

REHEATING BOOKLET

Cooking Instructions & Tips



FAQ

My order arrived thawed....what now?

That's exactly how we ship it, so it arrived in perfect condition! In the summer months and warmer climates we have to use more dry ice to ensure your order arrives safely, so if it arrives frozen that's great too. You can freeze anything for up to 3 months, or keep fresh as is for about 2 weeks in the fridge

How long does this keep?

We make everything right before your order ships to ensure it all arrives as fresh as possible. You can keep our meats in the fridge unopened for up to 3 weeks, or freeze them for up to 3 months.

Sauces are good for 1 year once opened.



Still have questions or need some help?

Email: help@pigofthemonth.com

Live Chat: www.pigofthemonth.com (9am to 5pm EST)

How to recycle your packaging:



Box: Recycle with your cardboard and paper materials



Cooler: We suggest donating to your local animal shelter to use for outdoor cat shelters. You can also reuse them as a personal cooler, or even use them as a great home to start plants from seeds



Filler Paper: Recycle with your paper materials



Dry Ice Bag: The ice itself will melt away, and then the bag can be recycled with your plastics



- Ribs will keep, unopened, in the fridge for up to 3 weeks, or you can freeze for up to 3 months
- · We do not recommend using your instant pot or smoker to reheat your meats

With dozens and dozens of tests and your feedback we've fine tuned the rib reheating instructions to be as perfect as possible. Since we can't account for differences in microwave power, etc. we have a simple mantra: If your ribs seem tough they probably just need to be heated a little longer!

TO REHEAT IN THE MICROWAVE:

- 1. Thaw ribs overnight in the fridge or in a water bath in the sink for 1-2 hours.
- 2. Slice a few holes in the packaging, or remove from packaging entirely and place on a plate, and microwave for 5-6 minutes. You can also remove from packaging, cut in half, and place on a plate or dish to better fit in the microwave.
- 3. Test your ribs to see if they're done by lightly pulling one bone apart if it tears apart pretty easily they are done. If not, microwave for 1-2 minutes more. All microwaves are different, so please start checking early and often to ensure your ribs don't get overcooked.

TO REHEAT IN THE OVEN:

- 1. Thaw ribs overnight in the fridge or in a water bath in the sink for 1-2 hours.
- 2. Preheat oven to 350F
- 3. Remove ribs from packaging and wrap in foil with 2 teaspoons of water, beer, broth, or apple juice.
- 4. Place wrapped ribs directly on the racks and cook for 30-35 minutes.
- 5. Open up the foil packet for the last 5 minutes of cooking to allow the crust to get crispy
- 6. Test your ribs to see if they're done by lightly pulling one bone apart if it tears apart pretty easily they are done. If not, cook for 4-5 minutes more.



TO REHEAT ON THE GRILL:

- 1. Thaw ribs overnight in the fridge or in a water bath in the sink for 1-2 hours.
- 2. Heat grill to medium high heat, and take ribs out of packaging and double wrap in foil with 2 teaspoons of water, beer, broth or juice.
- 3. Cook for 15 minutes, and then open foil packet and allow to cook for another 5 minutes.
- 4. Test your ribs to see if they're done by lightly pulling one bone apart if it tears apart pretty easily they are done. If not, cook for 2-3 minutes more.

TO REHEAT IN THE AIR FRYER:

- 1. Thaw ribs overnight in the fridge or in a water bath in the sink for 1-2 hours.
- 2. Preheat Air Fryer to 400F
- 3. Remove ribs from packaging and place directly in air fryer and cook for 12-15 minutes.
- 4. Test your ribs to see if they're done by lightly pulling one bone apart if it tears apart pretty easily they are done. If not, cook for 2-3 minutes more.

PULLED MEATS PORK, CHICKEN & BRISKET:



·You can store your meats for up to 3 weeks in the fridge, or you can freeze for up to 6 months

TO REHEAT IN THE OVEN:

- 1. Let thaw overnight in the fridge
- 2. Remove thawed product from packaging and place in an oven safe dish.
- 3. Cook in a 325F oven 10-20 minutes, stirring every 5-10 minutes, until heated through completely.
- 4. Overcooking will dry out your meat, so ensure you check on it regularly!

TO REHEAT IN THE MICROWAVE:

- 1. Let thaw overnight in the fridge
- 2. Remove thawed product from packaging and place in a microwave safe dish.
- 3. Microwave for 3 minutes at a time, stopping to stir in between to prevent burning, for a total of 5 to 7 minutes.

