Fill pan with an 1" of apple juice for moisture and cover the pan with tin foil. Warm for approximately 30 minutes or until the internal temperature reaches 145° F.

(Option 2) Preheat oven to 275° F. Remove rack of ribs from its packaging and place meat side down on a sheet of tin foil. Lightly spread brown sugar in the cavity of the rib, rubbing into the bones. Wrap the rib loosely in the sheet of tin foil, making sure that the rib is covered in tin foil and all edges are sealed. Place the rack on a cookie sheet with the meat side facing upwards. Warm for approximately 30 minutes or until the internal temperature reaches 145° F.

Smoked Pork Loin

Oven: Preheat oven to 250° F. Remove the loin from packaging and place either in a shallow baking pan. Add about an 1" of apple juice to the pan and cover with tin foil. Warm for approximately 45 minutes or until internal temperature is 145° F.

Smoked Pulled Pork

Oven: Preheat oven to 275° F. Remove pulled pork from packaging and place in a shallow baking dish, adding some apple juice to the pan for moisture and cover with tin foil. Warm for approximately 45 minutes or until internal temperature is 160° F. Stirring occasionally and adding more moisture if need be.

Small Slow Cooker: Set to low or to 250° F. Remove pulled pork from packaging and place in slow cooker, add apple juice for desired moisture level and cover. Warm for approximately 90 minutes or until internal temperature is 160° F. Stirring occasionally.

Questions or Concerns?

Email us at Orders@lynchbbq.com or call us at 563-776-3401