

RECOMMENDED RE-HEAT INSTRUCTIONS:

PLEASE NOTE THAT ALL OF OUR SMOKED MEATS ARE FULLY COOKED

BRISKET (J's BEEF BRISKET & CORNED BEEF BRISKET):

FROM FROZEN ~ THAW IN REFRIGERATOR, COMPLETELY.

FROM REFRIGERATION ~ PRE-HEAT OVEN TO 225, REMOVE BRISKET FROM SEALED BAG & PLACE IN SHALLOW BAKING DISH/PAN WITH ½" WATER WITH LID (OR ALUMINUM FOIL). RE-HEAT UNTIL INTERNAL TEMP REACHES 165° THROUGHOUT.

PULLED PORK (J's BBQ SAUCED OR UN-SAUCED):

FROM FROZEN ~ THAW IN REFRIGERATOR, COMPLETELY.

FROM REFRIGERATION ~ REMOVE PORK FROM SEALED BAG. ADD A ½" OF WATER TO DESIRED SAUCE PAN, OR CROCK POT. IF RE-HEATING A FULL PORK CUSHION, PLACE WHOLE CUSHION IN CROCK POT, COVERED. RE-HEAT ON LOW-MEDIUM, CHECKING OFTEN UNTIL INTERNAL TEMP REACHES 165° THROUGHOUT.

PORK BABY BACK RIBS:

FROM FROZEN ~ THAW IN REFRIGERATOR, COMPLETELY.

FROM REFRIGERATION ~ REMOVE RIBS FROM SEALED BAG. PRE-HEAT OVEN TO 250. PLACE IN SHALLOW BAKING DISH/PAN, WITH ½" OF WATER, WITH LID (OR ALUMINUM FOIL). RE-HEAT UNTIL INTERNAL TEMP REACHES 165° THROUGHOUT.

J's FAMOUS MAC N' CHEESE:

FROM FROZEN ~ THAW IN REFRIGERATOR, COMPLETELY.

FROM REFRIGERATION ~ TRANSFER CONTENTS FROM SEALED BAG INTO AN OVEN-SAFE PAN, WITH A LID. PRE-HEAT OVEN TO 350 & RE-HEAT FOR 35 MINUTES, STIR TO CHECK CONSISTENCY AND TEMPERATURE. ADD TIME, IF NEEDED.

THANK YOU FOR YOUR ORDER, AND ENJOY, Y'ALL!