TO REHEAT IN THE AIR FRYER:

- 1. Let thaw overnight in the fridge
- 2. Preheat Air Fryer to 350F
- 3. Remove from packaging and place in air dryer for 10-12 minutes, or until heated all the way through.

TO REHEAT ON THE STOVE:

- 1. Let thaw overnight in the fridge
- 2. Remove thawed product from packaging, and place into a nonstick pan on the stove over medium heat.
- 3. Saute in pan for 6-10 minutes, until heated through, and edges are caramelized.

Our Favorite Uses for Pulled Pork, Chicken & Brisket

NACHOS/LOADED FRIES: Pile your pulled pork onto tortilla chips, frozen french fries, or sweet potato fries and top with shredded cheddar cheese, pickled jalapenos, diced red onion, chopped cilantro and, of course, more BBQ sauce!

GEORGE'S MAN CHILI: Add your favorite meat or any combo of them to a pot with 2 (15oz) cans diced tomatoes, 1 small diced onion, 2 cloves of minced garlic, 1 (15oz) can of pinto beans, 2 cups chicken broth or water, and a pinch of cayenne. Add hot sauce to taste and simmer for 30 minutes to an hour. Top with sour cream, cheese, and whatever else your heart desires — there is no wrong answer!

ENCHILADAS: Saute in a pan over medium heat one diced onion, one diced bell pepper, and 1 tsp of each garlic and onion powder with a little bit of olive oil. Once your veggies are tender, add in 1 can of black beans, rinsed, and your meat. Add in 1/2 cup taco sauce and combine and cook through. Grab a 13x9 baking dish, and lightly coat the bottom with extra enchilada sauce or taco sauce. Lay out tortillas of your choice one by one, and fill with 1/4 cup mixture, and then roll and place in the baking dish. Repeat until you have filled the dish. Top with cheddar cheese and extra enchilada sauce and bake at 350F for 30 minutes.

LOADED MAC 'N' CHEESE: Prepare your favorite mac and cheese and add in your warmed up BBQ meat, and top with a drizzle of extra BBQ sauce.

LET'S TACO BOUT IT TACO BAR: Add your heated meat to any soft shell tacos with any mix of your favorite toppings. Some of ours include:

- · Shredded lettuce
- · Shredded cheddar cheese or cotiia crumbles
- · Pickled red onions
- · Pickled ialapeno slices
- · Diced pineapple or mango
- · Sliced avocado
- · And always... more BBQ sauce! *fig 1.



LOADED BAKED POTATO STATION: Turn the humble baked potato into a meal fit for a king by topping it with your heated up BBQ, chopped onions, shredded cheese, sour cream, and sautéed bell peppers.



TO COOK YOUR BACON ON THE STOVE:

- 1. Place bacon in a cold saute pan or cast iron skillet and make sure not to overcrowd the pan!
- 2. Turn heat to low.
- 3. Cook for 10-15 minutes, flipping occasionally, until desired crispiness level is achieved. Be careful with sweet flavors here, as they can burn very easily!
- 4. Drain on a paper towel lined plate and enjoy!

TO COOK YOUR BACON IN THE OVEN:

★★★ Our Preferred method

- 1. Preheat your oven to 350F.
- 2. Arrange your slices of bacon on a rack set op top of a cookie sheet, so your bacon grease can drip down onto the cookie sheet *fig 2.

 If you don't have a rack, you can line your tray with parchment paper or foil



3. Cook for 10-20 minutes, until desired level of crispiness is achieved. Remove to paper towel lined plate and and enjoy!

TO COOK YOUR BACON IN THE AIR FRYER:

- 1. Preheat to 350F
- 2. Place bacon in air fryer and cook for 10-12 minutes and enjoy!



OUR FAVORITE WAYS TO ENJOY YOUR BACON:

BACON WRAPPED:

Wrap a slice around your veggies, meats and seafood for a boost of flavor; Perfect with asparagus, sea scallops, shrimp and a nice juicy filet.

BLT'S FOR DAYS:

Grab your favorite sandwich bread, sliced fresh tomatoes, some lettuce and mayo to assemble a quick and easy BLT that is both delicious and satisfying.

BACON PANCAKES:

Whip up your favorite pancake recipe or mix, and as you're cooking just add in a slice of bacon or a sprinkle of bacon crumbles before flipping. You just made breakfast 10x better.

BACON BEER CHEESE DIP:

Saute one diced onion in a medium saucepan, with a Tbsp of butter and a Tbsp of dijon, until softened. Add in one 12oz beer of your choice, along with 6 cups of shredded cheddar, 8oz cream cheese, and several dashes of hot sauce. Combine on low heat until melted, and stir in crispy bacon crumbles for an out of this world dip.

