



REHEAT INSTRUCTIONS

**PULLED PORK/VEGAN BBQ- FULLY COOKED- READY TO EAT IN
15 MINUTES**

- 1. IF FROZEN, ALLOW TO THAW**
- 2. ONCE THAWED, REMOVE FROM PACKAGING AND ADD TO A PAN OR SKILLET AND HEAT UNTIL WARMED THROUGH**

RIBS- FULLY COOKED- READY TO EAT IN 20 MINUTES OR LESS

- 1. IF FROZEN, ALLOW TO THAW**
- 2. ONCE THAWED, CHOOSE YOUR COOKING METHOD**
 - A. GRILL- COOK ON MEDIUM-HIGH HEAT FOR 4-5 MINUTES PER SIDE**
 - B. OVEN- PRE-HEAT THE OVEN TO 400 DEGREES AND COOK FOR 15 MINUTES**

**WINGS/CK QUATERS- FULLY COOKED- READY TO EAT IN UP TO
6-8 MINUTES**

- 1. IF FROZEN, ALLOW TO THAW**
- 2. ONCE THAWED, CHOOSE YOUR COOKING METHOD**
 - A. GRILL- COOK ON MEDIUM-HIGH HEAT UNTIL WARMED THROUGH**
 - B. AIR FRYER- PREHEAT TO 400 DEGREES AND COOK FOR 6-8 MINUTES, SHAKING OCCASIONALLY**



REHEAT INSTRUCTIONS

BRISKET – FULLY COOKED– READY TO EAT IN 15 MINUTES

- 1. IF FROZEN, ALLOW TO THAW**
- 2. ONCE THAWED, REMOVE PLASTIC WRAP AND PAPER LID. ADD AU JUS TO FOIL PAN AND COVER PAN WITH FOIL. PLACE PAN IN PREHEATED OVEN (275) FOR 10–15 MINUTES.**

SMOKED TURKEY– FULLY COOKED– READY TO EAT IN 10 MINUTES

- 1. IF FROZEN, ALLOW TO THAW**
- 2. REMOVE FROM FOIL CONTAINER AND PLACE ON MICROWAVE SAFE PLATE FOR 2–3 MINUTES OR PLACE FOIL CONTAINER DIRECTLY IN PREHEATED OVEN (275) FOR 10 MINUTES**