



Christmas BBQ Box 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 degrees F. (Ideal oven rack positioning: middle or lower part of the oven. No fan for convection ovens).*
- *All items are fully cooked and only need to be reheated.*
- *For your safety, please heat food to an internal temperature of 165 degrees F.*
- *Smoked meats may have a pinkish hue when sliced.*
- *Promptly refrigerate all leftovers.*

BBQ Meats (Brisket, Burnt Ends, Pulled Chicken)

Cover the pan with aluminum foil and heat in oven for 8-11 minutes or until warmed through. Add sauce if desired.

Side Dishes

Uncover foil pan and heat in a 325-degree F oven for about 5 minutes, stir the food and place back in the oven for another 5 minutes or 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 on IG @thesmokeshopbbq