BACON BREAKFAST BURRITO:

Add a strip of this to your breakfast burritos to kick them up a notch. Other additions we've been enjoying: avocado, fluffy scrambled eggs, shredded cheese, and a healthy dose of BBQ sauce.

BACON TOPPED SALAD:

Combine a bunch of romaine, chopped, with chopped tomatoes, a diced avocado, thinly sliced red onion, feta cheese, and strips of cooked bacon.

BACON BURGERS:

Get your grill ready and top your burgers with a slice or two of bacon — it's the perfect complement to a well stacked burger.

TO COOK ON THE GRILL:

- 1. Light your grill to a medium heat (300F).
- 2. Remove your sausages from the packaging and put them directly on the grates.
- 3. Cook for 2-3 minutes per side, about 10 minutes total, or until cooked through. Make sure to turn them every 2-3 minutes to avoid burning.

TO COOK THE IN THE OVEN:

- 1. Preheat oven to 350F.
- 2. Remove sausages from packaging and place on a baking sheet lined with foil or parchment paper, and bake for 30-35 minutes, or until cooked through.

TO COOK ON THE STOVE:

- 1. Place a saute pan on medium heat and add a bit of oil to the pan.
- 2. Remove sausages from packaging and place them in the pan.
- 3. Turn them every 2–3 minutes, for a total of 10–15 minutes, or until cooked through and brown on the outside.

OUR FAVORITE WAYS TO ENJOY YOUR SAUSAGES:

SAUSAGE ROLLS Butterfly (cut in half lengthwise) and stack on toasted rolls with onions and aged cheddar.

BANGERS & MASH: Serve your sausages (bangers) alongside mashed potatoes, and sautéed onions with a drizzle of BBQ sauce for an American version of an English classic.

BISCUITS & GRAVY: Combine chopped sausage in a pan with a pat of butter until browned, and then add 1/4 cup flour and stir for 1 minute until incorporated. Add 2 1/2 cups milk and slowly cook down for 10-15 minutes, until thick. Add hot sauce and top your favorite biscuit with it.

ONE PAN MEAL: Saute sliced sausages with onion, garlic and bell pepper until cooked through. Add in a can of beans of your choice, and serve with a hunk of crusty bread for a quick 15 minute meal.



TO COOK ON THE GRILL:

- 1. Prepare grill to medium heat (300F)
- 2. Remove pork chops from packaging and place directly on the grates. Sear for about 4–5 minutes per side, and 10 minutes total until cooked through and browned.

TO COOK ON THE STOVETOP & OVEN:

- 1. Heat oven to 400F. Heat oven proof skillet or cast iron pan to medium-high heat and pan sear for 3 minutes per side, until golden brown.
- 2. Remove chops from the packaging and place in plan. Sear for 5-6 minutes per side, for a total of 10-12 minutes, or until cooked through.
- 3. Place in oven to finish cooking for 6-8 minutes, or until cooked through to 165F. Lest rest 3-4 minutes before serving.

PORK TENDERLOIN

TO COOK ON THE GRILL OR STOVETOP:

- 1. Grill over medium heat and turn every 4 to 5 minutes, or for a total of 20-25 minutes, until cooked through.
- 2. Rest 5 minutes and slice across the grain.

TO COOK IN THE OVEN:

- 1. Pan sear over medium-high heat for 2 minutes per side, until browned all over.
- 2. Place in an oven safe dish, and bake at 400F for 20-25 minutes, or until it registers 165F internally. Let rest 5 minutes and slice across the grain.

CORNED BEEF & PASTRAMI



- \cdot Your corned beef and pastrami are fully cooked when they arrive, so you can eat them as is or try one of our suggestions below!
- \cdot You can keep frozen for up to 1 month, or store in the fridge for up to 3 weeks.

TO REHEAT ON THE STOVE TOP:

1. Place in a dry pan over medium heat and let cook for 2-3 minutes per side, until warmed and slightly crispy.

TO REHEAT IN THE OVEN:

1. Place on a foil lined baking sheet in a 325F oven for 10-15 minutes, or until heated through and slightly crispy around the edges.

HOW TO BUILD A PERFECT REUBEN:







- Your ham is fully cooked and already has glaze on it. We have included extra in case you'd like more, but it's not necessary.
 Totally your preference!
- \cdot You can keep ham frozen for up to 6 months, or fresh in the fridge for up to 1 month.

