



HEAT & SERVE

Reheating Instructions

Follow the manufacturer's instructions for use. Lids must be removed before heating in the microwave. Never place metal in the microwave.

BAR-B-QUE MEAT INSTRUCTIONS

1. Preheat oven to 350 degrees (heating times may vary depending on manufacturer)
2. Always heat BBQ to an internal temperature of 165 degrees and check temperature using an approved food thermometer.
3. Keep all packaged foods refrigerated until ready to prepare. Avoid leaving out at room temperature
4. Before handling any food products always wash hands thoroughly with hot water and soap. Dry hands with a clean paper towel and apply hand sanitizer.

RIBS AND CHICKEN

1. Place the aluminum tray with ribs and/or chicken into a preheated oven and bake approximately 20 minutes.
2. After 20 minutes, remove the lid, baste with BBQ sauce and continue to heat for approximately ten minutes. For a more caramelized sauce, apply sauce earlier in the process. Enjoy!

TRI TIP[†]

Conventional Oven Instructions:

1. Preheat oven to 350 degrees (heating times may vary depending on manufacturer).
2. Place tri tip into an oven proof dish, pour mop sauce onto tri tip, cover and place in the oven.
 - Reheat for approximately 20 minutes until 165 degrees. Enjoy!

Microwave Reheating Instructions:

1. Remove the lid and pour mop sauce over tri tip.
2. Vent lid by pushing in vent holes.
3. Tightly secure lid and heat for approximately 2 minutes until 165 degrees. Enjoy!

SIDES

Microwave Reheating Instructions:

1. Remove the lid from the container and cover tightly with plastic wrap.
2. Place container in microwave safe dish (for safe handling) and place container in microwave.
3. Cook for three minutes on high.
4. Carefully remove and stir.
5. Return to the microwave and heat to an internal temperature of 165 degrees, approximately three more minutes.
6. Remove and enjoy!

[†]Best reheated in oven low and slow.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially (if you have certain medical conditions).