

## **BBQ MENU**

### **REHEAT INSTRUCTIONS**

- Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines, and may vary with each home oven. Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:
  - Never put foil or metallic containers in the microwave.
  - Keep foods loosely covered with microwave-safe wrap.
  - Rotate or stir items at least once during the reheating process.
- Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.
- Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.
- Always keep stored food covered and refrigerated at less than 41°F degrees.
- Always use caution when removing containers from microwave or oven. For ease and safety, always place black ovenable containers on a cookie sheet before placing in the oven. Do not place black containers directly on oven floor or a heating element. Clear plastic lids should be removed before reheating.

**Slow Roasted & Smoked Beef Brisket:** Pour 1/8<sup>th</sup> inch of water or stock to just cover the bottom of the pan. Cover the brisket tightly with foil and place in a 350°F oven for approx. 30 minutes, until internal temperature reaches 165°F.

**BBQ Pulled Pork Shoulder:** Mix in 1/8<sup>th</sup> inch of water or stock. Cover the pulled pork tightly with foil and place in a 350°F oven for approx. 30 minutes, until internal temperature reaches 165°F. Mix the pulled pork well.

**Pit Roasted Pork Spare Ribs:** Pour 1/8<sup>th</sup> inch of water or stock to just cover the bottom of the pan. Cover the ribs tightly with foil and place in a 350°F oven for approx. 20-25 minutes, until the internal temperature reaches 165°F.

**BBQ ½ Chicken:** Transfer into oven safe container and cover. Place container in a 350°F oven for approx. 20-25 minutes until internal temperature is 165°F.

**Buttermilk Fried Chicken:** Keep foil lid on container. Place container in a 350°F oven for approx. 15-20 minutes, until internal temperature is 165°F. Remove lid for the last 5 minutes to crisp the skin.

**White Mac 'n Cheese:** Place in an oven safe container and cover. Place container in a 350°F oven for approx. 25-30 minutes, until internal temperature is 165°F.

#### **BBQ Baked Beans:**

Oven: Place in an oven safe container and cover. Place container in a 350°F oven for approx. 15-20 minutes, until internal temperature is 165°F.

Stove: Remove baked beans from container and place in a pot over medium heat. Heat, stirring occasionally, for approx. 8-12 minutes, until internal temperature is 165°F.