



REHEAT INSTRUCTIONS

Reheating Fresh Pit Meats:

Step 1. Preheat oven to:

300° for Brisket and Ham.

325° for Turkey, Pork Shoulder (Pulled Pork), Pork Loin, Prime Rib, Ribs, Wings, and Sausage.

Step 2. Leave all meats in covered pan (leave brisket wrapped in paper, pork shoulder & ribs will have foil). *Sausage: add 1/4 cup of water to bottom of pan and recover.

Step 3. Place in oven for:

BRISKET: 8-10 minutes PER POUND or internal temperature of 145°.

HAM: 4 hours or internal temperature of 140°.

PORK LOIN: 45 minutes to 1 hour or internal temperature of 145°.

PORK SHOULDER (PULLED PORK): 1-1/2 to 2 hours or internal temperature of 145°.

RIBS: 1 to 1-1/2 hours or internal temperature of 160°.

SAUSAGE: 20-30 minutes or internal temperature of 140°.

TURKEY: 2 to 2-1/2 hours or internal temperature is 165°.

WINGS: 30-40 minutes or internal temperature of 165°.

Step 4. Carefully remove pan from oven and uncover.

Step 5. Let Meats rest for 20-30 minutes, and enjoy! *Sausage and Wings are ready instantly. **Pork Shoulder (Pulled Pork): Using gloved hands shred the Pork Shoulder, if you don't have gloves you can use 2 forks. CAUTION it will be hot!

Reheating Sides:

Step 1. Preheat oven to 350°

Step 2. Place into oven and cook:

Mac N Cheese - (*toss mac-n-cheese before reheating) un-covered for 35-40 minutes

Cheesy Potatoes - un-covered for 60-70 minutes or until golden brown on top

Campground Beans - covered for 1 hour or until temperature of 160°. *Or cook in a pan on stove until temperature of 160°

Green Bean Casserole - un-covered for 45 minutes or until golden brown on top

Apple Bread Pudding - covered for 20 minutes

Peach Cobbler - covered for 15 minutes

Step 3. Carefully remove pan - caution, contents will be hot!