



À La Carte Christmas Reheating Guidelines

General Instructions:

****Keep refrigerated until you are ready to start cooking & then follow the instructions below****

- *For all dishes - remove from refrigeration 1 hour prior to reheating.*
- *For all dishes - preheat your oven to 325°F. (Ideal oven rack positioning: middle or lower part of the oven. No fan for convection ovens).*
- *All dishes are fully cooked and only need to be reheated.*
- *For your safety, please heat food to an internal temperature of 165°F.*
- *Turkey and other meats may have a pinkish hue when sliced. This is an expected characteristic of smoked meat.*

Brisket

Place the covered foil pan in the oven for about 10 minutes per pound or until warmed through. Add sauce if desired.

Pulled Pork, Chicken, or Burnt Ends

Place the covered foil pan in oven for about 10 minutes per pound or until warmed through. Add sauce if desired.

1st Place Ribs

Place in oven, without lid for about 35-40 minutes. Remove from oven & brush with sauce.

Wings

Place in oven at 350°F for about 20 minutes or until warmed through. Turn every 10 minutes till warm.

Side Dishes

Place the covered foil pan in the oven for about 10 minutes per round, carefully remove cover and stir product after 15 minutes, cover and place back in the oven. Repeat the process until warmed through. *For brussels sprouts – please dress with sauce provided after being heated*

Eggnog Butter Cake

Remove from refrigeration 1 hour prior to enjoying and keep at room temperature.

****If you must, items can be microwaved. Remove foil packaging and heat on low to medium setting until heated through. Let it rest for 1 minute before serving.***

Thank you for choosing The Smoke Shop BBQ for your holiday meal.

Merry Christmas

Snap a photo and show us your meal by tagging us: @thesmokeshopbbq