TO REHEAT IN THE OVEN:

- 1. Let thaw in the fridge overnight, or in a cold water bath for 4-6 hours.
- 2. Remove from packaging and place in a roasting pan, and cover loosely with foil.
- 3. Preheat oven to 300F, and cook for 45 minutes.
- 4. Open foil and pour over extra glaze if you'd like to use it, and cook for an additional 15-20 minutes, or until heated through. Let rest 5 minutes and enjoy!

TO REHEAT ON THE GRILL:

- 1. Let thaw in the fridge overnight, or in a cold water bath for 4-6 hours.
- 2. Remove from packaging and place on 2 sheets of foil on the bottom and wrap the top loosely with foil.
- 3. Place on medium grill (300F) and and cook for 45 minutes.
- 4. Open foil and pour over extra glaze if you'd like to use it, and cook for an additional 15-20 minutes, or until heated through. Let rest 5 minutes and enjoy!

RAW MEATS



- · All of our meats are organic and pasture raised.
- \cdot You can store your meats for up to 3 weeks in the fridge, or up to 6 months in the freezer

HERE'S A COUPLE OF WAYS WE'VE FOUND TO USE THEM FOR OUTSTANDING MEALS:

FOR A PERFECTLY COOKED STEAK: Prepare a grill to medium heat and dry off your steak with a paper towel. Season liberally with our seasoning mix, or just salt and pepper on both sides. Sear for 5 minutes per side for medium, adding 2 minutes per side for medium well, and 3 minutes per side for well done. Let it rest for 10 minutes before serving.

THE BEST BURGER YOU'VE EVER HAD: Season with salt and pepper, and then light a grill to medium-high. Cook for 4 minutes per side, and slide onto a bun with all the fixins'.

GRILLED CHICKEN: The marinated organic grilled chicken is already packed with flavor so we don't recommend adding any more seasoning to it. We use it in soups, grilled with veggies over rice, diced into chicken lettuce wraps, and so many more ways!

GROUND BEEF BRISKET BLEND: Our organic ground beef is a secret blend of high quality beef cuts that is super flavorful, tender and naturally juicy. We love it in chili, beef stir fry, stuffed peppers, and enchiladas.





TO REHEAT YOUR SMOKED TURKEY: (BOTH BREASTS AND WHOLE TURKEYS!)

- 1. Let thaw in the fridge overnight, or in a cold water bath for 4-6 hours.
- 2. Remove from packaging and place in a roasting pan with 1/2 cup broth, water, or beer, and cover loosely with foil.
- 3. Preheat oven to 325F, and cook for 45 minutes.
- 4. Remove foil carefully, baste with the juices liberally, and cook for an additional 20-25 minutes, or until heated through. Baste 1-2 more times during this process to keep it moist.
- 5. Let rest 5 minutes and enjoy!

TO REHEAT ON THE GRILL:

- 1. Let thaw in the fridge overnight, or in a cold water bath for 4-6 hours.
- 2. Remove from packaging and place in a foil roasting pan with 1/2 cup broth, beer or water and wrap the top loosely with foil.
- 3. Place on medium grill (300F) and and cook for 45 minutes.
- 4. Remove foil carefully, baste with the juices liberally, and cook for an additional 15-20 minutes, or until heated through. Baste 1-2 more times during this process to keep it moist.
- 5. Let rest 5 minutes and enjoy!

GIANT BACON CINNAMON ROLL

TO REHEAT IN THE OVEN:

- 1. Let thaw on countertop for 30 minutes.
- 2. Preheat oven to 350F and place in oven without top piece for 25-30 minutes, until golden and cooked through.
- 3. Flip out onto a plate and top with icing and enjoy!!

SEAFOOD



 \cdot These can be stored in the freezer for up to 3 months, or in the fridge vacuum sealed for up to 2 weeks.

CRAB CAKES

STOVETOP:

- 1. Thaw crab cakes overnight in fridge, or in a water bath for 30 minutes
- 2. Heat a tablespoon of butter in a pan over medium heat
- 3. Once sizzling, add crab cakes and cook for 4–5 minutes per side, lightly pressing down on them, until golden brown.

OVEN:

- 1. Thaw crab cakes overnight in fridge, or in a water bath for 30 minutes
- 2. Preheat oven to 350F
- 3. Place crabcakes on a baking sheet and cook for 15-20 minutes, or until heated through, flipping them over once, halfway through cooking.

