



BARBECUE REHEATING INSTRUCTIONS

RIBS: Leave ribs wrapped in film, or wrap in aluminum foil sprayed with non-stick cooking spray. Place the ribs on a rimmed cookie sheet and place in 350 degree oven for 15 minutes. After 15 minutes, turn ribs over and continue to heat for an additional 15 minutes. Take ribs out of the oven, remove from wrap or foil and place back in the oven for an additional 5 minutes, or until an internal temperature of 155°F degrees has been reached. Remove from oven and serve.

FROZEN RIBS (with label): Remove vacuum-sealed package from freezer and place in refrigerator at least 24 hours prior to reheating. Remove the ribs from the package and wrap with foil sprayed with non-stick cooking spray. Place the foil-wrapped ribs on a rimmed cookie sheet and place in 350 degree oven for 15 minutes. After 15 minutes, turn ribs over and continue to heat for an additional 15 minutes. Take ribs out of the oven, remove from foil and place back in the oven for an additional 5 minutes, or until an internal temperature of 155°F degrees has been reached. Remove from oven and serve.

PORK: Leave meat wrapped in film. Place in foil pan, or in a roasting pan, and add ½ inch water to pan. Put in 350 degree oven for 40-45 minutes per pound, to a maximum of two hours. Remove from oven, remove film, pull pork into bite sized pieces and serve.

BRISKET & TURKEY: Remove film cover from foil pan. Add ¼ - ½ cup water to pan. Re-cover pan with film. Put in 350 degree oven. Reheat for about 15 minutes per pound. Remove from oven, remove film, and serve.

CHICKEN: Remove chicken from film. Place in foil pan, or on a cooling rack on a shallow baking sheet. Heat in a 350 degree oven for 35 minutes.

SAUSAGE: Leave meat wrapped in film. Place in foil pan, or in a roasting pan, and add ½ inch water to pan. Put in 350 degree oven for 20-25 minutes. Remove from oven, remove film, and serve.

BURNT ENDS:

Hot Water Method (Preferred method for 2 pounds or less of burnt ends)

Remove vacuum sealed package(s) from freezer and place in refrigerator at least 24 hours prior to reheating. If reheating 1 pound of burnt ends, place 3 quarts of water in an 8-quart sauce pan or stock pot. If reheating 2 pounds, use 4 quarts of water. Bring the water to a boil. Place the entire vacuum sealed package(s) of burnt ends in the pot and turn off the heat. *Do not cut or puncture plastic package.* The plastic package(s) is specifically designed to withstand the heat. Remove the pot from the hot burner. Let package sit in hot water for 15 minutes. With tongs, remove package(s) from water. Cut open, remove burnt ends and serve.

Oven Method (Use this method if reheating 3 or more pounds of burnt ends)

Remove vacuum sealed package(s) from freezer and place in refrigerator at least 24 hours prior to reheating. Preheat oven to 350°F. Remove burnt ends from package(s). Place thawed burnt ends in a single layer in a baking pan. Place 1 ounce of water in the pan for every pound of burnt ends. Wrap the pan with foil. Heat in the oven for 20-25 minutes. Remove foil and serve.

SMOKIE JOE: Leave the Smokie Joe in its container and thaw in refrigerator at least 24 hours prior to reheating. Place thawed Smokie Joe in a sauce pan and reheat on stove over medium heat, stirring occasionally until an internal temperature of 155°F is reached.

DIRTY RICE: Leave the rice in the vacuum sealed package(s) and thaw in refrigerator at least 24 hours prior to reheating. Place 3 quarts of water in a pot. If cooking 2 pounds of rice use 4 quarts of water. Bring the water to a boil. Place the package(s) in the pot and turn off the heat. Don't worry; the plastic package(s) is specifically designed to withstand the heat. Remove the pot from the hot burner. Let package(s) sit in hot water for 8-10 minutes. Rice is ready when an internal temperature of 155°F is reached.

BBQ BEANS: Spoon beans into sauce pan or stock pot and reheat on stove top, stirring occasionally.