OTHER WAYS TO ENJOY

- \cdot Top your steak with a crab cake for the final 5-10 minutes of cooking for a surf and turf treat
- · Mix into any hot dip to take it up a notch!
- ·Top your salad with a seared crab cake

SALMON PATTIES

STOVETOP:

- 1. Thaw overnight in the fridge, or in a water bath for 30 minutes
- 2. Heat a tablespoon of butter or oil in a pan over medium heat
- 3. Place the salmon patty in the pan and sear for 5 to 7 minutes per side, or until golden and cooked through.

OVEN:

- 1. Thaw overnight in the fridge, or in a water bath for 30 minutes
- 2. Preheat oven to 350F
- 3. Place on a baking sheet for 20 to 25 minutes, flipping them over once per cooking, about halfway through.

BURNT ENDS

TO REHEAT IN THE OVEN:

- 1. Thaw product overnight or in a water bath for 1-2 hours
- 2. Preheat oven to 375F. Remove thawed product from packaging and place on a foil lined baking sheet in a 375F oven for 20–25 minutes, or until heated through and crispy around the edges.

TO REHEAT IN THE GRILL:

- 1. Thaw product overnight or in a water bath for 1-2 hours.
- 2. Preheat grill to medium-high heat. Remove thawed product from packaging and place on 2 sheets of foil.
- 3. Cook for 10-15 minutes, until heated through and crispy around the edges.

CHICKEN WINGS

TO REHEAT IN THE OVEN:

- 1. Preheat oven to 400F. Remove wings from packaging and place on a foil or parchment lined baking sheet
- 2. Cook for 40 minutes, or until the internal temp reads 165F. Brush with sauce for the last 5-10 minutes of cooking, if desired. Enjoy!

TO REHEAT IN THE GRILL:

- 1. Preheat grill to medium-high heat. Place wings directly on grates, and grill, turning every 10-15 minutes, for 30-35 minutes, or until desired doneness.
- 2. Brush with sauce if you'd like and enjoy!

CABBAGE ROLLS

TO REHEAT IN THE OVEN:

- 1. Preheat oven to 350F. Remove seal, but keep lid on the pan to keep rolls moist during cooking.
- 2. Cook for 25-30 minutes, or until fully heated through, and remove lid carefully. Top with kraut if you'd like and enjoy!



BAKED BEANS

OVEN:

- 1. Place in oven safe dish, and preheat to 350F.
- 2. Cook for 15-20 minutes, or until heated through. Let cool and enjoy!

MICROWAVE:

Remove lid, and place in microwave for 3 minutes at a time, stirring between to prevent overcooking, for a total of 5-7 minutes. Let cool and enjoy!

STOVE:

- 1. Place in a small sauce pan on the stove over medium heat.
- 2. Heat for 6-10 minutes, or until heated through and enjoy.

COLLARD GREENS

OVEN:

- 1. Remove thawed product from packaging, and place into a pan on the stove over medium heat.
- 2. Sauté in pan for 6-10 minutes, until heated through.

MICROWAVE:

- 1. Remove thawed product from packaging and place in a microwave safe dish.
- 2. Microwave for 3 minutes at a time, stopping to stir in between to prevent burning, for a total of 5 to 7 minutes.

CINNAMON APPLES

MICROWAVE:

Remove lid and microwave for 3 minutes at a time, stopping to stir in between to prevent overcooking, for a total 5-7 minutes

STOVETOP:

- 1. Remove product from packaging and place into pan on the stove over medium heat.
- 2. Sauté in pan for 6-10 minutes until heated though.

ALL SIDES

MAC & CHEESE BALLS

OVEN:

Remove rolls from bag, and place onto a sheet and into a 375F oven and cook for 15-20 minutes from thawed, or 25-30 minutes from frozen.

AIR FRYER:

Place inside air fryer at 375F and cook for 15-20 minutes

SPRING ROLLS

OVEN:

- 1. Preheat oven to 350F
- 2. Remove rolls from packaging, and place onto a sheet pan cook for 10-12 minutes, from thawed, or 17-20 minutes, from frozen.

AIR FRYER:

Place inside air fryer at 350F and cook for 6-8 minutes



A Brief list of everything we find tastier with a drizzle of BBQ sauce

- ·Pizza
- · Baked potatoes
- · Nachos
- · Literally any meat. Except steak don't you dare!
- Sandwiches
- · Grilled salmon, shrimp, and scallops
- · Stuffed peppers

Things we do not recommend using your BBQ sauce for:

- · As moisturizer
- · As conditioner
- · Painting your house with it
- · Loading your squirt gun







Shout it from the rooftops... or the Instagram.

Tag us to repost!



Share your BBQ @pigofthemonth

FOR MORE RECIPES, IDEAS & REORDERS VISIT: WWW.PIGOFTHEMONTH.COM